


KEY

-  Vegetarian Option
-  Contains Nuts
-  Contains Dairy
-  Contains Beef
-  Contains Eggs
-  Contains Seafood





A Global Journey of Flavors: The Origins of Our Ingredients

At the heart of our culinary creations lies a commitment to sourcing the finest ingredients from around the globe, each with a unique story to tell.

Butter:

Our rich, creamy butter comes from the lush pastures of New Zealand, adding a velvety texture to every dish.

Dairy Products:

We proudly offer a variety of local Egyptian dairy products alongside international favorites like Brie cheese from France, Cheddar from England, Blue cheese from Denmark, and Gouda from Holland.

Vegetables and Fruits:

Most of our vegetables and fruits are sourced from Egypt's fertile lands, with green beans from Kenya and select fruits like apples, kiwis, and pineapples sometimes sourced from Italy, France, or Kenya.

Fresh Salads and Herbs:

Our crisp salads and aromatic herbs are sourced from organic and hydroponic farms in Egypt, bringing freshness and flavor to every plate.

Local and International Proteins:

We source our eggs, chicken, fish, and seafood locally, while our lamb comes from Australia and New Zealand. Our beef and veal selections are carefully chosen from Brazil, South Africa, Australia, and the USA.

Dry Goods and Specialty Items:

Our pantry is stocked with locally-sourced dried fruits, lentils, beans, rice, and oils, including premium olive oil from Siwa Oasis. We also use Belgian chocolate, Asian sauces, and noodles from Thailand, China, Japan, and Italy. Our dishes are enhanced with artisanal pomegranate molasses, adding a special touch to our cuisine.

Za'atar:














Our za'atar is sourced directly from Lebanon, adding authentic flavor to our Fayruz dishes.

From local farms to international producers, every ingredient is chosen with care to bring the best flavors to your table.

TRADITIONAL LEBANESE SALAD

-  **ARABIC SALAD** 160
A tantalizing blend of fresh cucumbers, lettuce, tomatoes, mint, zesty lemon, drizzled with olive oil, and adorned with the perfect touch of garlic and onions
-  **RAHEB SALAD** 195
Grilled eggplant mixed with green peppers, tomatoes, crisp onions, fragrant mint, garlic, and a splash of lemon and olive oil
-   **ROCCA CHEESE SALAD** 195
A vibrant medley of fresh rucicola, succulent tomatoes, onion, lemon, and garlic, perfectly complemented by rich, grilled halloumi cheese
-  **FATTOUSH** 165
An enticing mix of lettuce, tomatoes, cucumbers, green peppers, radish, and onions, crowned with the crunch of crispy bread. Elevated with a touch of sumac, and the perfect blend of lemon and vinegar
-  **TABOULEH** 155
A vibrant medley of chopped parsley, tomatoes, onions, and fresh mint, blended with cracked wheat, enhanced with the zest of lemon juice and the richness of olive oil

COLD MEZZAH

-   **TAHINI HUMMUS** 165
An exquisite blend of creamy chickpeas, sesame paste, lemon juice, and aromatic garlic drizzled with the finest olive oil
-   **AVOCADO HUMMUS** 195
Chickpeas, sesame paste, creamy avocado, fresh basil, cherry tomatoes with lemon juice and garlic, topped with a sprinkle of pine nuts and drizzled with fine olive oil
-   **MOUTABEL BATENJAN** 150
Grilled eggplants perfectly blended with sesame paste, lemon juice, and aromatic garlic, drizzled with premium olive oil
-    **MOUTABEL CHEF STYLE** 155
Succulent grilled eggplants, seamlessly blended with sesame paste, lemon juice, and garlic with tomato coulis, molasses and rich olive oil
-  **TOUMMEYAH** 140
A traditional Lebanese creamy garlic dip
-  **VINE LEAVES** 205
Tender vine leaves stuffed with a blend of rice, fresh parsley, tomatoes, onions, infused with zesty lemon and rich olive oil
-  **KABEES** 135
A medley of mixed vegetable pickles marinated to perfection
-  **MOUSSAKA** 175
Fried eggplant with boiled chickpeas, onions and spices draped in a luscious tomato sauce

