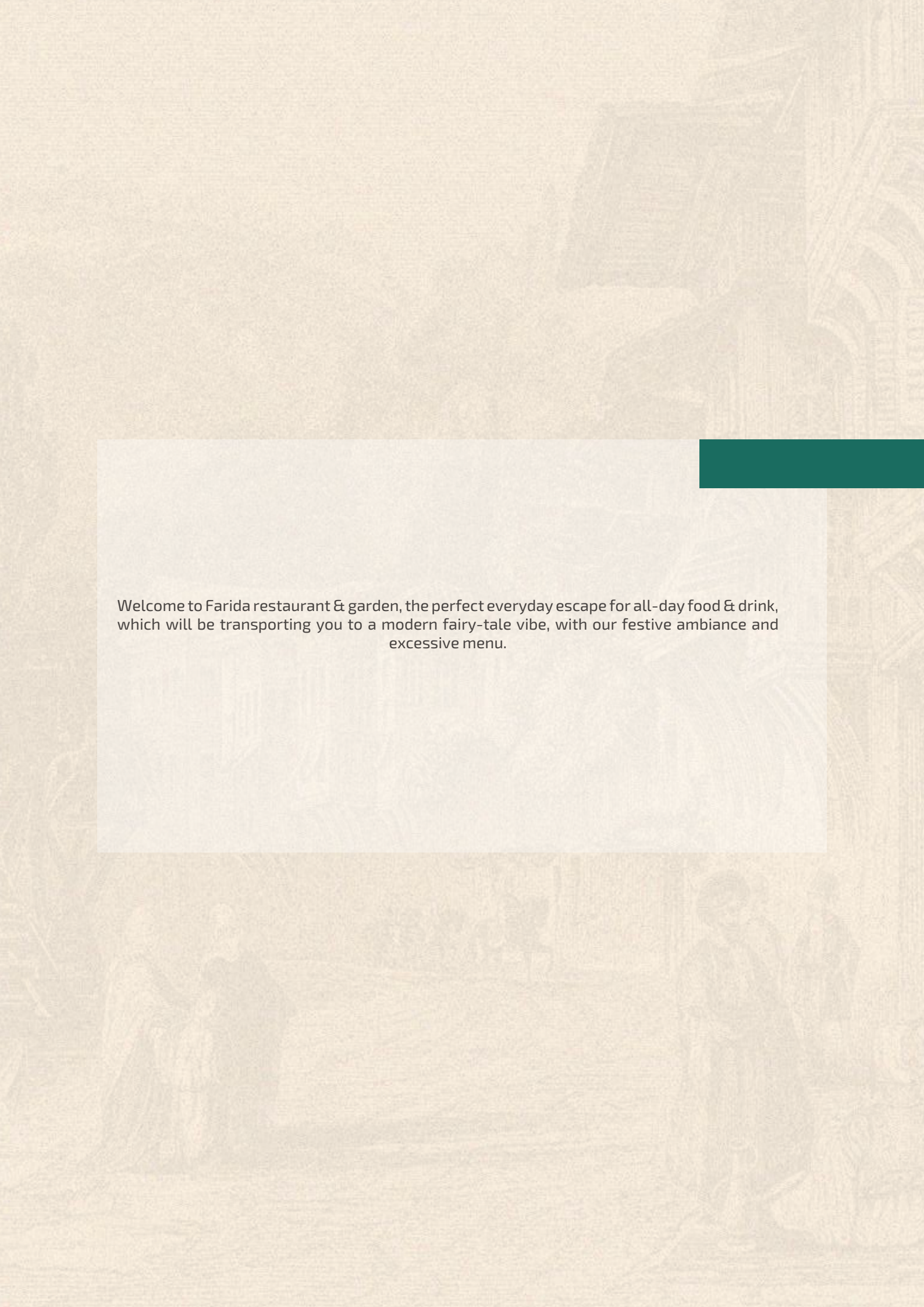




Farida
restaurant and garden





Welcome to Farida restaurant & garden, the perfect everyday escape for all-day food & drink, which will be transporting you to a modern fairy-tale vibe, with our festive ambiance and excessive menu.

BREAKFAST

	EGP		EGP
LEBANESE TRAY Oriental mix of falafel, foul, zaatar, halloumi cheese and Labneh	280	AWERMA EGGS WITH FOKHARA Eggs cooked in oriental spiced lamb meat served with vegetables and hot homemade bread	125
FETTAH SHAKSHOUKA Poached eggs with spicy tomato sauce and feta cheese	155	SEJOUK WITH FOKHARA Eggs cooked in oriental spiced sujuk served with vegetables and hot homemade bread	135
LABNEH PLATE Labneh yogurt served with olive oil	110	FOUL Foul (Fava beans) - Hummus - Olive Oil - Cumin	105
FOKHARA EGGS Scrambled, boiled or sunny side up eggs served with vegetables and hot homemade bread	110		
OMLET PLATE	120		



