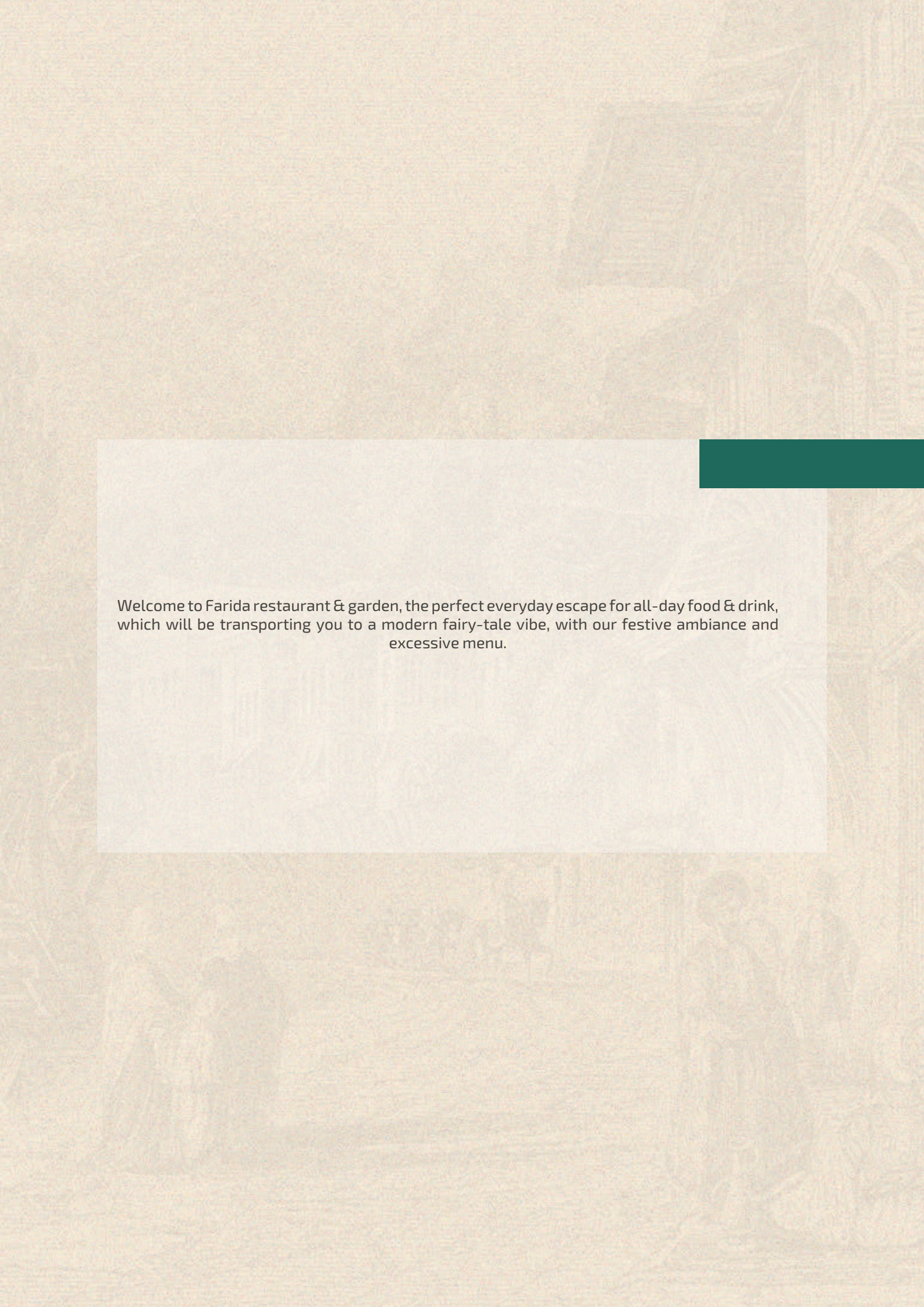




Farida
restaurant and garden





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

LEBANESE TRAY

Oriental mix of falafel, fowl, zaatar, halloumi cheese and Labneh

EGP
210

FETTAH SHAKSHOUKA

Poached eggs with spicy tomato sauce and feta cheese

110

LABNEH PLATE

Labneh yogurt served with olive oil

75

FOKHARA EGGS

Scrambled, boiled or sunny side up eggs served with vegetables and hot homemade bread

