FAIROUZ

Gluten Friendly Dinner Menu

Chef: Justin Laferriere

Sous Chef: Corrina Osmar

FAIROUZ

Welcome to Fairouz, a modern culinary journey inspired by the Levant. On our menu you will find enlivening flavours spanning from the valleys of Lebanon, the souks of Marrakesh, all the way to the mountains of Turkey; all thoughtfully crafted for this winter season using locally sourced ingredients.

We are proud to offer several gluten free options on our menu. Please note that, while we do take pride in our ability to safely prepare gluten free meals, we do have one, very well ventilated space in which we prepare all of our dishes, including fresh pita. Because of this, we can not guarantee with 100% certainty an environment free of cross contamination and guests with severe celiac disease are asked to consider the above statement when choosing to dine with us.

mezze

small plates

Muhammara — 14
cashew • red pepper • pomegranate • fresh cucumber slices

Labneh — 11
pressed yogurt • red & green za'atar • fresh cucumber slices

Winter Truffle Babaganoush — 24
eggplant • pine nuts • pomegranate • herbs • fresh cucumber slices

Fattet Hummus with Pulled Lamb — 22
chickpeas • paprika • fresh cucumber slices

Marinated Olives — 6
chili • ajwain seeds

Stuffed Grape Leaves — 12
8pcs • rice • tomato • onion • chickpeas

Seared Halloumi* — 20
with seasonal accompaniments

Fried Artichoke Salad — 18
fennel za'atar salad • anchovy • olives • apricot

Ras Al Hanout Crusted Albacore — 28
sweety drop peppers • caper berries • ras el hanout yogurt

Fresh Cucumber Slices — 2

*heightened risk of cross contamination, please discuss with your server

sharing

larger plates ideal for sharing between two

Shish Tawook — 65
marinated chicken for two • tabbouleh salad • charred vegetables • house pickles • toum

Whole Fish — MP
swiss chard • brackish grapes • lemon pearls • zhoug

Crusted Lamb Sirloin — 55
honey spiced carrots • tarator • taro root chips

side dishes

Roz Asfar — 15
rice • turmeric • chickpeas • confit garlic • yogurt

Fried Brussel Sprouts * — 16
tahini vinaigrette • black sesame • sunflower • pomegranate • chilies

sofra

65/person

a three course tasting menu ideal for sharing between 4 guests.

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