

. G A F E .
FAIROUZ

MIDDLE EASTERN CUISINE

Dinner Menu

5pm to 10pm

mezze

Dip Trio choice of 3 dips • 6pc pita	24
Muhammara cashew • red pepper • pomegranate • 2pc pita	12
Hummus / add Pulled Lamb chickpeas • paprika • 2pc pita	10 / 18
Labneh pressed yogurt • red & green za'atar • 2pc pita	10
Baba Ghanoush eggplant • pomegranate • fresh herbs • 2pc pita	10
Za'atar & Olive Oil green za'atar • 2pc pita	6
Marinated Olives chili • ajwain seeds	8
Stuffed Grape Leaves 8pcs • rice • tomato • onion • chickpeas	10
Fattoush Salad / add Chicken pita chips • sumac dressing • pomegranate	15 / 20
Vegetarian Kibbeh 3pcs • spinach • chickpeas • pumpkin • cracked wheat • ras el hanout yogurt	15
Beef Kibbeh 4pcs • ground beef • cracked wheat • onion • ras el hanout yogurt	14
Seared Halloumi parsnip purée • cranberry compote • chikki	18
Fresh Housemade Pita	1

manakeesh

middle eastern flatbread
served with house pickles

Cheese akkawi & kashkaval	8
Za'atar & Cheese tomato • mint labneh	10
Olive & Cheese spicy tapenade	13
Chicken & Artichoke tomato sauce • toum	15
Sujuk & Cheese lemon • herbs	15
Beef pomegranate • aleppo • herbs	15
Pulled Lamb red cabbage • harissa	16

mains & sides

Phoenician Fries sumac • za'atar • toum • harissa	10
Fried Cauliflower tahini • black sesame • sunflower • pomegranate	15
Roz Asfar rice • turmeric • chickpeas • confit garlic • yogurt	12
Kofte Burger mint labneh • sumac onion • sweetie drop peppers • served with your choice of fries or salad	24
Shish Tawook marinated chicken • charred tomatoes & shishito peppers • moghrabieh & chickpeas • toum	28
Acorn Creek Stuffed Squash freekeh • dukkah • dried apricots • spicy tahini • caraway vinaigrette	32
Pistachio Crusted Lamb Sirloin pomegranate glazed beets • beet puree • pickled salad	48
Meat Platter shish tawook • beef kofte • pulled lamb mint labneh • parsley & sumac onions • charred tomatoes & shishito peppers • moghrabieh & chickpeas • flatbread • toum	95

fairouz feast

feeds 3-4 (substitutions politely declined)

Middle Eastern Feast choice of 3 dips • marinated olives • stuffed grape leaves • fresh pita • roz asfar • meat platter • choice of baklava or sponge cake	175
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dessert

Baklava 4pc / 8pc	8 / 16
Orange & Cardamom Sponge Cake citrus yogurt • apricot purée • pistachio	15
Salted Chocolate Halva Cookie passion fruit mascarpone mousse • sesame powder	12
Chocolate Tamarind Mousse (NYE SPECIAL) compressed lemongrass plums, beetroot meringue, cinnamon palmiers	18

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. CAFE .
FAIROUZ
 MIDDLE EASTERN CUISINE

Cocktails & Beer

house creations

Desert Blossom • Zubrowka Vodka, Hakutsuru Sake, Lillet Blanc, St. Germain Elderflower, Jasmine Water (2.75oz) **14**

Don't Upset The Applecart • Calvados, Fresh Lemon Juice, West Avenue Cider, Star Anise, Orange Wheel (1oz + cider) **15**

The Trade Route • Averna Amaro, Fernet Branca, Cointreau, Arak, Chocolate Bitters, Orange Twist (1.75oz) **12**

Winter Barbecue • Tequila, Fresh Lemon Juice, Thyme and Sumac Syrup, Olive Oil, Egg White, Ground Sumac (1.75oz) **17**

light & breezy

Grapefruit Fizzy Bubbly • Aperol, Martini Fiero, Grapefruit, Orange, Soda (1oz) **12**

fairouz accented classics

Negroni • Tanqueray Gin, Frederic Brouca Vermouth, Campari, Orange Blossom, Orange Twist (3oz) **15**

Masala Manhattan • Lot 40 Rye, Dubonnet, Dolin's Sweet Vermouth, Sloane Tea Chai Syrup, Mint, Orange Twist (2.75oz) **15**

beer & cider

On Tap:

Dominion City, **Trouble in the Fields**, Lager with Heritage Corn (16oz, 4.5%) **10**

Evergreen, **Berry Wheat**, Fruited Ale (16oz, 5.4%) **9**

Tooth & Nail, **Valor**, Saison (16oz, 7%) **10**

Dominion City, **Sunsplit**, Hazy IPA (16oz, 6.5%) **10**

Left Field, **Eephus**, Oatmeal Brown Ale (16oz, 5.5%) **9**

West Avenue, **Heritage Dry Cider** (16oz, 6.5%) **10**

In Cans:

Tooth & Nail, **Rhapsody**, Sour Brutbier w/ Peaches & Green Tea (355ml, 3.8%) **8**

