



. 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

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

*Chef: Justin Laferriere
Sous Chef: Corrina Osmar
Pastry Chef: Regina Gianfagna*

fairouz dips

Muhammara

- cashew • red pepper • pomegranate •

14

Labneh

- pressed yogurt • dukkah •

12

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 • red chermoula •

38

Meat Platter (for 2-4 people)

- half chicken • beef kofte • pulled lamb • tabbouleh salad • lavash • toum • spicy labneh •

100

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

Sudjuk & Cheese

- cheese • pickled jalapeno • pomegranate •

22

dessert

(V) Baklava

- walnuts • pistachios • sugar syrup •

8/16