

• CAFE •
FAIROUZ

MIDDLE EASTERN CUISINE

Cocktails & Beer

house creations

Raki Reviver • Georgian Bay Gin, Lillet, Cointreau, Raki, Lemon Juice, Star Anise (2.25oz) **15**

Don't Upset The Applecart • Calvados, Fresh Lemon Juice, West Avenue Cider, Star Anise, Orange Wheel (1oz + cider) **15**

The Trade Route • Averna Amaro, Fernet Branca, Cointreau, Raki, Chocolate Bitters, Orange Twist (1.75oz) **12**

Blood Orange Spritz • Aperol, Martini Fiero, Grapefruit Puree, Prosecco, Pomegranate Seeds (1oz) **14**

fairouz accented classics

Orange Blossom Negroni • Tanqueray Gin, Frederic Brouca Vermouth, Campari, Orange Blossom Water, Orange Twist (3oz) **16**

Masala Manhattan • Lot 40 Rye, Dubonnet, Dolin's Sweet Vermouth, Sloane Tea Chai Syrup, Mint, Orange Twist (2.75oz) **15**

Cardamom Old Fashioned • Weller Bourbon, Cardamom Bitters, Cardamom Syrup, Lemon Twist and Cardamom Pod (2oz) **15**

beer & cider

On Tap:

Tooth & Nail, **Valor**, Saison (16oz, 7%) **10**

Collective Arts, **Matter of Fact**, Dry Hopped Blonde (16oz, 4.8%) **12**

West Avenue, **Heritage Dry Cider** (16oz, 6.5%) **10**

Collective Arts, **Guava Gose** (16oz, 4.9%) **11**

Camerons, **Ambear**, West Coast Red Ale (16oz, 5%) **10**

In Cans:

Flora Hall, **Oatmeal Stout** (473ml, 4.6%) **10**

West Avenue, **Cherriosity**, Cherry Cider (473ml, 6.5%) **10**

Dominion City, **Sunsplit**, IPA (473 ml, 6.5%) **10**

non-alcoholic beverages

Luxury Kombucha Blanc, Silver Swallow (5oz) **16**

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**

Barbican Malt Beverages
Malt • Apple • Pineapple • Pomegranate **5**

City Seltzer
Citrus • Melon • Orange Cream • Berry Whip • Cherry Spritz • Spicy Cran **4**

. C A F E .
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Wine List

Sparkling

NV Prosecco, Terre Gaie (Veneto, ITA)	11/55
2020 Branco, 'NAT! Cool' Niepoort Vinhos (Vinho Verde, POR) 1000ml	65
2018 Cava Brut Nature, 'Mas Candi' Corpinnat (Penedès, ESP)	80
NV Monmarthe Champagne, 'Secret de Famille' Premier Cru Brut (FRA) half bottle	85
2008 Champgane, 'Brut Prestige' Bernard Gaucher, (FRA)	125

White

2020 Exedra Blanc, Bodegas Puiggrós (Catalonia, ESP)	16/80
2018 Pinot Gris, Domaine Mure, Alsace, (FRA)	18/90
2021 Macabeo, 'Petita Julieta' Blanc, Josep Foraster Conca de Barbera, (Catalunya, ESP)	13/65
2019 Riesling 'Ivan' Charles Baker, Niagara-on-the-Lake VQA	15/75
2020 Quinta de Sanjoanne Terrior Mineral Casa de Cello DOC (PT)	50
2019 Insolia, 'Bianca di Evro' Rallo (Sicily, ITA)	55
2019 Passerina, 'Raffa' Clara Marcelli (Marche, ITA)	70
2019 Bonnie Vivant Chardonnay, Therianthropy (St David's Bench, CAN)	70
2019 Saint Bris, Domaine de Mauperthuis (FRA)	70
2020 Listán Blanco, Viñátago (Tenerife, ESP)	75
2018 Malvazija, 'Primorska' Reia (Gorizia, SVN)	80
2019 Cheverny Blanc 'Domaine', Herve Villamade (Loire FR)	82
2018 Chardonnay, Mac Forbes (Yarra Valley, AUS)	90
2019 Nimbus Albus, Kamara Pure (Thessaloniki, GRC)	95
2020 Sancerre, Domaine de la Villaudiere (Loire, FR)	96
2019 Chenin Blanc, 'Karibib Vineyard' Craven (Stellenbosch, SA)	90
2020 Palomino 'UBE Miraflores' Bodegas Cota 45, (Jerez, ESP)	99
2018 Saint-Péray, 'Les Potiers' Yves Cuilleron (FRA)	100
2018 Riesling, 'Cuvée Theo', Domaine Weinbach (Alsace, FRA)	110

Rosé & Orange

2019 Rosato, 'Frico' Scarpetta (Tuscany, ITA)	10/50
2019 Stirm Rose Wirz Vineyard, Cinea Valley CA, USA	18/96
2020 Cuvée Marie-Justine Rosé, Baudry Dutour (Chinon, FRA)	50
2020 Rosé of Grenache, A Tribute to Grace (Santa Barbara Highlands, USA)	85
2017 Skrlet 'Selekcija' Kosovec (Moslavina, HRV)	100

Red

2018 Agiorgitiko, Gaia (Nemea, GRC)	11/55
2020 Pinot Noir Foulage Gaulois, Frederic Brouca (Languedoc-Rousillion, FR)	14/70
2019 Cabernet Franc, Stratus (Niagara-On-The-Lake, CAN)	14/70
2019 Chozas Carrascal Las dos Ces Tinto (Utiel-Requena, ESP)	12/60
2020 Malbec, 'The Phoenician', Karim Mussi (Mendoza, ARG)	50
2017 Dika Frankovka, Feravino (Slavonia, HRV)	60
2020 Beaujolais, 'Griottes' Pierre-Marie Chemette (FRA)	75
2019 La Sabla, Les Cretes, (Val d'Aosta, ITA)	75
2020 'Bergecrac', Chateau Barouillet, Bergerac, (FRA)	75
2018 Syrocco, Domaine Ouled Thaleb & Allain Graillot (Zenata, MAR)	75
2020 Tempranillo, Sierra de Tolono, (Villabuena, ESP)	80
2019 Listán Negro, Viñátago (Tenerife, ESP)	80
2019 Pinot Noir, 'Natural State' Churton (Marlborough, NZ)	85
2016 Pinot Noir, Foxglove (Central Coast, USA)	85
2017 Haus Marke, Moric (Burgenland, AUT)	85
2020 Syrah 'Black Flag' Matthew Barret (IGP Ardeche, FR)	90
2019 Sangeovese 'Arnaio' Valdonica IGT (Toscana ITA)	90
2020 Nebbiolo 'Reva' Monforte d'Abla DOC (ITA)	95
2017 Benje Tinto, Envínate (Tenerife, ESP)	100
2019 Chateauneuf du Pape, Domaine les Semelles de Vent, Vielle Vignes, (Vacqueyras, FR)	165

Lebanon

2019 Jeune Musar, Château Musar (white)	80
2018 Jeune Musar, Château Musar (red)	85
2014, 1997 Château Musar (red)	165, 195
2012, 2011 Château Musar (red) MAGNUM	325, 350

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MIDDLE EASTERN CUISINE

Lunch Menu

11:00am to 4:00pm

mezze

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

mains

Fattoush Salad / add Chicken sumac dressing • pita crisps • pomegranate	15 / 20
Kofte Burger 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)

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

coffee

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

tea

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

15 CLARENCE STREET • OTTAWA, ON

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