



. C A F E .
FAIROUZ
MIDDLE EASTERN CUISINE

Gluten Friendly Dinner Menu



fairouz feast

three course chef's tasting menu
minimum 4 guests

240/60 per guest

. G A F E .
FAIROUZ
MIDDLE EASTERN CUISINE

small bites for the table

Marinated Olives 6

Za'atar & Olive Oil 5

Sliced Cucumber 2

cold mezze

Fattoush Salad

- romaine lettuce • tomatoes • radish • cucumber • peppers • onions • sumac mint vinaigrette •

20

add fried halloumi* 8

add beef kebab 25

Hand Rolled Grape Leaves

15

hot mezze

Halloumi*

- with seasonal accompaniments •

22

Harissa Shrimp

- labneh • black sesame • brakish grapes • cilantro •

28

Fried Brussel Sprouts*

- tahini vinaigrette • black sesame • sunflower • pomegranate • chilies •

18

Truffle Fries*

- truffle oil • nutritional yeast •

12

Roz Asfar

- rice • turmeric • chickpeas • confit garlic • labneh •

15

fairouz dips

Muhammara

- cashew • red pepper • pomegranate •

14

Labneh

- pressed yogurt • dukkah •

12

Truffle Babaganoush

- eggplant • black sesame • herbs •

24

Hummus Tenderloin

- tahini • pomegranate • pinenuts •

28

Meat Platter *(for 2-4 people)*

- half chicken • beef kofte • pulled lamb • tabbouleh salad • toum • spicy labneh •

100

main plates

Crusted Lamb Sirloin*

- honey spiced carrots • tarator • taro root chips •

55

Tawook

- half chicken • tabbouleh salad • charred vegetables • house pickles • toum •

54

skewers

Beef Kebab*

- beef tenderloin • grilled tomato salad • pickled red onions • spicy labneh •

40

Vegetarian Kebab

- smoked celeriac • lentil salad • ricotta • red chermoula •

38

*Chef: Justin Laferriere
Sous Chef: Corrina Osmar*