







KEY

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

TRADITIONAL LEBANESE SALAD

-  **ARABIC SALAD** 150
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** 165
Grilled eggplant mixed with green peppers, tomatoes, crisp onions, fragrant mint, garlic, and a splash of lemon and olive oil
-   **ROCCA CHEESE SALAD** 175
A vibrant medley of fresh rucicola, succulent tomatoes, onion, lemon, and garlic, perfectly complemented by rich, grilled halloumi cheese
-  **FATTOUSH** 155
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** 145
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** 155
An exquisite blend of creamy chickpeas, sesame paste, lemon juice, and aromatic garlic drizzled with the finest olive oil
-   **AVOCADO HUMMUS** 155
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** 140
Grilled eggplants perfectly blended with sesame paste, lemon juice, and aromatic garlic, drizzled with premium olive oil
-    **MOUTABEL CHEF STYLE** 140
Succulent grilled eggplants, seamlessly blended with sesame paste, lemon juice, and garlic with tomato coulis, molasses and rich olive oil
-  **TOUMMEYAH** 130
A traditional Lebanese creamy garlic dip
-  **VINE LEAVES** 195
Tender vine leaves stuffed with a blend of rice, fresh parsley, tomatoes, onions, infused with zesty lemon and rich olive oil
-  **KABEES** 115
A medley of mixed vegetable pickles marinated to perfection
-  **MOUSSAKA** 165
Fried eggplant with boiled chickpeas, onions and spices draped in a luscious tomato sauce

OUR HOME MADE DAIRY PRODUCTS

-    **PAPRIKA CHEESE** 150
A fusion of creamy white cheese, tomatoes, onions, and capsicum, blended with an array of spices, paprika and premium olive oil
-    **SHANKLISH** 220
Goat cheese marinated with thyme, onions, parsley, tomatoes crusted with pistachio, served warm with grilled vegetable coriander pesto
-    **GARLIC LABNEH** 160
Thick yoghurt, fresh chopped garlic, and dried mint, sprinkled with fine olive oil and topped with walnuts
-    **THYME LABNEH** 160
Thick yogurt mixed with dried thyme, sesame, onions, and crunchy walnuts, drizzled with premium olive oil

SOUP

-  **LENTIL SOUP** 165
Tender lentils blended with a savory broth, served with Lebanese croutons
-  **CREAMY MUSHROOM SOUP** 175
Mushrooms, cream, sautéed onions and parsley
-   **SHRIMP AND WHEAT SOUP** 325
Shrimp bisque enriched with wheat, fresh cream, coriander and sautéed shrimps



HOT MEZZEH

- 👤 **KEBBEH ERASS** (Four pieces) 290
Minced lamb meat, cracked wheat, pine nuts, and aromatic spices, served on a bed of Raheb salad
- 👤 **MEAT SAMBOUSSEK** (Four pieces) 165
Crispy puff pastry and succulent minced lamb meat, sprinkled with pine nuts.
- 👤 🥗 **CHEESE ROKAK** (Four pieces) 180
A symphony of white cheese, mint, onions, and walnuts encased in crispy puff pastry
- 👤 🥗 **SPINACH FATTAYER** (Four pieces) 135
Fresh puff pastry stuffed with spinach, fresh mint, walnuts, sumac, and pine nuts
- 👤 **HUMMUS WITH AWERMA** 370
Chickpea purée and sesame paste topped with pan-fried lamb meat and pine nuts
- 👤 **CHICKEN KONAFI** 265
Deep-fried konafi dough stuffed with chicken strips, and served with a garlic dip and chili paste
- CHICKEN LIVER** 210
Rich sautéed chicken livers, artfully combined with lemon, garlic, mint, and pomegranate
- SAUSAGE** 390
Pan-fried lamb sausage with garlic, coriander, zesty lemon sauce, and tomatoes
- 👤 **FRIED HALLOUMI** 230
Crispy breaded fried Halloumi cheese