Tooth & Nail, **Grace & Gratitude**, Whole Cone Saaz Lager (355ml, 4.5%) **8**

Evergreen, **Belgian Wit** (473ml, 5.2%) **9**

Flora Hall, **Oatmeal Stout** (473ml, 4.6%) **10**

Evergreen, **Not Your Sweetheart**, Fruited Ale (473ml, 5.4%) **10**

West Avenue, **Cheriosity**, Cherry Cider (473ml, 6.5%) **10**

non-alcoholic beverages

The Phoenician Market Seven • Pomegranate, Cucumber, Mint, Lemon, Lime, Cardamom, Honey, Soda **7**

Tinhouse Breeze • Orange Juice, Fresh Lime Juice, Cardamom Syrup, Mint Leaves, Soda **6**

Hibiscus Iced Tea • Dried Hibiscus Flowers, Lime **5**

Barbican Malt Beverages
 Malt • Apple • Pineapple • Pomegranate **5**

City Seltzer
 Citrus • Melon • Orange Cream • Berry Whip • Cherry **4**

by the glass

NV Prosecco, 'Brut' Conti Raccati (Veneto, ITA)	11 / 55
2019 Cullerot, Celler del Roure (Valencia, ESP)	12 / 60
2018 Chardonnay, Cloudsley Cellars (Niagara Peninsula, CAN)	12 / 60
2018 Agiorgitiko, Gaia (Nemea, GRC)	11 / 55
2019 Pinot Noir, 'Triomphe' Southbrook (Niagara Peninsula, CAN)	14 / 70
2019 Cabernet Franc, Stratus (Niagara-On-The-Lake, CAN)	14 / 70

sparkling

NV Prosecco, Terre Gaie, Veneto (ITA)	50
2018 Rosé de Nit, Raventos i Blanc (Conca del Riu Anoia, ESP) 375ml	60
2020 Branco, 'NAT! Cool' Niepoort Vinhos (Vinho Verde, POR) 1000ml	65
2018 Cava Brut Nature, 'Mas Candi' Corpinnat (Penedès, ESP)	80
NV Monmarthe Champagne, 'Secret de Famille' Premier Cru Brut (FRA) <i>half bottle</i>	85
2008 Champgane, 'Brut Prestige' Bernard Gaucher, (FRA)	125

rosé & orange

2019 Rosato, 'Frico' Scarpetta (Tuscany, ITA)	50
2020 Cuvée Marie-Justine Rosé, Baudry Dutour (Chinon, FRA)	50
2020 Rosé of Grenache, A Tribute to Grace (Santa Barbara Highlands, USA)	85
2020 Orange, 'Triomphe' Southbrook (Niagara, CAN)	70
2017 Skrlet 'Selekcija' Kosovec (Moslavina, HRV)	100

Lebanon

2018 Jeune Musar, Château Musar (<i>white</i>)	80
2018 Jeune Musar, Château Musar (<i>red</i>)	85
2017 Hochar Père et Fils, Château Musar (<i>red</i>)	95
2010, 1998, 1997 Château Musar (<i>red</i>)	165, 180, 195
2012, 2011 Château Musar (<i>red</i>) MAGNUM	325, 350

white

2019 Insolia, 'Bianca di Evro' Rallo (Sicily, ITA)	55
2018 Sauvignon Blanc, 'Vin di Vore' Ronco del Gelso (Friuli, ITA)	60
2020 Alchymiste, Sclavos (Cephalonia, GRC)	60
2019 Passerina, 'Raffa' Clara Marcelli (Marche, ITA)	70
2019 Bonnie Vivant Chardonnay, Therianthropy (St David's Bench, CAN)	70
2019 Saint Bris, Domaine de Mauperthuis (FRA)	70
2020 Listán Blanco, Viñátago (Tenerife, ESP)	75
2018 Malvazija, 'Primorska' Reia (Gorizia, SVN)	80
2019 Malagousia, Gerovassiliou (Epanomi, GRC)	90
2018 Chardonnay, Mac Forbes (Yarra Valley, AUS)	90
2019 Nimbus Albus, Kamara Pure (Thessaloniki, GRC)	95
2019 Chenin Blanc, 'Karibib Vineyard' Craven (Stellenbosch, SA)	95
2018 Saint-Péray, 'Les Potiers' Yves Cuilleron (FRA)	100
2018 Riesling, 'Cuvée Theo', Domaine Weinbach (Alsace, FRA)	110

red

2020 Malbec, 'The Phoenician', Karim Mussi (Mendoza, ARG)	50
2017 Dika Frankovka, Feravino (Slavonia, HRV)	60
2020 Beaujolais, 'Griottes' Pierre-Marie Chermette (FRA)	65
2019 GSM 'Champs Pentua' Domaine Frédéric Brouca VDF, (FRA)	75
2018 Syrocco 2019, Domaine Ouled Thaleb & Allain Graillot (Zenata, MAR)	75
2018 Cannonau di Sardegna, Antonella Corda (ITA)	80
2019 Listán Negro, Viñátago (Tenerife, ESP)	80
2019 Pinot Noir, 'Cuvée Chapitre Suivant' René Bouvier (Bourgogne, FRA)	85
2019 Pinot Noir, 'Natural State' Churton (Marlborough, NZ)	85
2016 Pinot Noir, Foxglove (Central Coast, USA)	85
2015 Roi des Lézards, Les Enfants Sauvages (Côtes Catalanes, FRA)	85
2017 Haus Marke, Moric (Burgenland, AUT)	90
2017 Benje Tinto, Envínate (Tenerife, ESP)	100