

Sparkling

- NV Prosecco, Terre Gaie** Veneto, ITA
2020 Branco, 'NAT! Cool' Niepoort, PRT (1000ml)
2018 Cava Brut Nature, 'Mas Candi' Corpinnat, Penedès, ESP
NV Monmarthe Champagne, 'Secret de Famille' Premier Cru Brut, FR

White

- 2020 Exedra Blanc, Bodegas Puiggrós** Catalonia, ESP
019 Albariño, Paco & Lola, Rias Baixas, ESP
2019 Chardonnay 'JCR' Rosehall Run PEC, VQA
2019 Sauvignon Blanc, Jordan River Classic, JO
2019 Insolia, 'Bianca di Evro' Rallo Sicily, ITA
2020 Godello, Gaba Do Xil, Valdeorras, ESP
2021 Macabeo, 'Petita Julieta' Blanc, Josep Foraster Conca de Barbera, Catalunya, ESP
2021 Treixadura, The Flower and the Bee, Coto de Gomariz, Ribeiro, ESP
2019 Passerina, 'Raffa' Clara Marcelli Marche, ITA
2019 Saint Bris, Domaine de Mauperthuis Burgundy FRA
2020 Listán Blanco, Viñátago, Tenerife, ESP
2021 Müller-Thurgau 'Nibiru' Grundstein Landwein aus Österreich, AUS
2019 Macabeo/Grenache Blanc/Xarel.Lo Dido Blanc, Monstant, ESP
2020 Sancerre, Domaine de la Villaudiere Loire, FR
2019 Nimbus Albus, Kamara Pure Thessaloniki, GRC
2020 Palomino 'UBE Miraflores' Bodegas Cota 45, Jerez, ESP
2018 Saint-Péray, 'Les Potiers' Yves Cuilleron Rhone, FRA
2018 Riesling, 'Cuvée Theo', Domaine Weinbach Alsace, FRA

Lebanon

- 2019 Jeune Musar, Château Musar (white)** 80
2018 Jeune Musar, Château Musar (red) 85
2014, 2015, 2017 (Hochar), 1997, Château Musar (red) 165, 207, 114, 210
2012, 2011 Château Musar (red) MAGNUM 325, 350

Rosé & Orange

- 11/55** **2021 Gamay, 13th Street Winery, VQA, Creek Shores** 12/60
65 14/7
80 **2021 Cabernet Franc Rosé, Stratus, VQA, ON** 0
155 **2018 Baracija Malvazija, Clai Stancija Baracija, HR** 17/90
16/80 **2019 Dalmatia, Testament Opolo, Dalmatian Coast, HRV** 52
13/65 **2021 Gamay Blend, Rosehall Run, Ontario VQA** 66
15/75 **2020 Rosé of Grenache, A Tribute to Grace Santa Barbara Highlands, USA** 85
11/55 **2019 Stirm Rose Wirz Vineyard, Cinega Valley CA, USA** 96
50 **2017 Skrlet 'Selekcija' Kosovec, Moslavina, HRV** 100

