

KEY

-  Vegetarian Option
-  Contains Nuts
-  Contains Dairy
-  Contains Beef
-  Contains Eggs
-  Contains Seafood
-  20 Minutes Preparation Time

FAYRUZ SET MENU 1

460

Minimum for 4 Guest

Cold Mezzeh

-   **HUMMOS BIL TEHINA**
Chickpeas, sesame paste, lemon jus, olive oil
-  **MUTABAL BATENJAN**
Grilled eggplant, sesame paste, lemon juice, olive oil
-  **FATOUSH BIL BATENJAN**
Lettuce, tomato, cucumber, crispy bread and eggplant
-  **MAKALI BIL ZEIT WEL THOME**
Fried mixed vegetables marinated with garlic, mint and vinegar
-  **TABOULEH**
Medley of chopped parsley, tomato, onion, fresh mint and cracked wheat

Hot Mezzeh

-   **KUBBEH KRASS**
Cracked wheat dough filled with minced meat, pine nuts and flavored with spices (4 pcs)
-  **SAMBOUSEK BIL LAHMEH**
Puff pastry stuffed with minced lamb and pine nuts (4pcs)
-  **BREWET BIL GEBNEH**
Mini fried cheese pie
- MANAKISH ZAATER**
Thyme pie with olive oil

Main Course

-  **SHISH TAWOOK**
Marinated chicken with tomatoes, garlic and spices
-  **SHISH KEBAB**
Grilled beef cubes with vegetables
-  **SHISH KOFTA**
Grilled minced beef with vegetables

Lebanese Delights

- ⑤ ① **MAFROUKET FUSTOK**
Thickened cream with crushed pistachio and honey
- ① **MEHALABIA BIL WARD**
Milk pudding with rose water
- ⑤ **BAKLAWA BIL MKSARAT**
Stuffed puff pastry with nuts and sugar syrup

FAYRUZ SET MENU 2

520

Minimum for 4 Guest

Cold Mezzeh

-   **HUMMOS BIL TEHINA**
Chickpeas, sesame paste, lemon jus, olive oil
-  **MUTABAL BATENJAN**
Grilled eggplant, sesame paste, lemon juice, olive oil
-  **FATOUSH BIL BATENJAN**
Lettuce, tomato, cucumber, crispy bread and eggplant
-  **MAKALI BIL ZEIT WEL THOME**
Fried mixed vegetables marinated with garlic, mint and vinegar
-  **TABOULEH**
Medley of chopped parsley, tomato, onion, fresh mint and cracked wheat
-  **WARAK ENAB BIL ZEIT**
Stuffed vine leaves with rice, parsley, tomato, onion and mint
-  **HARAA ESBAOO**
Black lentils, fried onions, croutons, garlic, fresh coriander and spinach

Hot Mezzeh

-   **KUBBEH SAJIEH**
Grilled minced meat
-  **SAMBOUSEK BIL LAHMEH**
Puff pastry stuffed with minced lamb and pine nuts (4pcs)
-  **BREWET BIL GEBNEH**
Mini fried cheese pie
- SOUJOK BIL BANADOURA**
Pan-fried lamb sausage with garlic, coriander, tomato and lemon sauce
- MANAKISH ZAATER**
Thyme pie with olive oil

Main Course

🍷 🍴 **MAQLOUBEH BIL BATENJAN**

Beef cubes with rice and vegetables

🍷 **KUFTA HALABI**

Grilled minced beef with pistachio

🍷 **LAHME MISHWEYE**

Grilled beef cubes

Lebanese Delights

🍷 🍴 **MAFROUKET FUSTOK**

Thickened cream with crushed pistachio and honey

🍷 🍴 **HALAWET SHAAR BIL BOOZA MESTIKA**

Angel hair pastry with ice cream and sesame fudge

KAHWA BAIDA

White coffee

🍷 **MEHALABIA BIL WARD**

Milk pudding with rose water

FAYRUZ SET MENU 3

580

Minimum for 4 Guest

Cold Mezzeh

-   **HUMMOS BIL TEHINA**
Chickpeas, sesame paste, lemon jus, olive oil
-  **MUTABAL BATENJAN**
Grilled eggplant, sesame paste, lemon juice, olive oil
-  **FATOUSH BIL BATENJAN**
Lettuce, tomato, cucumber, crispy bread and eggplant
-  **MAKALI BIL ZEIT WEL THOME**
Fried mixed vegetables marinated with garlic, mint and vinegar
-  **TABOULEH**
Medley of chopped parsley, tomato, onion, fresh mint and cracked wheat

