

. G A F E .
FAIROUZ

MIDDLE EASTERN CUISINE

Wine List

Sparkling

NV Prosecco, Terre Gaie Veneto, ITA	11/55
2018 Cava Brut Nature , 'Mas Candi' Corpinnat, Penedès, ESP	80
NV Monmarthe Champagne , 'Secret de Famille' Premier Cru Brut, FR	155

White

2020 Exedra Blanc , Bodegas Puiggrós Catalonia, ESP	16/80
019 Albariño , Paco & Lola, Rias Baixas, ESP	13/65
2019 Chardonnay 'JCR' Rosehall Run PEC, VQA	15/75
2019 Sauvignon Blanc , Jordan River Classic, JO	11/55
2018 Kerner Blend , Ferox, Niagara-on-the-Lake VQA	47
2019 Insolia , 'Bianca di Evro' Rallo Sicily, ITA	50
2020 Vinho Verde , Quinta San Johanne Terroir Mineral, PRT	55
2020 Godello , Gaba Do Xil, Valdeorras, ESP	55
2020 Silvaner Trocken , Manz Wein GbR, Rheinhessen, DE	57
2021 Macabeo, 'Petita Julieta' Blanc , Josep Foraster Conca de Barbera, Catalunya, ESP	65
2021 Treixadura , The Flower and the Bee, Cota de Gomariz, Ribeiro, ESP	67
2019 Passerina , 'Raffa' Clara Marcelli Marche, ITA	70
2019 Saint Bris , Domaine de Mauperthuis Burgundy FRA	70
2020 Listán Blanco , Viñátago, Tenerife, ESP	75
2021 Müller-Thurgau 'Nibiru' Grundstein Landwein aus Österreich, AUS	85
2019 Macabeo/Grenache Blanc/Xarel.Lo Dido Blanc , Monstant, ESP	90
2020 Sancerre , Domaine de la Villaudiere Loire, FR	96
2019 Nimbus Albus , Kamara Pure Thessaloniki, GRC	96
2020 Palomino 'UBE Miraflores' Bodegas Cota 45, Jerez, ESP	99
2018 Saint-Péray , 'Les Potiers' Yves Cuilleron Rhone, FRA	100
2018 Riesling , 'Cuvée Theo', Domaine Weinbach Alsace, FRA	110

Lebanese Red

2017 Cabernet Franc , Aurora Winery, Batroun Mts.	85
2018 Jeune Musar Red, 2020 Jeun Musar White, 2020 Jeune Musar Rose , Château Musar	90
2017 Chateau , Aurora Winery, Batroun Mts.	90
2014, 2015, 2017 Gaston Hochar	165, 207, 114
1997 Château Musar	210
2012, 2011 Château Musar MAGNUM	325, 350

Rosé & Orange

2021 Gamay , 13th Street Winery, VQA, Creek Shores	12/60
2021 Cabernet Franc Rosé , Stratus, VQA, ON	14/70
2018 Baracija Malvazija , Clai Stancija Baracija, HR	17/90
2019 Dalmatia , Testament Opolo, Dalmatian Coast, HRV	52
2021 Gamay Blend , Rosehall Run, Ontario VQA	66
2020 Rosé of Grenache , A Tribute to Grace Santa Barbara Highlands, USA	85
2019 Stirm Rose Wirz Vineyard, Cinega Valley CA, USA	96

Red

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
2019 Barbera , Jordan River Classic, JO	11/55
2021 Sagoma Rosso , Terre di Chieti IGP, ITA	40
2018 Cabernet Franc , Muscedre Vineyards VQA	47
2019 Mencia , Bodegas Valdesil Valdeorras, ESP	50
2021 Phoenician Malbec , Karim Mussi, Mendoza AR	50
2019 Cabernet Merlot , Rosehall Run, Ontario, VQA	60
2016 Cabernet Franc/ Cabernet Sauvignon 'Istar', Bononia Estate, BG	60
2017 Dika Frankovka , Feravino, Slavonia, HRV	60
2019 Chozas Carrascal Las dos Ces Tinto Utiel-Requena, ESP	60
2020 Beaujolais, 'Griottes' Pierre-Marie Chermette, FRA	75
2019 La Sabla , Les Cretes, Val d'Aosta, ITA	75
2020 'Bergezac' , Chateau Barouillet, Bergerac, FRA	75
2018 Syrocco , Domaine Ouled Thaleb & Allain Graillet, Zenata, MAR	75
2017 Babić Dalmatia , Testament, Dalmatian Coast, HR	78
2019 Listán Negro , Viñátago Tenerife, ESP	80
2019 Dido 'La Universal Soils Granit' Monstant DO, Mediterranean Coast, ESP	85
2017 Haus Marke , Moric, Burgenland, AU	85
2018 Souson, Pedral, Espadeiro Blend Xion Cuvee Tinto- Rias Baixas	90
2019 Sangevese 'Arnaio' Valdonica IGT Toscana ITA	90
2020 Nebbiolo 'Reva' Monforte d'Abla DOC ITA	95
2018 Pinot Noir , KIN Vineyards, Carp Ridge, VOA	99
2017 Benje Tinto , Envinat (Tenerife, ESP)	100
2019 Chateaneuf du Pape , Domaine les Semelles de Vent, Vielle Vignes, (Vacqueyras, FR)	165

