

KEY

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

Please do not sign the bill if you are paying in cash.
A %1 tax will be added for room charge payments.



Fayruz



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 200

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 250

Grilled eggplant mixed with green peppers, tomatoes, crisp onions, fragrant mint, garlic, and a splash of lemon and olive oil

 ROCCA CHEESE SALAD 250

A vibrant medley of fresh ruccola, succulent tomatoes, onion, lemon, and garlic, perfectly complemented by rich, grilled halloumi cheese

 FATTOUSH 215

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 220

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

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|---|--------------------------|-----|
|   | TAHINI HUMMUS | 195 |
| An exquisite blend of creamy chickpeas, sesame paste, lemon juice, and aromatic garlic drizzled with the finest olive oil | | |
|   | MOUTABEL BATENJAN | 190 |
| Grilled eggplants perfectly blended with sesame paste, lemon juice, and aromatic garlic, drizzled with premium olive oil | | |
|  | TOUMMEYAH | 175 |
| A traditional Lebanese creamy garlic dip | | |
|  | VINE LEAVES | 275 |
| Tender vine leaves stuffed with a blend of rice, fresh parsley, tomatoes, onions, infused with zesty lemon and rich olive oil | | |
|  | KABEES | 170 |
| A medley of mixed vegetable pickles marinated to perfection | | |
|  | MOUSSAKA | 195 |
| Fried eggplant with boiled chickpeas, onions and spices draped in a luscious tomato sauce | | |

OUR HOME MADE DAIRY PRODUCTS

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|---|----------------------|-----|
|    | SHANKLISH | 290 |
| Goat cheese marinated with thyme, onions, parsley, tomatoes crusted with pistachio, served warm with grilled vegetable coriander pesto | | |
|    | GARLIC LABNEH | 220 |
| Thick yoghurt, fresh chopped garlic, and dried mint, sprinkled with fine olive oil and topped with walnuts | | |
|    | THYME LABNEH | 270 |
| Thick yogurt mixed with dried thyme, sesame, onions, and crunchy walnuts, drizzled with premium olive oil | | |

SOUP

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|---|------------------------------|-----|
|  | LENTIL SOUP | 230 |
| Tender lentils blended with a savory broth, served with Lebanese croutons | | |
|  | CREAMY MUSHROOM SOUP | 275 |
| Mushrooms, cream, sautéed onions and parsley | | |
|   | SHRIMP AND WHEAT SOUP | 550 |
| Shrimp bisque enriched with wheat, fresh cream, coriander and sautéed shrimps | | |

HOT MEZZEH

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|-----|---|-----|
| 🍴 | KEBBEH ERASS (Four pieces) | 425 |
| | Minced lamb meat, cracked wheat, pine nuts, and aromatic spices, served on a bed of Raheb salad | |
| 🍴 | MEAT SAMBOUSSEK (Four pieces) | 240 |
| | Crispy puff pastry and succulent minced lamb meat, sprinkled with pine nuts. | |
| 🍴 🥗 | CHEESE ROKAK (Four pieces) | 240 |
| | A symphony of white cheese, mint, onions, and walnuts encased in crispy puff pastry | |
| 🍴 🥗 | SPINACH FATTAYER (Four pieces) | 210 |
| | Fresh puff pastry stuffed with spinach, fresh mint, walnuts, sumac, and pine nuts | |
| 🍴 | HUMMUS WITH AWERMA | 595 |
| | Chickpea purée and sesame paste topped with pan-fried lamb meat and pine nuts | |
| | CHICKEN LIVER | 350 |
| | Rich sautéed chicken livers, artfully combined with lemon, garlic, mint, and pomegranate | |
| | SAUSAGE | 595 |
| | Pan-fried lamb sausage with garlic, coriander, zesty lemon sauce, and tomatoes | |
| 🍴 | FRIED HALLOUMI | 380 |
| | Crispy breaded fried Halloumi cheese | |