Hot Mezzeh

-   **KUBBEH KRASS**
Cracked wheat dough filled with minced meat, pine nuts and flavored with spices (4 pcs)
-  **SAMBOUSEK BIL LAHMEH**
Puff pastry stuffed with minced lamb and pine nuts (4pcs)
-  **BREWET BIL GEBNEH**
Mini fried cheese pie
- SOUJOK BIL BANADOURA**
Pan-fried lamb sausage with garlic, coriander, tomato and lemon sauce
- SFIHA**
Baked meat pie

Main Course

-   **KUBBEH BIL LABAN**
Fried kebbeh stuffed with garlic and mint cooked with yogurt and topped with mint, garlic, pine nuts and served with vermicelli rice
- KUFTA KHESHKASH**
Grilled minced meat with tomato sauce

🍷 **LAHME MISHWEYE**

Grilled beef cubes

🍷 **SHISH TAWOOK**

Marinated chicken with tomatoes, garlic and spices

SORAR KHAROUF

Stuffed lamb shank

Lebanese Delights

BASKOT W RAHA

Biscuits with rose melvin

🍷 🍷 **HALAWET EL JIBN**

Rolled white cheese with semolina and pistachio nuts

FAWAKEH MOUCHAKALA

Sliced seasonal fresh fruits

KAHWA BAIDA

White coffee

COLD MEZZAH

-   **HUMMOS BIL TEHINA** 60
Chickpeas, sesame paste, lemon jus, olive oil
-  **MUTABAL BATENJAN** 60
Grilled eggplant, sesame paste, lemon juice, olive oil
-  **WARAK ENAB BIL ZEIT** 75
Stuffed vine leaves with rice, parsley, tomato, onion and mint
-  **FATOUSH BIL BATENJAN** 95
Lettuce, tomato, cucumber, crispy bread and eggplant
-  **TABOULEH** 65
Medley of chopped parsley, tomato, onion, fresh mint and cracked wheat
-  **MUJADARA BIL ZEIT MOUSSAFAYEH** 55
Mashed black lentils with rice topped with fried onions
-  **MOUSSAKA** 60
Fried eggplant, tomato sauce, chickpeas and onions
-  **BAMIEH BIL ZEIT** 60
Fried okra, cooked with tomato garlic sauce and coriander
-  **FASOULIEH BIL ZEIT** 60
White beans with tomato sauce and garlic
-  **LOUBIEH BIL ZEIT** 60
Fresh green bean salad with parsley, garlic and lemon
-  **MUHAMARA** 65
Sauteed vegetables with olive oil, chili paste, spices, walnuts

 	SAMKEH HARRA	95
	Baked fish fillet with fresh tomatoes, coriander, garlic, onion, capsicum and red chili	
 	TAJEN SAMAK BIL TEHINI	95
	Baked fish fillet, sliced onion with red pepper, coriander, garlic and sesame paste	
	SABANEKH BIL ZEIT	65
	Sautéed spinach with onions, garlic, fresh coriander and lemon topped with crispy fried onions	
	BOURGHOL BANADOURA	55
	Sautéed cracked wheat with olive oil, tomato and pepper	
	HARAA ESBAOO	65
	Black lentils, fried onions, croutons, garlic, fresh coriander and spinach	
	GEBNEH BIL PAPRIKA	55
	Feta cheese with tomato, onions, capsicum, spices and paprika	
	SHANKLISH	65
	Goat cheese marinated with thyme, onions, parsley and tomato	
	SALATET ZABADY BIL KHEIAR	65
	Garlic, yogurt with diced cucumber and mint	
	SALATET MUSHROOM	85
	Sliced mushrooms, onions, garlic, lemon with olive oil	
 	TARATOR	65
	Sesame paste, lemon, garlic, spices, olive oil	

