## Cold Starters

## Hummus € 7

Pureed chickpeas, tahini \& hint of lemon topped with olive oil, served with choice of bread or veg sticks. Allergens: 1,8

## Baba Ganoush €8

Smoked aubergine, tahini \& garlic topped with toasted pine nuts, pomegranate \& olive oil. served with bread or veg sticks. Allergens: 1,8

## Fatoush Salad €8

Cucumber, tomato, baby gem lettuce, fresh mint \& pomegranate topped with toasted bread dressed with olive oil, sumac, lemon \& pomegranate molasses.
Allergens: 1

## Hummus Mezza €7

Avocado, red pepper \& beetroot hummus, served with bread or veg sticks. Allergens: 1,8

## Olives $€_{4}$

Mediterranean olives marinated with parsley, sumac, preserved lemon \& olive oil.

## Tabouleh €8

Finely chopped flat parsley, tomato, onion \& bulgur wheat dressed in virgin olive oil \& lemon. Allergens: 1

## Hot Starters

## Lentil Soup €6

Hearty lentil soup, served with toasted pitta bread \& slice of lemon garnished with fresh parsely. Allergens: 1

## Wara Enab $€_{7}$

Grape Leaves stuffed with rice, parsley\& herbs cooked in a tomato sauce served with a side of yougurt.

## Arayes Cheese €7

Oven baked pitta stuffed with homemade mix of cream cheese \& herbs.

Allergens: 1,3,4

## Falafel €7

Chickpea's mixed with peppers, parsley \& Lebanese spices garnished with sesame seeds. served with salad and tahini sauce. Allergens: 8,9

## Halloumi fries €8

Shallow fried halloumi coated in a thin layer of thyme \& sesame seeds served with harrisa creme fresh \& side of rocket. Allergens: 1

## Batata Harra $€_{7}$

Crispy fried potato cubes tossed in homemade spicy sauce topped with parsley.

## Hot Starters

## Halloumi Bruchetta €9

Grilled Halloumi on toasted ciabbata with grilled tomato, rocket leaves drizzled with a thyme olive oil.

Allergens: 1,3,8

## Baked Eggplant €9

Half eggplant stuffed with mince lamb, tomato \& herbs, topped with feta cheese, toasted pine nuts \& olive oil. Allergens: 3.4,5

## Grilled Prawns €9

Grilled king prawns, served with a garlic \& corriander sauce.Allergens: 8

## Kibbeh €9

(3pcs)Finely ground lamb mixed with bulgur \& almonds flakes crispy fried, served with tabbouleh salad \& yogurt.

Allergens: 1,3,5

## Arayes Lahme €8

Oven baked pitta stuffed with mince lamb, tomato \& herbs topped served with garlic sauce. Allergens: 1

## Chicken Wings €8

Chargrilled Chicken wings marinated in our homemade BBQ sauce served with garlic sauce. Allergens: 8

## Fayrouz <br> lebanese restaurant

## Grilled Main Courses

## Chicken Shawarma $€_{21}$

Our Signature chicken is served fresh on a standing skewer, you can cut and create your own kebabs, served with salad , bread and sauce. Allergens: 1,9

## Chicken Shish € 20

Chargrilled marinated chicken skewers layered with mixed peppers, served with hummus, salad , garlic sauce \& grilled bread. Allergens: 1,9

## Dajaj Musahab €19

Chargrilled marinated deboned chicken leg served with grilled veg, fresh crispy salad, chips \& sauce.

Allergens: 1,9

## Lamb Shawarma €22

Our signature lamb, served fresh for you on a standing skewer, you can cut and create your mini kebabs, served with salad, bread and sauce. Allergens: 1,9

## Mix Grill € 23

Our three meat skewers, chicken, kofta and lamb grilled with veg served with bread, salad, hummus \& sauce.

Allergens: 1,9

# Vegetrian Main Courses 

Mujadara €17

Bulgur cooked with lentils topped with caramelized onions, grilled pepper \& tomato served with tzatziki \& side of salad.

