

. C A F E .  
**FAIROUZ**

MIDDLE EASTERN CUISINE

Wine List

Sparkling

- NV Prosecco, Terre Gaie** (Veneto, ITA)  
**NV Raventos de Nit Rosé**, Sparkling Brut (ESP) 375ml  
**2020 Branco**, 'NAT! Cool' Niepoort Vinhos (Vinho Verde, POR) 1000ml  
**2018 Cava Brut Nature**, 'Mas Candi' Corpinnat (Penedès, ESP)  
**NV Monmarthe Champagne**, 'Secret de Famille' Premier Cru Brut (FRA) half bottle  
**2008 Champagne**, 'Brut Prestige' Bernard Gaucher, (FRA)

White

- 2020 Exedra Blanc**, Bodegas Puiggrós (Catalonia, ESP)  
**2020 Vinho Verde** Quinta de Sanjoanne Terrior Mineral Casa de Cello DOC (PT)  
**2019 Riesling** 'Ivan' Charles Baker, Niagara-on-the-Lake VQA  
**2020 Pedro Ximenex Blend** 'Cullerot' (Valencia, ESP)  
**2019 Insolia**, 'Bianca di Evro' Rallo (Sicily, ITA)  
**2020 Sauvignon Blanc** 'Istar' Bononia Estates (BG)  
**2020 Godello**, Gaba Do Xil (Valdeorras, ESP)  
**2021 Macabeo**, 'Petita Julieta' Blanc, Josep Foraster Conca de Barbera, (Catalunya, ESP)  
**2021 Treixadura**, The Flower and the Bee, Coto de Gomariz (Ribeiro, ESP)  
**2019 Passerina**, 'Raffa' Clara Marcelli (Marche, ITA)  
**2019 Saint Bris**, Domaine de Mauperthuis (FRA)  
**2020 Listán Blanco**, Viñátago (Tenerife, ESP)  
**2018 Malvazija**, 'Primorska' Reia (Gorizia, SVN)  
**2020 Gruner Veltliner** 'Nibiru' Grundstein Landwein aus Osterreich (AUS)  
**2019 Macabeo/Grenache Blanc/Xarel.Lo Dido Blanc**, (Monstant, ESP)  
**2020 Sancerre**, Domaine de la Villaudiere (Loire, FR)  
**2019 Nimbus Albus**, Kamara Pure (Thessaloniki, GRC)  
**2020 Palomino** 'UBE Miraflores' Bodegas Cota 45, (Jerez, ESP)  
**2018 Saint-Péray**, 'Les Potiers' Yves Cuilleron (FRA)  
**2018 Riesling**, 'Cuvée Theo', Domaine Weinbach (Alsace, FRA)

Rosé & Orange

- 11/55** **2019 Stirm Rose** Wirz Vineyard, Cinega Valley CA, USA **18/96**  
**50** **2021 Cabernet Franc Rosé**, Stratus (ON) **14/70**  
**65** **2020 Rosé of Grenache**, A Tribute to Grace (Santa Barbara Highlands, USA) **85**  
**80** **2017 Skrljet** 'Selekcija' Kosovec (Moslavina, HRV) **100**

Red

- 145**  
**125** **2018 Agiorgitiko, Gaia** (Nemea, GRC) **11/50**  
**2019 Cabernet Franc, Stratus** (Niagara-On-The-Lake, CAN) **14/70**  
**2020 Mencia Tretas!** DaO DOC Jaen Rufete Touriga nacional (PT) **14/70**  
**16/80** **2021 Malbec**, The Phoenician (Mendoza, ARG) **10/50**  
**10/50** **2019 Mencia**, Bodegas Valdesil (Valdeorras, ESP) **50**  
**15/75** **2016 Cabernet Franc/ Cabernet Sauvignon** 'Istar', Bononia Estate (BG) **60**  
**12/60** **2017 Dika Frankovka**, Feravino (Slavonia, HRV) **60**  
**50** **2019 Chozas Carrascal** Las dos Ces Tinto (Utiel-Requena, ESP) **60**  
**55** **2020 Beaujolais, 'Griottes'** Pierre-Marie Chermette (FRA) **75**  
**55** **2019 La Sabla**, Les Cretes, (Val d'Aosta, ITA) **75**  
**65** **2020 'Bergecrac', Chateau Barouillet**, Bergerac, (FRA) **75**  
**67** **2018 Syrocco**, Domaine Ouled Thaleb & Allain Graillot (Zenata, MAR) **75**  
**70** **2020 Tempranillo**, Sierra de Tolono, (Villabuená, ESP) **80**  
**70** **2019 Listán Negro**, Viñátago (Tenerife, ESP) **80**  
**75** **2019 Dido** 'La Universal Soils Granit' Monstant DO (ESP) **85**  
**80** **2017 Haus Marke**, Moric (Burgenland, AUT) **85**  
**85** **2018 Souson, Pedral, Espadeiro Blend** Xion Cuvee Tinto- Rias Baixas **90**  
**90** **2019 Sangeovese** 'Arnaio' Valdonica IGT (Toscana ITA) **90**  
**90** **2020 Nebbiolo 'Reva'** Monforte d'Abla DOC (ITA) **95**  
**96** **2017 Benje Tinto**, Envínate (Tenerife, ESP) **100**  
**99** **2019 Chateaneuf du Pape**, Domaine les Semelles de Vent, Vielle Vignes, (Vacqueyras, FR) **165**  
**100**