Red

- 55** **2018 Agiorgitiko, Gaia, Nemea, GRC** 11/50
65 **2019 Cabernet Franc, Stratus Niagara-On-The-Lake, CAN** 14/70
67 **2020 Mencia Tretas! DaO DOC Jaen Rufete Touriga nacional, PT** 14/70
70 **2019 Barbera, Jordan River Classic, JO** 11/55
70 **2018 Cabernet Franc, Muscedre Vineyards VQA** 47
75 **2019 Mencia, Bodegas Valdesil Valdeorras, ESP** 50
85 **2019 Cabernet Merlot, Risehall Run, Ontario, VQA** 60
90 **2016 Cabernet Franc/ Cabernet Sauvignon 'Istar', Bononia Estate, BG** 60
90 **2017 Dika Frankovka, Feravino, Slavonia, HRV** 60
90 **2019 Chozas Carrascal Las dos Ces Tinto Utiel-Requena, ESP** 60
96 **2020 Beaujolais, 'Griottes' Pierre-Marie Chermette, FRA** 75
99 **2019 La Sabla, Les Cretes, Val d'Aosta, ITA** 75
100 **2020 'Bergecrac', Chateau Barouillet, Bergerac, FRA** 75
110 **2018 Syrocco, Domaine Ouled Thaleb & Allain Graillet, Zenata, MAR** 75
2017 Babić Dalmatia, Testament, Dalmatian Coast, HR 78
2019 Listán Negro, Viñátago Tenerife, ESP 80
2019 Dido 'La Universal Soils Granit' Monstant DO, Mediterranean Coast, ESP 85
2017 Haus Marke, Moric, Burgenland, AU 85
2018 Souson, Pedral, Espadeiro Blend Xion Cuvée Tinto- Rias Baixas 90
2019 Sangeovese 'Arnaio' Valdonica IGT Toscana ITA 90
2020 Nebbiolo 'Reva' Monforte d'Abla DOC ITA 95
2018 Pinot Noir, KIN Vineyards, Carp Ridge, VOA 99
2017 Benje Tinto, Envinat (Tenerife, ESP) 100
2019 Chateaufneuf du Pape, Domaine les Semelles de Vent, Vielle Vignes, (Vacqueyras, FR) 16

cocktails

house creations

- Raki Reviver** • Georgian Bay Gin, Lillet, Cointreau, Raki, Lemon Juice, Star Anise (2.25oz) **15**
- The Trade Route** • Averna Amaro, Fernet Branca, Cointreau, Raki, Chocolate Bitters, Orange Twist (1.75oz) **12**
- Phoenician Sangria** • Phoenician Malbec, Triple Sec, Apple Brandy, Orange & Pomegranate Juices **16**

fairouz accented classics

- Orange Blossom Negroni** • Tanqueray Gin, Vermouth, Campari, Orange Blossom Water, Orange Twist (3oz) **16**
- Pomegranate Margarita** • Pomegranate Juice, Cazadores Blanco Tequila, Cointreau, Mysterious Mezcal (2oz) **15**
- Cardamom Old Fashioned** • Weller Bourbon, Cardamom Bitters, Cardamom Syrup, Lemon Twist and Cardamom Pod (2oz) **15**

canned cocktails

- Lemon Squeezy**, Sparkling Vodka Lemonade, Collective Arts (4.0%) **12**
- London to Tokyo, Rhubarb & Hibiscus with Yuzu & Cherry**, Collective Arts (5.0%) **13**
- Pink Gin & Soda with Raspberry and Bitter Orange**, Collective Arts (5.0%) **13**
- Mango and Pineapple Sparkling Hard Tea**, Collective Arts (5.0%) **12**

beer & cider

draught

- Collective Arts **Matter of Fact** Dry Hopped Blonde 16oz, 4.8% **10**
- Camerons, **Cruising Through the Galaxy** IPA (16oz, 6.3%) **12**
- Tooth & Nail, **Vim and Vigor Pilsner** (16oz, 5.2%) **11**
- Camerons, **Ambear**, West Coast Red Ale (16oz, 5%) **11**
- Rotating Seasonal Draught** (16oz) **12**

cans

- Dominion City, **Sunsplit, IPA** (473 ml, 6.5%) **10**
- Collective Arts, Nature of things **Unfiltered Dry Cider** **12**
- Collective Arts **Matter of Fact** Dry Hopped Blonde 16oz, 4.8% **10**

non-alcoholic beverages

mocktails

- 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**

non-alcoholic beer

- Berliner Sonne**, Berliner Weisse Sour Beer, Le Brockale 473ml **8**
- Meteorite** Lychee & Clementine "Wheat Beer", Le Brockale 473ml **8**
- Perserverence**, "Red Ale" Le Brockale 473ml **8**
- Decouverte** "IPA", Le Brockale 475ml **8**
- Trou Noir**, "stout", Le Brockale 473ml **8**

canned & bottled beverages

- Barbican Malt Beverages**
 Pineapple • Pomegranate • Malt • Apple **5**
- City Seltzer**
 Citrus • Melon • Orange Cream • Berry Whip • Cherry Spritz • Feature Flavour **4**
- San Pellagrino**
 Large Sparkling Water **8**