FURN

EGP

EGP

LAHM BI AJEEN

150

Minced meat blended with spices, diced onion, tomato sauce; baked to perfection

MUHAMMARA AND CHEESE

135

Spicy roasted bell peppers and walnuts, with cheese served on dough

SPINACH FATAYER

125

Stuffed dough with fresh spinach and onions

LABNEH AND ZAATAR

135

Labneh spread on dough, topped with zaatar

LABNEH FATAYER

125

Stuffed dough with labneh

TURKEY AND CHEESE

170

Melted cheese topped on dough with slices of turkey, pickles, lettuce, tomato and mayo mustard sauce

ZAATAR

110

Delicious thyme mixed with sesame, sumac, oil and dried lime

SEJOUK AND CHEESE

190

Melted cheese topped with sejouk

AKKAWI CHEESE

125

Traditional levantine "Akkawi" cheese mankousheh spread on dough

KAFTA AND CHEESE

175

Ground beef mixed with spices, diced onion and parsley flavoured with four cheese, tomato and mayo on top

SAROUKH MIX CHEESE

150

Mix cheese-parsley

HALLOUMI ZAATAR

175

Halloumi with zaatar spread on mankouche dough

CHEESE AND ZAATAR

175

A combination of zaatar on one half and a traditional levantine "Akkawi" cheese on the other side



COLD MEZZE

	EGP		EGP
FARIDA'S SPECIAL HUMMUS Slow-cooked chickpeas with fine tahini	125	BASIL MOUTABBAL Moutabbal mixed with fresh basil parmesan and garlic, topped with olive oil and basil chips	150
FARIDA'S HUMMUS - RAS ASFOUR Minced meat on top of our hummus with sumac, and slivered with pine nuts	285	SPICY MOUTABBAL Moutabbal mixed with red pepper and chili flakes	135
MOUTABBAL Grilled eggplant mixed with tahini garlic and lemon served with hot homemade bread	120	MUHAMMARA Breadcrumb, tahini, walnuts, pomegranate molasses	150
BEETROOT MOUTABBAL Moutabbal mixed with fresh-roasted beetroot paste, topped with olive oil and beetroot chips	135	BEETROOT HUMMUS	135
WARAK ENAB (STUFFED GRAPE LEAVES) Vine leaves stuffed with rice	125	BASIL HUMMUS	155
		SPICY HUMMUS	135



HOT MEZZE

EGP

EGP

SPICY ORIENTAL POTATOES 120

Potatoes, red peppers, coriander, chili, and garlic; fried together in olive oil

FARIDA'S FRIES 95

Basket of crispy thin-cut French fries; fried to golden perfection

GRILLED HALLOUMI SKILLET 165

Grilled halloumi cheese slices in a pan

TRADITIONAL FALAFEL 110

Falafel mix served with tahini sauce, tomato, pickled turnip, fresh mint and radish

SAUSAGES WITH POMEGRANATE MOLASSES 240

Sautee makanek served with pomegranate molasses and fresh pomegranate

TRADITIONAL KEBBEH 230

Ground meat with a mix of bulgur

SHRIMP PROVENÇAL 295

Shrimp, garlic, coriander, white pepper, paprika

FRIED CAULIFLOWER 95

Roasted cauliflower with tahini and lemon cream sauce

SAMBOSK LAHM 175

ARMENIAN SAUSAGE WITH TOMATO SAUCE 255

Sausage, green pepper, tomato sauce, onion, cherry tomato

ASBET DJEJ WITH DEBS EL REMMEN 185

Chicken liver fried with handfuls of garlic and finished with pomegranate molasses

CHEESE ROLLS 145

Rolls filled with cheese and basil

CHERRY RAS ASFOUR 275

Meat, cherry, lemon

PESTO RAS ASFOUR 295

Meat, pesto sauce, butter, lemon

FARIDA'S KEBBEH 300

4 pieces

HUMMUS MEAT SHAWARMA 370



SALADS

EGP

TABBOULEH

125

Fresh parsley and mint, a handful of bulgur, finely-chopped tomatoes, and onions, with a drizzle lemon juice and olive oil

FATTOUCH

135

Fresh mix of lettuce, tomato, cucumber, fresh mint, parsley, diced green onion, green pepper and oven-baked square bread

RAHEB SALAD

125

Eggplant served with green vegetables

BEETROOT ROCCA

155

Roasted beetroot, tossed with rocca, goat cheese chunks, served with balsamic vinaigrette



SANDWICHES

	EGP		EGP
TAOUK SANDWICH Served with fries, pickles and garlic	200	BEEF SHAWARMA SANDWICH	265
KOFTA SANDWICH Served with fries, hummus and pickles	215	CHICKEN SHAWARMA SANDWICH	245
SKEWERS SANDWICH Served with fries, hummus and pickles	275	BURGER LEBANESE	260



