

FAIROUZ

MIDDLE EASTERN CUISINE

Takeout

MEZZE

Muhammara	8
<i>Cashew • Red Pepper • Pomegranate • 2 fresh pita</i>	
Labneh	8
<i>Strained Yogurt • Red & Green Zaatar • 2 fresh pita</i>	
Hummus	8
<i>Chickpeas • Paprika • 2 fresh pita</i>	
Marinated Olives	6
<i>Chili • Ajwan Seed</i>	
Stuffed Artichoke	12 / 2pc
<i>Olive Oil Braised Romano Beans • Cerleriac • Carrots</i>	
Falafel Fries	12
<i>Herb Falafel • Dill Tahini • House Pickles</i>	
Fried Cauliflower	12
<i>Tahini Dressing • Black Sesame • Sunflower • Pomegranate Seeds</i>	
Fattoush Salad	14
<i>Sumac Dressing • Crispy Saj • Pomegranate</i>	
Fresh Pita	6
<i>Cumin Seed • 4 Pieces</i>	

Shish Tawook	20
<i>Marinated Chicken • Freekeh Pilaf • Charred Tomatoes • Toun</i>	
Pulled Lamb Sandwich	24
<i>Spicy Harissa • Red Cabbage • Kale Tabbouleh</i>	
Eggplant Mashi	25
<i>Bayildi Stew • Green Lentils • Asparagus • Herb Salad</i>	
Beef Kebab	26
<i>Eggplant Ezme • Shishito Peppers • Charred Cippolini Onions • Saj Bread</i>	

Meat Platter	80
Shish Tawook + Beef Kebab + Pulled Lamb	
<i>Freekeh Pilaf • Charred Shishito Peppers • Charred Tomatoes • Marinated Cippolini Onions • Eggplant Ezme • Saj Bread</i>	

DESSERT

Chocolate Cake	12
<i>Tahini • Pistachios</i>	

A modern journey through the Middle East