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FAIROUZ

MIDDLE EASTERN CUISINE

Lunch Menu

11:00am to 4:00pm

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
Phoenician Fries sumac • za'atar • toum • harissa	10
Fried Cauliflower tahini • black sesame • sunflower • pomegranate	15
Fresh Housemade Pita	1

mains

Fattoush Salad / add Chicken sumac dressing • pita crisps • pomegranate	15 / 20
Kofte Burger mint labneh • sumac onion • sweet drop peppers • served with your choice of fries or salad	24

manakeesh

middle eastern flatbread
served with house pickles
add a side of fries (\$5) or salad (\$7)

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

coffee

Brewed	2.50
Americano	3.75
Espresso	3.50
Cappucino	4.75
Latte	4.75
Flavoured Latte	5.50
Flat White	4
Cortado	3.75
Macchiato	3.75
Cafe Mocha	5.50

tea

Black	3.25
fairouz blend • signature black • heavenly cream • masala chai classic • earl grey classic	
Green	3.25
classic green	
White	3.25
peaches and cream	
Oolong	3.25
oolong crème	
Herbal	3.25
marrakesh mint • ginger twist • rouge provence • citron calm	
Microground Latte	5.50
heavenly cream • blonde chai	

dessert

Baklava 4pc / 8pc	8 / 16
Orange & Cardamom Sponge Cake citrus yogurt • apricot purée • pistachio	15

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. CAFE .
FAIROUZ

MIDDLE EASTERN CUISINE

Menu du midi

1130h à 16h

mezze

Trio de trempettes sélectionnez 3 trempettes • 6 pitas	24
Muhammara cachous • pomme grenade • poivron rouge • 2 pitas	12
Hummus / ajout d'agneau effiloché pois chiches • paprika • 2 pitas	10 / 18
Labneh yogourt égoutté • za'atar rouge & vert • 2 pitas	10
Baba Ghanoush aubergine • pomme grenade • fines herbes • 2 pitas	10
Za'atar & huile d'olive za'atar vert • 2 pitas	6
Olives marinées chili • graines d'adjwain	8
Feuilles de vigne farcies 8 morceaux • riz • tomate • oignon • pois chiches	10
Frites phéniciennes sumac • za'atar • toum • harissa	10
Chou-fleur frit tahini • sésame noir • tournesol • pomme grenade	15
Pain pita maison frais	1

plats principaux

Salade fattoush / ajout de poulet vinaigrette au sumac • carrés de pita frits • pomme grenade	15 / 20
Burger Kofte labneh à la menthe • poivrons doux • oignons au sumac • servi avec frites ou salade	24

manakeesh

avec cornichons maison; ajoutez des frites (5\$) ou une salade (7\$) en accompagnement

Fromage akkawi & kashkaval	8
Za'atar & fromage tomate • labneh à la menthe	10
Olives & fromage tapenade épicée	13
Poulet & artichaut sauce aux tomates • toum	15
Soudjouk & fromage citron • fines herbes	15
Bœuf pomme grenade • aleppo • fines herbes	15
Agneau effiloché chou rouge • harissa	16

cafés

Café filtre	2.50
Americano	3.75
Espresso	3.50
Cappucino	4.75
Latte	4.75
Latte aromatisé	5.50
Flat White	4
Cortado	3.75
Macchiato	3.75
Cafe Mocha	5.50

thés

Noir mélange fairouz • noir signature • heavenly cream • masala chai classic • earl grey classique	3.25
Vert vert classique	3.25
Blanc pêches et crème	3.25
Oolong oolong crème	3.25
Tisane menthe marrakech • gingembre fruité • rouge provence • citron apaisant	3.25
Thé Latte moulu heavenly cream • blonde chai	5.50

dessert

Baklava 4pc / 8pc	8 / 16
Orange & Cardamom Sponge Cake citrus yogurt • apricot purée • pistachio	15

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