

## fairouz feast

three course chef's tasting menu  
minimum 4 guests

**240/60** per guest

# . G A F E . FAIROUZ

MIDDLE EASTERN CUISINE

## small bites for the table

Marinated Olives 6

Za'atar & Olive Oil 5

Sliced Cucumber 2

## cold mezze

### Fattoush Salad

- romaine lettuce • tomatoes • radish • cucumber • peppers • onions • sumac mint vinaigrette •

20

add fried halloumi\* 8  
add lamb kebab 20

### Hand Rolled Grape Leaves

15

## hot mezze

### Halloumi\*

- with seasonal accompaniments •

22

### Harissa Shrimp

- labneh • black sesame • brakish grapes • cilantro •

28

### 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 • dukkah •

12

### Truffle Babaganoush

- eggplant • black sesame • herbs •

24

### Hummus With Beef

- tahini • pomegranate • pinenuts • beef •

25

### Meat Platter *(for 2-4 people)*

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

100

## main plates

### Flatiron Steak

- grilled cucumber salad • mushrooms • grilled vegetables • aleppo butter •

55

### Tawook

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

54

## skewers

### Lamb Kebab\*

- lamb striploin • grilled tomato ezme • pickled red onions • spicy labneh •

40

### Vegetarian Kebab

- smoked celeriac • lentil salad • ricotta • red chermoula • nuts •

38

*Chef: Justin Laferriere  
Sous Chef: Corrina Osmar*