HOT MEZZEH

-   **GARLIC SHRIMP** 375
Succulent shrimp sautéed to perfection, infused with garlic, green chili pepper, and a dash of hot sauce
-   **ARAYESS** 315
Lebanese bread stuffed with perfectly grilled minced meat, onions, tomatoes, and pine nuts
-    **ARAYESS TOCHKA** 400
Grilled Lebanese bread, generously stuffed with minced meat, halloumi cheese, onions, tomatoes, and pine nuts
-  **BATATTA HARRA** 165
Fried potato cubes, marinated with fresh coriander, garlic, lemon juice, and a blend of aromatic spices

CLAY POTS

-  **SEAFOOD** 535
Succulent marinated seafood, sautéed with a medley of vibrant vegetables, tomatoes, a harmonious blend of spices and fresh coriander
-  **BEEF** 465
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** 375
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** 720
Sea bass skewers, expertly marinated with garlic, spices, olive oil, and a hint of lemon
-  **SHABAKET AL SAYAD** 1595
A delectable selection of grilled mixed seafood, featuring calamari, sea bass, salmon, and jumbo shrimps, seasoned and grilled to perfection
-   **LOBSTER THERMIDOR** 2565
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** 450
Succulent grilled chicken marinated with tomatoes, garlic, and our Chef's blend of spices
-  **GRILLED CHICKEN** 435
Half, boneless chicken expertly marinated with tomatoes, garlic, and a medley of spices
-   **DEJAJ MOUSSAKHAN** 475
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	1500
Lamb cutlets, char-grilled and infused with a medley of herbs and onions	
 VEAL KEBAB AND KOFTA	640
Char-grilled veal loin paired with minced veal skewers, marinated with a blend of herbs and onions	
LAMB KEBAB AND KOFTA	740
Char-grilled lamb paired with minced lamb kofta, seasoned with parsley, onions, and spices	
LAMB KOFTA	445
Char-grilled minced lamb meat, blended with onions and parsley	
 MIXED GRILL	895
A tantalizing selection of lamb kofta, veal kebab, lamb chops, and shish tawook	
 BEEF FILLET	1100
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** 760
Baked sea bass, delicately paired with brown rice, bathed in a savory gravy sauce and garnished with pine nuts
- OKRA WITH LAMB TAGIN** 540
Tender lamb perfectly stewed with tomatoes, onions, garlic, coriander, fresh okra and vermicelli
- SPINACH WITH LAMB TAGIN** 500
Succulent lamb stewed with tomatoes, onions, garlic, coriander, and spinach, served alongside vermicelli rice
-   **STUFFED LAMB** 960
Braised lamb shank, served with Lebanese rice, minced meat, accompanied by a luscious gravy sauce and mixed nuts
-   **KEBBEH LABANEAH** 365
Crispy fried kebbeh complemented by a yoghurt sauce, fresh mint, garlic, pine nuts, and vermicelli rice

FATTAH CORNER

-    **HUMMUS FATTAH** 205
Creamy chickpeas blended with garlic, yoghurt, and topped with crispy Lebanese bread and pine nuts
-   **EGGPLANT FATTAH** 320
Chickpeas, garlic, eggplant and yoghurt, adorned with crispy Lebanese bread, pine nuts, and succulent ground meat
-   **CHICKEN FATTAH** 290
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	100
🍟	White rice	90
🍟	Brown fish rice with fried onion	125
🍷 🍴	Lebanese basmati rice with minced meat and nuts	140








LEBANESE DELIGHTS

🍷 🍴	GAZAL BEIRUT	195
	Lebanese cotton candy with delightful mastic ice cream	
🍷 🍴	HOT CHEESE MAAMOUL	185
	Delectable hot cheese maamoul topped with pistachios and syrup	
🍷 🍴	CHOCOLATE CAKE	175
	Chocolate cake adorned with halawa and sesame sauce	
🍷 🍴	BARAZEK PROFITEROLE	170
	Filled with Lebanese cream and drizzled with rich chocolate sauce	
🍴	BRIOCHE	165
	Aromatic brioche soaked in orange blossom water, served with Chantilly cream, raisins, and fruit compote	
	FRESH FRUITS	190
	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 1200

Main Course

-  **MIXED GRILL**

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

SET MENU 2 1400

Main Course

-  **GOURMET MIXED GRILL**

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

SET MENU 3 1800

Main Course

-  **FAYRUZ MIXED GRILL**

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

SET MENU 4 2000

Main Course

-  **SEAFOOD MIXED GRILL**

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