Allergens: 1,9

## Cauliflower steak €17

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Pan fried seasoned cauliflower served with radish, tahini sauce and garnished with chives \& parsley. Allergens: 8

Falafel platter €17

Falafel pieces served on a bed of lettuce, with salad, bread \& tahini sauce. Allergens: 8,9

## Vegetrian Okra € 17

Vegetarian Okra cooked in a tomato sauce, served with a side of white vermicelli rice, and side of salad.

## Chicken Main Courses

## Chicken Sumac €19

Roasted chicken fillet marinated with sumac with red onion served on bread, topped with pomegranate molasses and toasted almond flakes.

## Creamy Tuscan Chicken €19

Grilled chicken breast served with creamy spinach sauce, served with vermicelli rice.

Allergens: 1,3

## Lamb Main Courses

## Kabseh €19

Rice with slow-cooked lamb topped with carrots, peas \& toasted almonds served with a side of salad \& tomato sauce. Allergens: 1,4

## Lamb Okra €19

Okra cooked in a tomato sauce with lamb served with a side of white vermicelli rice. Allergens: 1,4

## Mezza's

Tapas style mezza's are a selection of small dishes.
All are served with a side of bread or veg sticks

## Vegetrian Lebanese Mezza €23

- Avocado \& Red Pepper Hummus
- Grilled Halloumi
- Baba ghanoush
- Falafel
- Vine leaves
- Arayess Cheese
- Tabbouleh

Fayrouz Mezza €23

- Red pepper hummus
- Chicken skewer
- Buffalo wings
- Falafel
- Tabbouleh
- Grilled Halloumi


## Beirut Mezza €23

- Kibbeh
- Arayess Lahme
- Hummus Lahme
- Fatoosh Salad
- Grilled Halloumi
- Olives


Please note a service charge may apply for groups of 6 people or more.

## Kids Corner

Chicken Tenders €10
6 piece Crispy chicken tenders served with chips and your choice of garlic sauce or ketchup

## Chicken Fillet Burger €10

Chicken fillet burger with lettuce, tomato, ketchup and mayo, served with a side of chips and ketchup.

## Kofta Burger €10

Lamb burger with lettuce, tomato, ketchup and mayo, served with a side of chips and garlic sauce.


Please note a service charge may apply for groups of 6 people or more.

## Dessert

# Pistashio Baklawa €7 

Fresh homemade pistachio
Baklawa 3pcs per portion

## Halawet el Jibn €7

Sweet cheese rolls- semolina and cheese dough rolled with a sweet cheese filling topped with pistachio.

## Cream Stuffed Qatayef €7

Choclate Pistachio Cigars €7
Crispy filo stuffed with melted smooth chocolate \& crushed pistachio topped with pistachio and hint of cinnamon.

Coconut \& Pistachio Qatayef $€ 7$
Homemade Middle Eastern
Pancakes Stuffed With
Pistachio \& Coconut, fried till crispy and coated in sugar syrup!

Homemade Middle Eastern
Pancakes Stuffed With Cream, fried till crispy and coated in sugar syrup!

## Drinks

Please note we are a bring your own wine restaurant no alcohol is served you may bring your own free of charge

| Juices $€_{4}$ | Soft Drinks $€_{3.5}$ | Hot Drinks $€_{3.50}$ | San pellegrino $€_{4}$ |
| :---: | :---: | :--- | :---: |
| Mango |  | - Black Tea | Lemon \& mint |
| Peach | - Mint Tea | Pomegranate \& orange |  |
| Pomegrante |  | - Arabic Coffee |  |

Non alcoholic wine/beer
0.00 white wine - glass $€_{5}$ bottle- $€_{15} \quad 0.00$ Heinken/ peroni beer - $€_{4.50}$ o.oo Red wine - glass $€_{5}$ bottle- $€_{15}$