  **SALATET BASTERMA** 110

Air-dried beef, salad greens, cherry tomatoes, arugula, sesame seeds

 **SALATA ARABIEH** 75

Cucumber, lettuce, tomato, mint, lemon, olive oil, garlic, onion

 **SALATET RAHEB** 65

Chopped grilled eggplant, green pepper, fresh tomatoes and onions

 **LABNEEH BIL TOOM** 60

Thick yogurt, fresh chopped garlic, dry mint, olive oil

  **LABNEH BIL ZAATAR** 60

Thick yogurt, thyme, sesame, onion, olive oil

 **LABNEH BIL ZAYTOUN** 75

Thick yogurt, sliced black olives, fresh mint, olive oil

MAKALI BIL ZEIT WEL THOME 75

Fried mixed vegetables marinated with garlic, mint and vinegar

SALATET JARJEER 75

Arugula salad with tomato, onion, lemon, garlic










   **KUBBEH NAYEH** 120

Lebanese steak tartar with cracked wheat and spices topped with olive oil, spring onions and fresh mint

  **HABRA NAYEH** 120

Lebanese steak tartar with spices, topped with olive oil, aioli sauce, fresh mint

HOT MEZZEH

-   **KUBBEH KRASS** 95
Cracked wheat dough filled with minced meat, pine nuts and flavored with spices (4 pcs)
-  **SAMBOUSAK BIL LAHMEH** 75
Puff pastry stuffed with minced lamb and pine nuts (4pcs)
-   **RKAK BIL GEBNAH** 75
Savory pastry filled with white cheese, mint, onions and walnuts (4pcs)
-  **FATTAYER BIL SABANEHGH** 65
Puff pastry stuffed with spinach, fresh mint, walnuts, spices and pine nuts (4pcs)
-  **BATATTA HARRA** 65
Fried potato marinated with coriander, garlic, lemon juice and spices
- GEWANEH DEJAJ** 65
Sautéed chicken wings with coriander, garlic, lemon
-  **FALAFEL** 55
Fried patties of chickpeas and fava beans with herbs and spices served with ground sesame paste (4pcs)
-  **HUMMOS BIL AWERMA** 125
Chickpea puree, sesame paste with pan-fried lamb and pine nuts
- SAWDAT DJAJ** 90
Sautéed chicken liver with lemon, garlic, mint, pomegranate
- SOUJOK** 110
Pan fried lamb sausages with garlic, coriander, lemon sauce

SOUJOK BIL BANADOURA 110

Pan-fried lamb sausage with garlic, coriander, tomato and lemon sauce

 **GEBNAH HALOUMI PANEE** 95

Breaded haloumi cheese

 **KRAIDES BIL THOME** 125

Sautéed shrimps in garlic, green chili pepper

  **ARAYES** 125

Grilled stuffed Lebanese bread with minced meat, onions, tomatoes and pine nuts

  **ARAYES TOSHKHA** 135

Grilled stuffed Lebanese bread with minced meat, halloumi cheese, onions, tomato and pine nuts

SOUPS

 **SHOURBET ADS** 65

Traditional Lebanese style lentil soup

SHOURBET TAMATEM 65

Tomato soup flavored with coriander and pesto

 **SHOURBET KHOUDAR** 65

Clear vegetable soup with vermicelli and cinnamon

 **SHOURBET EISH AL GHOURAB** 95

Mushroom cream soup with sautéed onions and parsley

 **SHOURBET FAWAKEH AL BAHR** 150

Seafood soup with shrimp, calamari and fish, flavored with anise

FROM THE CHARCOAL GRILL

Selection of Seafood

SAMAK MASHWI

210

Marinated skewer of Seabass with garlic, spices, olive oil and lemon

KRAIDES MASHWI

390

Jumbo shrimps marinated with garlic, spices, olive oil and lemon

TASHKILET THIMAR AL BAHR

450

Selection of grilled mixed seafood (calamari, seabass, salmon, shrimps)

