



. C A F E .
FAIROUZ

MIDDLE EASTERN CUISINE

Take Away Dinner Menu



. G A F E .
FAIROUZ

MIDDLE EASTERN CUISINE

cold mezze

Fattoush Salad

• romaine lettuce • tomatoes • radish • cucumber •
peppers • onions • pita chips • sumac mint vinaigrette •

20

Hand Rolled Grape Leaves

15

hot mezze

Seared Halloumi

• with seasonal accompaniments •

22

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 • red & green za'atar •

12

Summer Truffle Babaganoush

• eggplant • black sesame • herbs •

14

Hummus

• tahini • pomegranate • pinenuts •

14

main plates

Tawook

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

54

Vegetarian Kebab

• smoked celeriac • lentil salad • ricotta •
poblano labneh •

38

small bites for the table

Marinated Olives 6

Fresh Housemade Pita • 2pc • 2.5

pide

Beef Lahmajoun

• house pickles • lemon • sumac onions • mint •

22

Confit Duck

• warm dates • arugula • cheese •

25

Olive Shakshuka

• quail eggs • spicy tapenade • herbs • cheese •
tomato sauce •

20

Pulled Lamb

• harissa • cheese • house pickles •

25

dessert

(V) Baklava

• walnuts • pistachios • sugar syrup •

8/16