Lebanon

- 2019 Jeune Musar**, Château Musar (white) **80**  
**2018 Jeune Musar**, Château Musar (red) **85**  
**2014, 2015, 2017 (Hochar), 1997 Château Musar** (red) **165, 207, 114, 210**  
**2012, 2011 Château Musar** (red) MAGNUM **325, 350**

## cocktails

### house creations

- Raki Reviver** • Georgian Bay Gin, Lillet, Cointreau, Raki, Lemon Juice, Star Anise (2.25oz) 15
- The Trade Route** • Averna Amaro, Fernet Branca, Cointreau, Raki, Chocolate Bitters, Orange Twist (1.75oz) 12
- Phoenician Sangria** • Phoenician Malbec, Triple Sec, Apple Brandy, Orange & Pomegranate Juices 16

### fairouz accented classics

- Orange Blossom Negroni** • Tanqueray Gin, Vermouth, Campari, Orange Blossom Water, Orange Twist (3oz) 16
- Pomegranate Margarita** • Pomegranate Juice, Cazadores Blanco Tequila, Cointreau, Mysterious Mezcal (2oz) 15
- Cardamom Old Fashioned** • Weller Bourbon, Cardamom Bitters, Cardamom Syrup, Lemon Twist and Cardamom Pod (2oz) 15

## beer & cider

### draught

- Collective Arts, **Matter of Fact**, Dry Hopped Blonde (16oz, 4.8%) 10
- Camerons, **Cruising Through the Galaxy** IPA (16oz, 6.3%) 12
- Tooth & Nail, **Vim and Vigor Pilsner** (16oz, 5.2%) 11
- Camerons, **Ambear**, West Coast Red Ale (16oz, 5%) 11
- Collective Arts, **Nature of Things** Dry Cider (16oz, 6%) 12
- Rotating Seasonal Draught** (16oz) 12

### cans

- Flora Hall, **Oatmeal Stout** (473ml, 4.6%) 10
- Dominion City, **Sunsplit, IPA** (473 ml, 6.5%) 10
- Collective Arts, Circling the Sun **Apple & Cherry Cider** 12
- Collective Arts, Nature of things **Unfiltered Dry Cider** 12

## non-alcoholic beverages

### mocktails

- The Phoenician Market Seven** • Pomegranate, Cucumber, Mint, Lemon, Lime, Cardamom, Honey, Soda 7
- Tinhouse Breeze** • Orange Juice, Fresh Lime Juice, Cardamom Syrup, Mint Leaves, Soda 6
- Hibiscus Iced Tea** • Dried Hibiscus Flowers, Lime 5

### non-alcoholic beer

- Berliner Sonne**, Berliner Weisse Sour Beer, Le Brockale 473ml 8
- Meteorite** Lychee & Clementine "Wheat Beer", Le Brockale 473ml 8
- Perserverence**, "Red Ale" Le Brockale 473ml 8
- Decouverte** "IPA", Le Brockale 475ml 8
- Station S**, "Blonde Ale with Saffron" Le Brockale 473ml 8
- Trou Noir**, "stout", Le Brockale 473ml 8

### canned & bottled beverages

- Barbican Malt Beverages** 5  
 Pineapple • Pomegranate • Malt • Apple
- City Seltzer** 4  
 Citrus • Melon • Orange Cream • Berry Whip • Cherry Spritz • Feature Flavour
- San Pellagrino** 8  
 Large Sparkling Water

. G A F E .  
**FAIROUZ**

MIDDLE EASTERN CUISINE

Lunch Menu

11:00am to 4:00pm

mezze

<b>Dip Trio</b> choice of 3 dips • 6pc pita	24
<b>Muhammara</b> cashew • red pepper • pomegranate • 2pc pita	12
<b>Hummus / add Pulled Lamb</b> chickpeas • paprika • 2pc pita	10 / 18
<b>Labneh</b> pressed yogurt • red & green za'atar • 2pc pita	10
<b>Baba Ghanoush</b> eggplant • pomegranate • fresh herbs • 2pc pita	10
<b>Za'atar &amp; Olive Oil</b> green za'atar • 2pc pita	6
<b>Marinated Olives</b> chili • ajwain seeds	8
<b>Stuffed Grape Leaves</b> 8pcs • rice • tomato • onion • chickpeas	10
<b>Phoenician Fries</b> sumac • za'atar • toum • harissa	10
<b>Fried Cauliflower</b> tahini • black sesame • sunflower • pomegranate	15
<b>Fresh Housemade Pita</b>	1

mains

<b>Fattoush Salad / add Chicken</b> sumac dressing • pita crisps • pomegranate	15 / 20
<b>Kofte Burger</b> mint labneh • sumac onion • sweet drop peppers • served with your choice of fries or salad	24

manakeesh

middle eastern flatbread  
*served with house pickles*  
*add a side of fries (\$5) or salad (\$7)*