75

AWERMA EGGS WITH FOKHARA

Eggs cooked in oriental spiced lamb meat served with vegetables and hot homemade bread

EGP
85

SEJOUK WITH FOKHARA

Eggs cooked in oriental spiced sujuk served with vegetables and hot homemade bread

95

FOUL

Foul (Fava beans) - Hummus - Olive Oil - Cumin

75



FURN

LAHM BI AJEEN

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

EGP

110

SPINACH FATAYER

Stuffed dough with fresh spinach and onions

85

LABNEH FATAYER

Stuffed dough with labneh

90

ZAATAR

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

80

AKKAWI CHEESE

Traditional levantine "Akkawi" cheese mankousheh spread on dough

85

SAROUKH MIX CHEESE

Mix cheese-parsley

105

CHEESE AND ZAATAR

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

125

MUHAMMARA AND CHEESE

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

EGP

105

LABNEH AND ZAATAR

Labneh spread on dough, topped with zaatar

95

TURKEY AND CHEESE

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

125

SEJOUK AND CHEESE

Melted cheese topped with sejouk

135

KAFTA AND CHEESE

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

120

HALLOUMI ZAATAR

Halloumi with zaatar spread on mankouche dough 105



COLD MEZZE

FARIDA'S SPECIAL HUMMUS

Slow-cooked chickpeas with fine tahini

EGP

80

FARIDA'S HUMMUS - RAS ASFOUR

Minced meat on top of our hummus with sumac, and slivered with pine nuts

195

MOUTABBAL

Grilled eggplant mixed with tahini garlic and lemon served with hot homemade bread

85

BEETROOT MOUTABBAL

Moutabbal mixed with fresh-roasted beetroot paste, topped with olive oil and beetroot chips

95

WARAK ENAB (STUFFED GRAPE LEAVES)

Vine leaves stuffed with rice

85

BASIL MOUTABBAL

Moutabbal mixed with fresh basil parmesan and garlic, topped with olive oil and basil chips

