



FAIROUZ

Take Away Dinner Menu

Chef: Justin Laferriere

Sous Chef: Corrina Osmar

FAIROUZ

Welcome to Fairouz, a modern culinary journey inspired by the Levant. On our menu you will find enlivening flavours spanning from the valleys of Lebanon, the souks of Marrakesh, all the way to the mountains of Turkey; all thoughtfully crafted for this winter season using locally sourced ingredients.

We are proud to offer a robust take away program, with pickup times beginning at 5:30pm, 7 days a week (and offer, delivery via Uber Eats). Please note that our menu uses fresh, locally sourced ingredients and is subject to availability. As such, take away offerings may change without notice.

mezze

small plates

Muhammara

cashew • red pepper • pomegranate •

Labneh

pressed yogurt • red & green za'atar •

Babaganoush

eggplant • pine nuts • pomegranate • herbs •

Fattet Hummus with Pulled Lamb

chickpeas • paprika •

Marinated Olives

chili • ajwain seeds

Stuffed Grape Leaves

8pcs • rice • tomato • onion • chickpeas

Seared Halloumi

with seasonal accompaniments

Fried Artichoke Salad

fennel za'atar salad • fried bread • anchovy • olives • apricot

Fresh Housemade Pita

Pide

turkish styled flatbreads

Beef Lahmajoun house pickles • lemon • sumac onions • mint

Confit Duck warm dates • arugula • cheese

Olive Shakshuka quail eggs • spicy tapenade • herbs • tomato sauce

sharing

larger plates ideal for sharing between two

14

Shish Tawook

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

11

15

Squash Mashi

freekeh • dukkah • dried apricots • spicy tahini • caraway vinaigrette

22

6

side dishes

12

Roz Asfar

rice • turmeric • chickpeas • confit garlic • yogurt

20

18

Fried Brussel Sprouts

tahini vinaigrette • black sesame • sunflower • pomegranate • chilies

1.25

sofra

3 course menu ideal for sharing between 3-4

muhammara, labneh, hummus, marinated olives, grape leaves, duck Pida, Shish Tawook for 4, Roz Asfar & Baklava

22

25

20

65

42

15

16

262

Chef: Justin Laferriere
Sous Chef: Corrina Osmar