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Beverage Menu

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
- Red Sangria** • Red Wine, Triple Sec, Apple Brandy, Orange & Pomegranate Juices 16
- White Sangria** • White Wine, Triple Sec, Apricot Brandy, Pineapple & Orange 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

canned cocktails

- London to Tokyo, Rhubarb & Hibiscus with Yuzu & Cherry**, Collective Arts (5.0%) 13
- Pink Gin & Soda with Raspberry and Bitter Orange**, Collective Arts (5.0%) 13
- Mango and Pineapple Sparkling Hard Tea**, Collective Arts (5.0%) 12

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
- Rotating Seasonal Draught** (16oz) 12

cans

- Dominion City, **Sunsplit, IPA** (473 ml, 6.5%) 10
- Collective Arts, Nature of things **Unfiltered Dry Cider** 12
- Collective Arts **Matter of Fact** Dry Hopped Blonde 16oz, 4.8% 10

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

- Meteorite** Lychee & Clementine "Wheat Beer", 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

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MIDDLE EASTERN CUISINE

Dinner Menu

5pm to 10pm

mezze

Dip Trio Muhammara • Labneh • Baba Ghanoush • 6pc Fresh Housemade pita	35
Muhammara cashew • red pepper • pomegranate • 2pc Fresh Housemade pita	14
Labneh pressed yogurt • red & green za'atar • 2pc Fresh Housemade pita	11
Baba Ghanoush eggplant • pomegranate • herbs • 2pc Fresh Housemade pita	12
Marinated Olives chili • ajwain seeds	6
Za'atar & Olive Oil green za'atar • 2pc pita	8
Fattet Hummus with Pulled Lamb chickpeas • paprika • 2pc pita	20
Stuffed Grape Leaves 8pcs • rice • tomato • onion • chickpeas	12
Fattoush Salad / add Chicken pita chips • sumac dressing • pomegranate	15 / 26
Vegetarian Kibbeh 3pcs • spinach • chickpeas • pumpkin • cracked wheat • ras el hanout yogurt	15
Beef Kibbeh 4pcs • ground beef • cracked wheat • onion • ras el hanout yogurt	14
Seared Halloumi with seasonal accompaniments	20
Fresh Housemade Pita	1.25

manakeesh
 middle eastern flatbread
 served with house pickles

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

mains & sides

Phoenician Fries sumac • za'atar • toum • harissa	12
Fried Cauliflower tahini • black sesame • sunflower • pomegranate	16
Roz Asfar rice • turmeric • chickpeas • confit garlic • yogurt	13
Kofte Burger mint labneh • sumac onion • sweetie drop peppers • served with your choice of fries or salad	25
Shish Tawook marinated chicken • charred tomatoes & shishito peppers • moghrabieh & chickpeas • toum	30
Acorn Creek Stuffed Squash freekeh • dukkah • dried apricots • spicy tahini • caraway vinaigrette	32
Pistachio Crusted Lamb Sirloin pomegranate glazed beets • beet puree • pickled salad	50
Meat Platter shish tawook • beef kofte • pulled lamb mint labneh • parsley & sumac onions • charred tomatoes & shishito peppers • moghrabieh & chickpeas • flatbread • toum	110

fairouz feast

feeds 3-4 (substitutions politely declined)

Middle Eastern Feast
 a trio of dips • marinated olives • stuffed grape leaves • fresh pita • roz asfar • meat platter • choice of baklava or sponge cake

group dining

please note that, for the preservation of a high quality service, parties 8 or more guests are respectfully held to a set menu based on the above fairouz feast. please inquire with your server if you require vegetarian options