



. C A F E .
FAIROUZ

MIDDLE EASTERN CUISINE



sofra

three course chef's tasting menu
minimum 4 guests

267/66.75 per guest

cold mezze

Fattoush Salad

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

20

add fried halloumi 8
add beef kebab 25

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

Chef: Justin Laferriere

. CAFE . FAIROUZ

MIDDLE EASTERN CUISINE

fairouz dips

Muhammara

• cashew • red pepper • pomegranate •

14

Labneh

• pressed yogurt • red & green za'atar •

12

Summer Truffle Babaganoush

• eggplant • black sesame • herbs •

24

Hummus Tenderloin

• tahini • pomegranate • pinenuts •

28

main plates

Harissa Cod

• swiss chard • brackish grapes • citrus pearls • zhoug •

50/30

Crusted Lamb Sirloin

• honey spiced carrots • tarator • taro root chips •

55

Tawook

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

54

Roz Asfar

rice • turmeric • chickpeas • confit garlic • labneh •

15

small bites for the table

Marinated Olives 6

Za'atar & Olive Oil 5

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

skewers

Beef Kebab

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

40

Vegetarian Kebab

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

38

Sous Chef: Corrina Osmar