OUR HOME MADE DAIRY PRODUCTS

-    **PAPRIKA CHEESE** 160
A fusion of creamy white cheese, tomatoes, onions, and capsicum, blended with an array of spices, paprika and premium olive oil
-    **SHANKLISH** 250
Goat cheese marinated with thyme, onions, parsley, tomatoes crusted with pistachio, served warm with grilled vegetable coriander pesto
-    **GARLIC LABNEH** 170
Thick yoghurt, fresh chopped garlic, and dried mint, sprinkled with fine olive oil and topped with walnuts
-    **THYME LABNEH** 200
Thick yogurt mixed with dried thyme, sesame, onions, and crunchy walnuts, drizzled with premium olive oil

SOUP

-  **LENTIL SOUP** 190
Tender lentils blended with a savory broth, served with Lebanese croutons
-  **CREAMY MUSHROOM SOUP** 220
Mushrooms, cream, sautéed onions and parsley
-   **SHRIMP AND WHEAT SOUP** 445
Shrimp bisque enriched with wheat, fresh cream, coriander and sautéed shrimps


HOT MEZZEH

- 🍴 **KEBBEH ERASS** (Four pieces) 360
Minced lamb meat, cracked wheat, pine nuts, and aromatic spices, served on a bed of Raheb salad
- 🍴 **MEAT SAMBOUSSEK** (Four pieces) 180
Crispy puff pastry and succulent minced lamb meat, sprinkled with pine nuts.
- 🍴 🥛 **CHEESE ROKAK** (Four pieces) 190
A symphony of white cheese, mint, onions, and walnuts encased in crispy puff pastry
- 🍴 🥄 **SPINACH FATTAYER** (Four pieces) 150
Fresh puff pastry stuffed with spinach, fresh mint, walnuts, sumac, and pine nuts
- 🍴 **HUMMUS WITH AWERMA** 510
Chickpea purée and sesame paste topped with pan-fried lamb meat and pine nuts
- 🍴 **CHICKEN KONAFA** 285
Deep-fried konafa dough stuffed with chicken strips, and served with a garlic dip and chili paste
- CHICKEN LIVER** 270
Rich sautéed chicken livers, artfully combined with lemon, garlic, mint, and pomegranate
- SAUSAGE** 495
Pan-fried lamb sausage with garlic, coriander, zesty lemon sauce, and tomatoes
- 🥛 **FRIED HALLOUMI** 295
Crispy breaded fried Halloumi cheese

HOT MEZZEH

  **GARLIC SHRIMP** 575

Succulent shrimp sautéed to perfection, infused with garlic, green chili pepper, and a dash of hot sauce

  **ARAYESS** 350

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

   **ARAYESS TOCHKA** 420

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


 **BATATTA HARRA** 185

Fried potato cubes, marinated with fresh coriander, garlic, lemon juice, and a blend of aromatic spices

CLAY POTS

 **SEAFOOD** 600

Succulent marinated seafood, sautéed with a medley of vibrant vegetables, tomatoes, a harmonious blend of spices and fresh coriander

 **BEEF** 525

Tender beef shank, meticulously marinated and paired with sautéed vegetables, tomatoes, a tantalizing blend of spices, and finished with a sprinkle of fresh coriander

CHICKEN 395





Perfectly marinated chicken leg, sautéed with a colorful array of vegetables, tomatoes, olives, a signature blend of spices and topped with fragrant coriander

FROM THE CHARCOAL GRILL

Selection of Seafood

-   **GRILLED SHRIMP** 1400
Jumbo shrimps, marinated in a symphony of garlic, spices, olive oil, and a touch of lemon
-  **GRILLED FISH** 830
Sea bass skewers, expertly marinated with garlic, spices, olive oil, and a hint of lemon
-  **SHABAKET AL SAYAD** 1660
A delectable selection of grilled mixed seafood, featuring calamari, sea bass, salmon, and jumbo shrimps, seasoned and grilled to perfection
-   **LOBSTER THERMIDOR** 2940
Gratinated lobster tail tajine, served with a luscious creamy mushroom and spinach sauce
- All seafood items are served with grilled vegetables, antakli bread and garlic mayonnaise*

Selection of Poultry

-  **SHISH TAWOOK** 510
Succulent grilled chicken marinated with tomatoes, garlic, and our Chef's blend of spices
-  **GRILLED CHICKEN** 550
Half, boneless chicken expertly marinated with tomatoes, garlic, and a medley of spices
-   **DEJAJ MOUSSAKHAN** 575
A flavorful combination of grilled tender chicken, onions, sumac, 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





