



DINE-IN MENU

WED-SUN, 5PM TO 9PM



Decadent dinners, bespoke cocktails, and a uniquely curated wine list - our newly renovated restaurant is the perfect spot for all occasions. Enjoy a casual lunch with colleagues, a special meal with a loved one, a fun night out with friends, or an intimate wedding or celebration.

Our evening offerings are also available for take-out and delivery. Please speak to your server for more information on how you can enjoy Fairouz Cafe at home too!



MEZZE

Dip Trio	22
<i>Select 3 dips • 6pc pita</i>	
Muhammara	8
<i>Cashew • Pomegranate • Red Pepper • 2pc pita</i>	
Hummus	8
<i>Chickpeas • Paprika • 2pc pita</i>	
Labneh	8
<i>Strained Yogurt • Red & Green Za'atar • 2pc pita</i>	
Baba Ghanoush	8
<i>Smoky Eggplant • Pomegranate • Chili • 2pc pita</i>	
Za'atar and Olive Oil	6
<i>Red Za'atar • 2pc pita</i>	
Marinated Olives	8
<i>Chili • Ajwain Seeds</i>	
Fattoush Salad	12
<i>Sumac Dressing • Fried Pita Crisps • Pomegranate</i>	
Seared Halloumi	18
<i>Cashew Puree • Apricot Chutney • Tuile</i>	
Fresh Housemade Pita	6
<i>4pcs</i>	

PIDE

Olive & Cheese	13
<i>Black Olive Tapenade • Akkawi & Kashkaval • House Pickles • Fresh Herbs</i>	
Chicken & Za'atar	17
<i>Marinated Chicken • Green Za'atar & Olive Oil • Akkawi & Kashkaval • Pickled Turnips • Toun</i>	
Sujuk & Cheese	15
<i>Sujuk • Akkawi & Kashkaval • Tomato Sauce • House Pickles • Lemon</i>	
Pulled Lamb	18
<i>Braised Lamb Shoulder • Red Cabbage • House Pickles • Harissa</i>	

SIDES

Phoenician Fries	10
<i>Sumac • Za'atar • Toun • Harissa</i>	
Fried Cauliflower	15
<i>Tahini Dressing • Black Sesame • Sunflower • Pomegranate Seeds</i>	
Roz Asfar	12
<i>Turmeric • Chickpeas • Confit Garlic • Yogurt</i>	

MAINS

Eggplant Mashi	22
<i>Imam Bayildi • Green Lentil • Pomegranate & Red Onion Salad • Cucumber Yogurt</i>	
Beef Kofte	24
<i>Mint Labneh • Parsley & Sumac Onions • Sweetly Drop Peppers • Flatbread</i>	
Shish Tawook	20
<i>Marinated Chicken • Charred Tomatoes & Shisito Peppers • Moghrabieh & Chickpeas • Toun</i>	
Meat Platter	80
<i>Shish Tawook • Beef Kofte • Pulled Lamb • Mint Labneh • Parsley & Sumac Onions • Grilled Vegetables • Moghrabieh & Chickpeas • Flatbread • Sweetly Drop Peppers • Toun</i>	

FAIROUZ FEAST (Feeds 3-4) Substitutions Politely Declined

Middle Eastern Feast	130
<i>Dip Trio • 8pc Housemade Pita • Marinated Olives • Meat Platter • 4pc Chocolate Cake</i>	

DESSERT

Chocolate Cake for Two	12
<i>Tahini • Pistachios • Orange Blossom Foam • Hibiscus Strawberries</i>	

A modern journey through the Middle East