<b>Cheese</b> akkawi & kashkaval	8
<b>Za'atar &amp; Cheese</b> tomato • mint labneh	10
<b>Olive &amp; Cheese</b> spicy tapenade	13
<b>Chicken &amp; Artichoke</b> tomato sauce • toum	15
<b>Sujuk &amp; Cheese</b> lemon • herbs	15
<b>Beef</b> pomegranate • aleppo • herbs	15
<b>Pulled Lamb</b> red cabbage • harissa	16

coffee

<b>Brewed</b>	2.50
<b>Americano</b>	3.75
<b>Espresso</b>	3.50
<b>Cappucino</b>	4.75
<b>Latte</b>	4.75
<b>Flavoured Latte</b>	5.50
<b>Flat White</b>	4
<b>Cortado</b>	3.75
<b>Macchiato</b>	3.75
<b>Cafe Mocha</b>	5.50

tea

<b>Black</b>	3.25
fairouz blend • signature black • heavenly cream • masala chai classic • earl grey classic	
<b>Green</b>	3.25
classic green	
<b>White</b>	3.25
peaches and cream	
<b>Oolong</b>	3.25
oolong crème	
<b>Herbal</b>	3.25
marrakesh mint • ginger twist • rouge provence • citron calm	
<b>Microground Latte</b>	5.50
heavenly cream • blonde chai	

dessert

<b>Baklava</b> 4pc / 8pc	8 / 16
<b>Orange &amp; Cardamom Sponge Cake</b> citrus yogurt • apricot purée • pistachio	15

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. CAFE .  
**FAIROUZ**

MIDDLE EASTERN CUISINE

Menu du midi

1130h à 16h

mezze

<b>Trio de trempettes</b> sélectionnez 3 trempettes • 6 pitas	24
<b>Muhammara</b> cachous • pomme grenade • poivron rouge • 2 pitas	12
<b>Hummus / ajout d'agneau effiloché</b> pois chiches • paprika • 2 pitas	10 / 18
<b>Labneh</b> yogourt égoutté • za'atar rouge & vert • 2 pitas	10
<b>Baba Ghanoush</b> aubergine • pomme grenade • fines herbes • 2 pitas	10
<b>Za'atar &amp; huile d'olive</b> za'atar vert • 2 pitas	6
<b>Olives marinées</b> chili • graines d'adjwain	8
<b>Feuilles de vigne farcies</b> 8 morceaux • riz • tomate • oignon • pois chiches	10
<b>Frites phéniciennes</b> sumac • za'atar • toum • harissa	10
<b>Chou-fleur frit</b> tahini • sésame noir • tournesol • pomme grenade	15
<b>Pain pita maison frais</b>	1

plats principaux

<b>Salade fattoush / ajout de poulet</b> vinaigrette au sumac • carrés de pita frits • pomme grenade	15 / 20
<b>Burger Kofte</b> labneh à la menthe • poivrons doux • oignons au sumac • servi avec frites ou salade	24

manakeesh

*avec cornichons maison; ajoutez des frites (5\$) ou une salade (7\$) en accompagnement*

<b>Fromage</b> akkawi & kashkaval	8
<b>Za'atar &amp; fromage</b> tomate • labneh à la menthe	10
<b>Olives &amp; fromage</b> tapenade épicée	13
<b>Poulet &amp; artichaut</b> sauce aux tomates • toum	15
<b>Soudjouk &amp; fromage</b> citron • fines herbes	15
<b>Bœuf</b> pomme grenade • aleppo • fines herbes	15
<b>Agneau effiloché</b> chou rouge • harissa	16

cafés

<b>Café filtre</b>	2.50
<b>Americano</b>	3.75
<b>Espresso</b>	3.50
<b>Cappucino</b>	4.75
<b>Latte</b>	4.75
<b>Latte aromatisé</b>	5.50
<b>Flat White</b>	4
<b>Cortado</b>	3.75
<b>Macchiato</b>	3.75
<b>Cafe Mocha</b>	5.50

thés

<b>Noir</b> mélange fairouz • noir signature • heavenly cream • masala chai classic • earl grey classique	3.25
<b>Vert</b> vert classique	3.25
<b>Blanc</b> pêches et crème	3.25
<b>Oolong</b> oolong crème	3.25
<b>Tisane</b> menthe marrakech • gingembre fruité • rouge provence • citron apaisant	3.25
<b>Thé Latte moulu</b> heavenly cream • blonde chai	5.50

dessert

<b>Baklava</b> 4pc / 8pc	8 / 16
<b>Orange &amp; Cardamom Sponge Cake</b> citrus yogurt • apricot purée • pistachio	15

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