LAMB CASTALETTA	2300
Lamb cutlets, char-grilled and infused with a medley of herbs and onions	
 VEAL KEBAB AND KOFTA	830
Char-grilled veal loin paired with minced veal skewers, marinated with a blend of herbs and onions	
LAMB KEBAB AND KOFTA	870
Char-grilled lamb paired with minced lamb kofta, seasoned with parsley, onions, and spices	
LAMB KOFTA	575
Char-grilled minced lamb meat, blended with onions and parsley	
 MIXED GRILL	1275
A tantalizing selection of lamb kofta, veal kebab, lamb chops, and shish tawook	
 BEEF FILLET	1200
Tender beef medallions, perfectly char-grilled and served with Lebanese risotto and a luscious mushroom sauce	

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






TRADITIONAL LEBANESE HOT DISHES

-   **SAMAK SAYADIA** 830
Baked sea bass, delicately paired with brown rice, bathed in a savory gravy sauce and garnished with pine nuts
- OKRA WITH LAMB TAGIN** 730
Tender lamb perfectly stewed with tomatoes, onions, garlic, coriander, fresh okra and vermicelli
- SPINACH WITH LAMB TAGIN** 690
Succulent lamb stewed with tomatoes, onions, garlic, coriander, and spinach, served alongside vermicelli rice
-   **STUFFED LAMB** 1200
Braised lamb shank, served with Lebanese rice, minced meat, accompanied by a luscious gravy sauce and mixed nuts
-   **KEBBEH LABANEAH** 550
Crispy fried kebbeh complemented by a yoghurt sauce, fresh mint, garlic, pine nuts, and vermicelli rice

FATTAH CORNER

-    **HUMMUS FATTAH** 350
Creamy chickpeas blended with garlic, yoghurt, and topped with crispy Lebanese bread and pine nuts
-   **EGGPLANT FATTAH** 450
Chickpeas, garlic, eggplant and yoghurt, adorned with crispy Lebanese bread, pine nuts, and succulent ground meat
-   **CHICKEN FATTAH** 450
Creamy chickpeas, garlic, and yoghurt, complemented by crispy Lebanese bread, tender chicken, and pine nuts, served with a bed of white rice

SIDE ORDERS

 French fries	115
 White rice	115
 Brown fish rice with fried onion	125
  Lebanese basmati rice with minced meat and nuts	140








LEBANESE DELIGHTS

  GAZAL BEIRUT	250
Lebanese cotton candy with delightful mastic ice cream	
  HOT CHEESE MAAMOUL	240
Delectable hot cheese maamoul topped with pistachios and syrup	
  CHOCOLATE CAKE	230
Chocolate cake adorned with halawa and sesame sauce	
  BARAZEK PROFITEROLE	220
Filled with Lebanese cream and drizzled with rich chocolate sauce	
 BRIOCHE	195
Aromatic brioche soaked in orange blossom water, served with Chantilly cream, raisins, and fruit compote	
FRESH FRUITS	280
Sliced seasonal fresh fruits	





FAYRUZ SET MENUS

Minimum for 4 Guests

Cold Mezzeh

-   **TAHINI HUMMUS**
-   **EGGPLANT MOUTABEL**
-  **FATTOUSH**
-  **TABOULEH**
-  **MOHAMARA**

Hot Mezzeh

-   **KEBBEH ERASS**
-  **MEAT SAMBOUSSEK**
-  **CHEESE ROKAK**
- SAUSAGE WITH TOMATO**

Lebanese Delights

-   **BARAZEK PROFITEROLE**

Barazek profiterole stuffed with Lebanese cream and chocolate sauce

-  **SEASONAL FRESH FRUIT PLATTER**

SET MENU 1 1400

Main Course

-  **MIXED GRILL**

Kofta, kebab, shish tawouk, served with grilled vegetable, basmati rice, antakli bread

SET MENU 2 1630

Main Course

-  **GOURMET MIXED GRILL**

Kofta, kebab, shish tawouk, beefsteak, served with grilled vegetable, basmati rice, antakli bread

SET MENU 3 2160

Main Course

-  **FAYRUZ MIXED GRILL**

Kebab, kofta, shish taouk, lamb chop, served with grilled vegetable, basmati rice, antakli bread

SET MENU 4 2285

Main Course

-  **SEAFOOD MIXED GRILL**

Shrimp, seabass, calamari, salmon, served with grilled vegetable, basmati rice, antakli bread