FATTAH

EGP

EGGPLANT FATTAH

215

Fried eggplants served with aromatics, tomato sauce, garlic tahini yogurt, fried bread and fresh pomegranate

ORIGINAL FATTAH

185

Whole chickpeas served with garlic tahini yogurt, olive oil and fried bread

SHRIMP FATTAH

315

Fried shrimp served with aromatics, tomato sauce, garlic tahini yogurt, fried bread and fresh pomegranate

MOUSAKHANA FATTAH

275

Chicken with sumac topped with tahini and garlic yogurt

PASTA

EGP

CHICKEN PASTA ALFREDO

260

ARABIATA PASTA

185



GRILL

TAOUK AHMAR Chicken breasts with garlic-lemon and sweet chili	EGP 265	LAMB CUTLETS Lamb cutlets, olive oil, black pepper, and rosemary	EGP 545
TAOUK ABYAD Chicken breasts with garlic-lemon and oil	265	GRILLED HALF-CHICKEN Chicken, garlic, lemon, and mix spices	315
LEBANESE KOFTA Minced meat, onion, parsley, and mix spices	285	GRILLED SUJUK Sujuk, spices, and garlic	265
FARIDA KOFTA Minced meat, onion, parsley, pistachio, walnut, and mix spices	325		
KHASHKHASH KEBAB Minced meat, onion, pine nut, mix spices, and red chili sauce	310		
BEEF SKEWERS Tenderloin beef, parsley, garlic, olive oil, and mix spices	495		
MIX GRILL 1 beef skewer, 2 Lebanese Kebab skewers, 1 Taouk skewer	545		
ARAYES KOFTA WITH KHEBZ Minced beef, onion, parsley; served with tahini	195		



MAIN



	EGP
VEGGIES FRIKOTTO Green freekeh cooked with butter, parmesan, onion, garlic, and mushrooms	230
GRILLED HALF-CHICKEN WITH FREEKEH Roasted chicken with green wheat grits	340
FARIDA'S SAYADIEH Fish and rice dish, loaded with flavors of warm spices, topped with caramelized onions and toasted pine nuts	285
MEAT SHAWARMA DISH	370
CHICKEN SHAWARMA DISH	285

DESSERTS

	EGP
BANANA CHOCOLATE Melted hazelnut chocolate spread, topped with banana slices and nuts	175
TAHINI-SUGAR Tahini mankouche topped with sugar	120
GHAZAL BEIRUT ICE CREAM Kashta ice cream with ghazal Beirut	195
FARIDA OSMALIEH Baked vermicelli sandwiched between sweet cream and garnished with minced pistachio	200
CHOCOLATE CAKE	265
LEBANESE ATTAYEF WITH ACHTA	195
MILK CAKE	250
OM ALI	250
BAKLAWA ICE CREAM	270
KNAFEH FARIDA	265



HOT DRINKS



	EGP		EGP
ESPRESSO (Single)	60	LOTUS COFFEE	125
ESPRESSO (Double)	75	NUTELLA COFFEE	125
HOT TEA	60	AMERICAN COFFEE	85
FRENCH COFFEE	85	WHITE COFFEE	75
LATTE	85	ANISE	55
MACCHIATO (Single)	65	MINT	55
MACCHIATO (Double)	75	HOT CHOCOLATE	90
		HOT GINGER	90
		HOT CIDER	75
		LEBANESE COFFEE (Single)	50
		LEBANESE COFFEE (Double)	75
		CAPPUCCINO	90

DRINKS

EGP

WATER

Small

40

Big

50

SPARKLING WATER

70

SOFT DRINKS

55

HOMEMADE ICED TEA

75

NON-ALCOHOLIC BEER

55

(Berill)

REDBULL

115

FAYROUZ

55

ICED LATTE

105

(Caramel - Vanilla - Chocolate)

FRAPPÉ

120

(Caramel - Vanilla - Chocolate)

MILKSHAKE

150

(Lotus - Nutella - Oreo - Kit Kat)



FRESH JUICES

	EGP
MANGO	105
FRESH ORANGE	105
STRAWBERRY	105
AVOCADO	155
HOMEMADE LEMONADE	85
APPLE	130
PINEAPPLE	110
WATERMELON	95
SUGAR CANE	95
CARROT	105
ORANGE CARROT	110
LEMON WITH MINT	85
LEMON WITH BASIL	85
MANGO KIWI	120
MANGO BASIL	120
GUAVA	110



SIGNATURE DRINKS

HOT SAHLAB AND CINNAMON 110 EGP

PEACH ICED TEA 115
(Peach, Red Tea, Syrup, Maple, Vanilla)





مَذَاقِ لُبْنَانِيَّ
يَسْتَاهِلُ تَمَّكَ

@FaridaRestaurantAndGarden