SHABAKET AL SAYAD

580

Selection of mixed grilled seafood Calamari, seabass, salmon, shrimps, lobster

All seafood items are served with grilled vegetables, antakli bread and garlic mayonnaise

Selection of Poultry

SHISH TAWOOK

195

Marinated chicken with tomatoes, garlic and spices

SHISH TAWOOK AKHDAR

195

Fayruz's famous marinated chicken with herbs, fresh coriander, thyme, garlic and spices

FAROUJ MASHWI

195

Half boneless chicken marinated with tomatoes, garlic and spices

DJAJ MOUSSAKHAN

210

Marinated grilled chicken with onions, spices and pine nuts wrapped in Lebanese bread

All chicken items are served with grilled vegetables, antakli bread and garlic mayonnaise


FROM THE CHARCOAL GRILL

Selection of Lamb and Veal

- 🍴 **CASTALLETTA GHANAM** 320
Char grilled lamb cutlets flavored with herbs and onions
- 🍴 **KEBAB AND KOFTA BITELLO** 195
Char grilled veal loin and skewered minced veal flavored with herbs and marinated onions
- 🍴 **KEBAB AND KOFTA GHANAM** 195
Lamb cubes and skewered minced lamb seasoned with parsley, onions and spices
- 🍴 **KOFTA GHANAM** 165
Minced lamb with onions parsley and spices
- 🍴 **KOFTA GHANAM HALABI** 165
Minced lamb with onions parsley, spices and garlic
- 🍴 🍷 **KOFTA GHANAM HALABI BIL LABAN** 165
Minced lamb with onions, parsley, spices, garlic and yogurt sauce
- 🍴 **KOFTA BIL KARAZ** 165
Minced lamb with onion, parsley, spices, garlic, cherries, raisons and grilled tomatoes
- 🍴 **TASHKILET MASHAWY** 290
Selection of mixed grilled lamb kofta, veal kebab, lamb chop and shish tawook

All meat items are served with grilled vegetables, antakli bread and garlic mayonnaise

Side Orders

 White rice	40
 French fries	50
 Garlic mashed potato	65
 Lebanese basmati rice with minced meat and nuts	75

TRADITIONAL LEBANESE HOT DISHES

TAGEN BAMIA BIL LAHMA AL DANY 180

Stewed lamb cooked with tomatoes, onions, garlic, coriander and okra served with vermicelli rice

SAMAK SAYADIA 210

Baked seabass served with brown rice, gravy and pine nuts

KHAROUF MEHSHI SOORA 240

Braised lamb served with minced meat, rice, gravy, mixed nuts, green peas and stuffed with filo pastry

KUBBEH BIL LABAN 195

Fried kebbeh stuffed with garlic and mint cooked with yogurt and topped with mint, garlic, pine nuts and served with vermicelli rice

FATTEH CHICKEN 185

Chickpeas with garlic, yogurt and crispy Lebanese bread, boiled chicken and topped with pine nuts

DEJAJ MEHSHI 195

Roasted chicken breast stuffed with rice, meat and nuts

LEBANESE DELIGHTS

- 🍷 🍷 **KENAFEH OSMALIEH** 75
Shredded angel hair pastry with rose water flavored cream
- 🍷 🍷 **HALAWET EL JIBN** 75
Rolled white cheese with semolina and pistachio nuts
- 🍷 🍷 **MAFROUKET FUSTOK** 85
Thickened cream with crushed pistachio and honey
- 🍷 🍷 **ACHTALIA** 85
Milk pudding topped with nuts, rose water and pistachio
- 🍷 🍷 **MEHALABIA** 85
Milk pudding topped with nuts
- SALATET FAWAKEH** 85
Seasonal fresh fruit salad flavored with rose water
- FAWAKEH MOUCHAKALA** 80
Sliced seasonal fresh fruits
- 🍷 🍷 **ASHTA BIL ASSAL** 95
Thickened double cream, topped with banana, pistachio, honey
- 🍷 🍷 **HALAWET SHAAR BIL BOOZA MESTIKA** 95
Angel hair pastry with ice cream and sesame fudge
- 🍷 **MEHALABIA BIL TOUT** 85
Milk pudding with berries and rose water