EGP

105

SPICY MOUTABBAL

Moutabbal mixed with red pepper and chili flakes

95

MUHAMMARA

Breadcrumb, tahini, walnuts, pomegranate molasses

105

FARIDA'S GOAT CHEESE BALLS

Goat cheese ball rolled in sumac, cumin, paprika, sesame, and thyme

105



HOT MEZZE

SPICY ORIENTAL POTATOES

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

EGP
80

FARIDA'S FRIES

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

65

GRILLED HALLOUMI SKILLET

Grilled halloumi cheese slices in a pan

115

TRADITIONAL FALAFEL

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

75

SAUSAGES WITH POMEGRANATE MOLASSES

Sautee makanek served with pomegranate molasses and fresh pomegranate

165

TRADITIONAL KEBBEH

Ground meat with a mix of bulgur

135

SHRIMP PROVENÇAL

Shrimp, garlic, coriander, white pepper, paprika

200

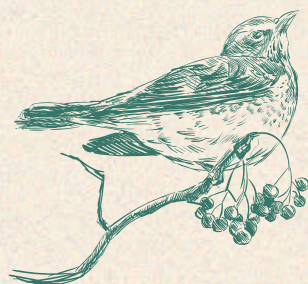
FRIED CAULIFLOWER

Roasted cauliflower with tahini and lemon cream sauce

75

SAMBOSK LAHM

105



ARMENIAN SAUSAGE WITH TOMATO SAUCE

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

EGP

175

ASBET DJEJ WITH DEBS EL REMMEN

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

130

CHEESE ROLLS

Rolls filled with cheese and basil

100

CHERRY RAS ASFOUR

Meat, cherry, lemon

225

PESTO RAS ASFOUR

Meat, pesto sauce, butter, lemon

240

MANTE

Meat stuffed baked pastries served with garlic yogurt and spiced tomato sauce

180

FARIDA'S KEBBEH

4 pieces

175



SALADS

TABBOULEH

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

EGP

85

FATTOUCH

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

90

LEBANESE RAHEB SALAD

Eggplant served with green vegetables

85

BEETROOT ROCCA

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

110



SANDWICHES

TAOUK SANDWICH
Served with fries, pickles and garlic

EGP
135

KOFTA SANDWICH
Served with fries, hummus and pickles

145

SKEWERS SANDWICH
Served with fries, hummus and pickles

195



FATTAH

EGGPLANT FATTAH

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

EGP
145

SHRIMP FATTAH

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

EGP
210

ORIGINAL FATTAH

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

105

MOUSAKHANA FATTAH

Chicken with sumac topped with tahini and garlic yogurt

195



GRILL

TAOUK AHMAR

Chicken breasts with garlic-lemon and sweet chili

EGP
210

TAOUK ABYAD

Chicken breasts with garlic-lemon and oil

210

LEBANESE KOFTA

Minced meat, onion, parsley, and mix spices

230

FARIDA KOFTA

Minced meat, onion, parsley, pistachio, walnut, and mix spices

255

KHASHKHASH KEBAB

Minced meat, onion, pine nut, mix spices, and red chili sauce

240

BEEF SKEWERS

Tenderloin beef, parsley, garlic, olive oil, and mix spices

350

MIX GRILL

1 beef skewer, 2 Lebanese Kebab skewers, 1 Taouk skewer

450

ARAYES KOFTA WITH KHEBZ

Minced beef, onion, parsley; served with tahini

125

LAMB CUTLETS

Lamb cutlets, olive oil, black pepper, and rosemary

EGP
450

GRILLED HALF-CHICKEN

Chicken, garlic, lemon, and mix spices

225

GRILLED SUJUK ROLL

Sujuk, spices, and garlic

210



MAIN



VEGGIES FRIKOTTO

Green freekeh cooked with butter, parmesan, onion, garlic, and mushrooms

EGP

180

GRILLED HALF-CHICKEN WITH FREEKEH

Roasted chicken with green wheat grits

280

FARIDA'S SPECIAL LAMB SHANK

Lamb shank with buttery-mashed potatoes and beef jus deboned tableside

450

FARIDA'S SAYADIEH

Fish and rice dish, loaded with flavors of warm spices, topped with caramelized onions and toasted pine nuts

220

DESSERTS

BANANA CHOCOLATE

Melted hazelnut chocolate spread, topped with banana slices and nuts

EGP

80

TAHINI-SUGAR

Tahini mankouche topped with sugar

55

GHAZAL BEIRUT ICE CREAM

Kashta ice cream with ghazal Beirut

140

FARIDA OSMALIEH

Baked vermicelli sandwiched between sweet cream and garnished with minced pistachio

140

MAFROUKEH WITH ACHTA

Semolina dough and ashta, clotted cream flavored with orange blossom and rosewater