HOT MEZZEH



GARLIC SHRIMP

800

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



ARAYESS

450

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



ARAYESS TOCHKA

540

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



BATATTA HARRA

225

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

CLAY POTS



SEAFOOD

1000

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



BEEF

900

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

750

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** 1930
Jumbo shrimps, marinated in a symphony of garlic, spices, olive oil, and a touch of lemon
-  **GRILLED FISH** 1080
Sea bass skewers, expertly marinated with garlic, spices, olive oil, and a hint of lemon
-  **SHABAKET AL SAYAD** 2300
A delectable selection of grilled mixed seafood, featuring calamari, sea bass, salmon, and jumbo shrimps, seasoned and grilled to perfection
-   **LOBSTER THERMIDOR** 3930
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** 630
Succulent grilled chicken marinated with tomatoes, garlic, and our Chef's blend of spices
-  **GRILLED CHICKEN** 690
Half, boneless chicken expertly marinated with tomatoes, garlic, and a medley of spices
-   **DEJAJ MOUSSAKHAN** 720
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 2750

Lamb cutlets, char-grilled and infused with a medley of herbs and onions

VEAL KEBAB AND KOFTA 1040

Char-grilled veal loin paired with minced veal skewers, marinated with a blend of herbs and onions

LAMB KEBAB AND KOFTA 1120

Char-grilled lamb paired with minced lamb kofta, seasoned with parsley, onions, and spices

LAMB KOFTA 740

Char-grilled minced lamb meat, blended with onions and parsley

MIXED GRILL 1650

A tantalizing selection of lamb kofta, veal kebab, lamb chops, and shish tawook

BEEF FILLET 1820

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

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|---|--------------------------------|------|
|   | SAMAK SAYADIA | 1080 |
| Baked sea bass, delicately paired with brown rice, bathed in a savory gravy sauce and garnished with pine nuts | | |
| | OKRA WITH LAMB TAGIN | 960 |
| Tender lamb perfectly stewed with tomatoes, onions, garlic, coriander, fresh okra and vermicelli | | |
| | SPINACH WITH LAMB TAGIN | 930 |
| Succulent lamb stewed with tomatoes, onions, garlic, coriander, and spinach, served alongside vermicelli rice | | |
|   | STUFFED LAMB | 1560 |
| Braised lamb shank, served with Lebanese rice, minced meat, accompanied by a luscious gravy sauce and mixed nuts | | |
|   | KEBBEH LABANEAH | 720 |
| Crispy fried kebbeh complemented by a yoghurt sauce, fresh mint, garlic, pine nuts, and vermicelli rice | | |

FATTAH CORNER

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|---|------------------------|-----|
|    | HUMMUS FATTAH | 450 |
| Creamy chickpeas blended with garlic, yoghurt, and topped with crispy Lebanese bread and pine nuts | | |
|   | EGGPLANT FATTAH | 600 |
| Chickpeas, garlic, eggplant and yoghurt, adorned with crispy Lebanese bread, pine nuts, and succulent ground meat | | |
|   | CHICKEN FATTAH | 600 |
| 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	200
	White rice	200
	Brown fish rice with fried onion	250
 	Lebanese basmati rice with minced meat and nuts	320

LEBANESE DELIGHTS

 	GAZAL BEIRUT Lebanese cotton candy with delightful mastic ice cream	360
 	HOT CHEESE MAAMOUL Delectable hot cheese maamoul topped with pistachios and syrup	360
 	CREAM KONAFA Crispy pastry with a rich cream filling with fragrance syrup	360
 	BARAZEK PROFITEROLE Filled with Lebanese cream and drizzled with rich chocolate sauce	320
	BRIOCHE Aromatic brioche soaked in orange blossom water, served with Chantilly cream, raisins, and fruit compote	320
	FRESH FRUITS Sliced seasonal fresh fruits	350

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 1700

Main Course

-  **MIXED GRILL**

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

SET MENU 2 1930

Main Course

-  **GOURMET MIXED GRILL**

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

SET MENU 3 2460

Main Course

-  **FAYRUZ MIXED GRILL**

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

SET MENU 4 2485

Main Course

-  **SEAFOOD MIXED GRILL**

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