175

LEBANESE ATTAYEF WITH ACHTA

145

MILK CAKE

195

OM ALI

185

BAKLAWA ICE CREAM

225

FARIDA KONAFA

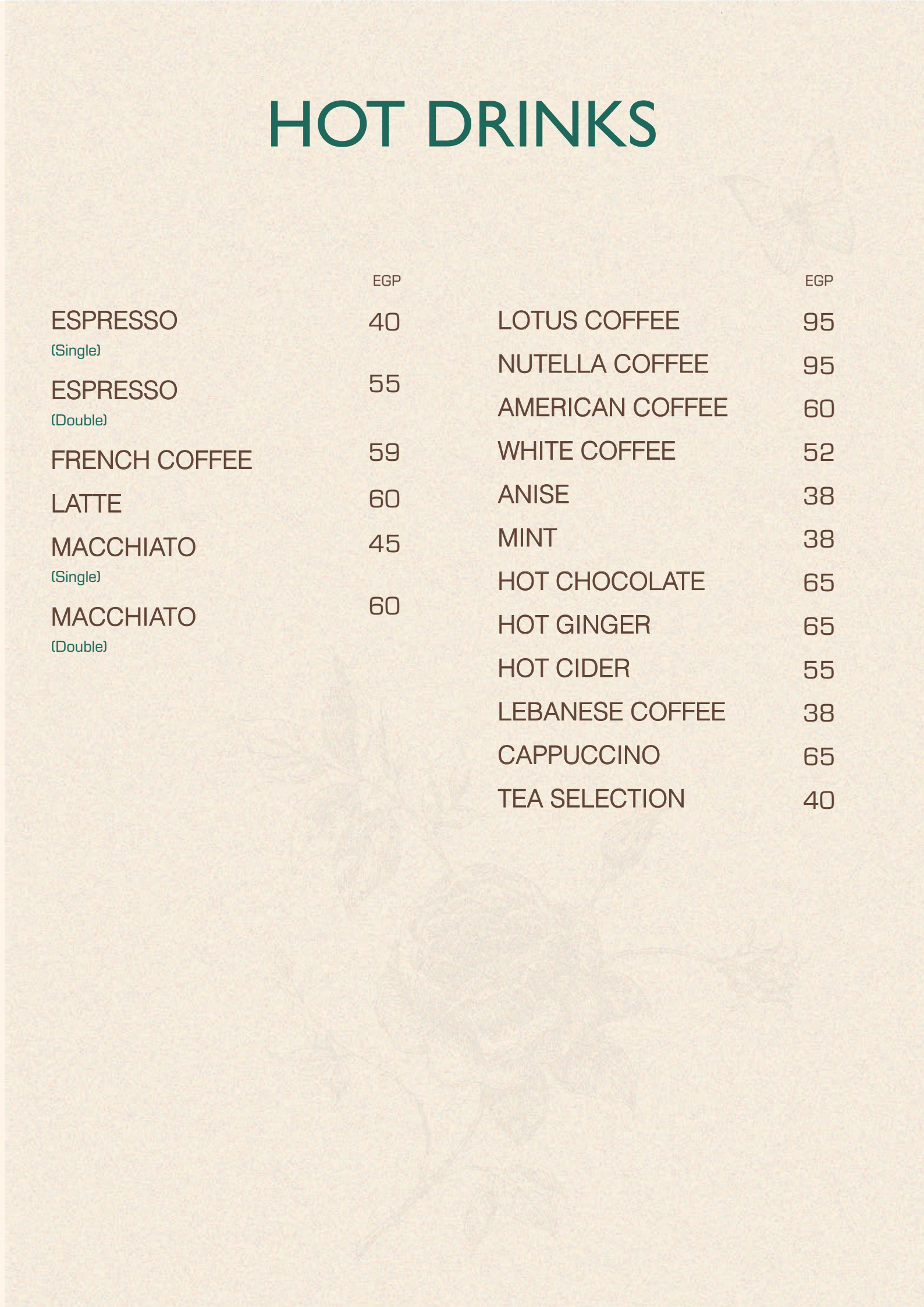
245

LAYALI LEBNAN

125



HOT DRINKS



ESPRESSO (Single)	EGP 40	LOTUS COFFEE	EGP 95
ESPRESSO (Double)	55	NUTELLA COFFEE	95
FRENCH COFFEE	59	AMERICAN COFFEE	60
LATTE	60	WHITE COFFEE	52
MACCHIATO (Single)	45	ANISE	38
MACCHIATO (Double)	60	MINT	38
		HOT CHOCOLATE	65
		HOT GINGER	65
		HOT CIDER	55
		LEBANESE COFFEE	38
		CAPPUCCINO	65
		TEA SELECTION	40

DRINKS

	EGP
WATER	
Small	25
Big	35
SPARKLING WATER	48
SOFT DRINKS	39
HOMEMADE ICED TEA	55
NON-ALCOHOLIC BEER	40
(Berill)	
REDBULL	85
FAYROUZ	40
ICED LATTE	75
(Caramel - Vanilla - Chocolate)	
FRAPPÉ	80
(Caramel - Vanilla - Chocolate)	
FRAPPÉ	90
(Chocolate)	
MILKSHAKE	114
(Lotus - Nutella - Oreo - Kit Kat)	



FRESH JUICES

	EGP
MANGO	70
FRESH ORANGE	70
STRAWBERRY	70
AVOCADO	110
HOMEMADE LEMONADE	55
APPLE	90
PINEAPPLE	75
WATERMELON	65
SUGAR CANE	55
CARROT	65
ORANGE CARROT	75
LEMON WITH MINT	55
LEMON WITH BASIL	55
MANGO KIWI	85
MANGO BASIL	85
GUAVA	75



SIGNATURE DRINKS

HOT SAHLAB AND CINNAMON 85 EGP

PEACH ICED TEA 85
(Peach, Red Tea, Syrup, Maple, Vanilla)





مَذاق لُبْنَانِيَّ
يَسْتَاهِل تَمَّكْ

@FaridaRestaurantAndGarden