

The story of Farouge

In 1989, Viviane Daaboul-Kallio left Lebanon behind amidst the turmoil of war, seeking solace in Finland. Initially, her stay was intended as a fleeting visit, yet destiny had other plans. Growing up, Viviane fondly recalls the ritual of weekend celebrations, where chicken formed a cherished centerpiece of the family feast. As fate would have it, 'Farouge', meaning 'little rooster' in Viviane's native tongue, became the chosen name for her newly established Finnish restaurant. Symbolizing not only the delectable poultry dish, but also the exoticism of the menu and ambiance, Farouge captured the hearts of Finns in the late 90s.

Endearing, thoughtful, and intimate, the story of Farouge's owners, Viviane and Aki Kallio, captures the essence of their restaurant's quality. Connected by their love for cooking and fine dining, the duo first met in the restaurant of the Radisson SAS hotel in Kamppi, Helsinki in 1992. And it was during a Sunday stroll in the city that they decided to create their own eatery, having found it challenging to locate a place that served both of their favorite dishes. Inspired by their homemade delicacies, their co-workers convinced them to bring their flavorful fare to the public. Thus, in 1995, the first Farouge restaurant opened, boasting an idyllic setting and a cozy seating capacity of 24. As the demand surged, another gourmet oasis was birthed on Yrjönkatu, where loyal patrons were served for many delightful years until it was sold in 2016. In 2019, the imaginative chefs partnered with Nordic Hospitality Partners and discovered an enchanting restaurant space adjacent to the Kasarmitori square, where both old and new customers have rediscovered their beloved Farouge once again.

Farouge's groundbreaking concept of ethnic luxury and exotic flavors owes its success to the synergistic collaboration of two exceptional talents: Viviane's visionary ideas and Aki's extraordinary culinary skills. It is their courage and passion for introducing a completely new culinary experience into Finnish restaurant culture that has driven Farouge's incredible triumph. With its hospitable service and exclusively authentic flavors, Farouge undoubtedly reigns as Helsinki's ultimate destination for savoring the finest Lebanese dishes. We warmly invite you to indulge in the true essence of the Middle East at Farouge.

SET MEZES

VALMISTETAAN VÄHINTÄÄN 2:LLE HENGELLE
MINIMUN FOR 2 PERSONS

5 LAJIA / COARSES
34.00 / HLÖ.PERS.

Tabouli G, L, V
Hummus G, L, V
Baba Ghanoush G, L, V
Mushroom G, L, V
Halloumi Rolls

9 LAJIA / COARSES
60,00 / HLÖ.PERS.

Tabouli G, L, V
Sea Food Hummus G, L
Baba Ghanoush G, L, V
Kafta Rolls L
Halloumi Rolls
Shrimp & Coriander G, L
Kibbi & Tsatsiki L
Tartar & Aioli L
Makanek Lamb Sausages G, L

Arak the Milk of Lions
2 cl 4,5 € / 4 cl 9,00 €

Perinteinen Libanonilainen aperitiivi. Tarjoillaan veden ja jäiden kanssa.
Traditional Lebanese aperitif. Served with water and ice.

STARTERS

ASPARAGUS & MISO

14,00 G, L

Parsaa, miso aiolia & Parmesania
With miso aioli & Parmesan

BURRATA & ZAATTAR

16,00 G

Villitomaatteja & pinjansiemeniä
Wild tomatoes & pine seeds

TUNA CEVICHE

17,00 G, L

Tonnikalaa & fenkolia Farouge`n tapaan
Tuna & fennel Farouge way

SHRIMP & CORIANDER

17,00 G, L

Korianterilla, chilillä ja valkosipulilla maustettu katkarapukasari
Shrimp hot pot flavored with coriander, chili and garlic

KAFTA ROLLS

16,00 L

Lammas kevätrullia & minttujugurtia
Lamb spring rolls & mint yoghurt

GREEN

BAKE ZUCCINI FALAFEL

25,00 G, L, V

Marinoituja tomaatteja, vihreää tahinia ja friteerattua munakoisoa
Marinated tomatoes, green tahini and deep fried eggplant

GRILLED ARTICHOKE

25,00 G, L, V

Grillattua artisokkaa, bataattia & paahdettua hasselpähkinää
With sweet potato & roasted hazelnuts



SEA

TYRE STYLE MUSSELS

26,00 G, L

Sinisimpukoita, korianteria, valkosipulia, ranskalaisia & aiolia
With coriander and garlic, fries and aioli

PULPO

32,00 G, L

Mustekalaa, grillattua sydänsalaattia & favapapu pure
Octopus with grilled gem salad & fava beans pure

SPICY SCAMPI

34,00 G, L

Grillattuja mausteisia rapuja & kvinoa guacamolea
Grilled with quinoa guacamole

LOBSTER

65,00 L

Grillattu hummeri & tuorepastaa tomaattikastikkeessa
Grilled lobster & home made pasta with tomato sauce

MEAT

SHISH-TAWUK

28,00 G, L

Libanonilainen kanavarras, fattoush-salaattia, ranskalaisia & aiolia
Lebanese chicken skewer with fattoush salad, fries & aioli

SHIS-KEBAB

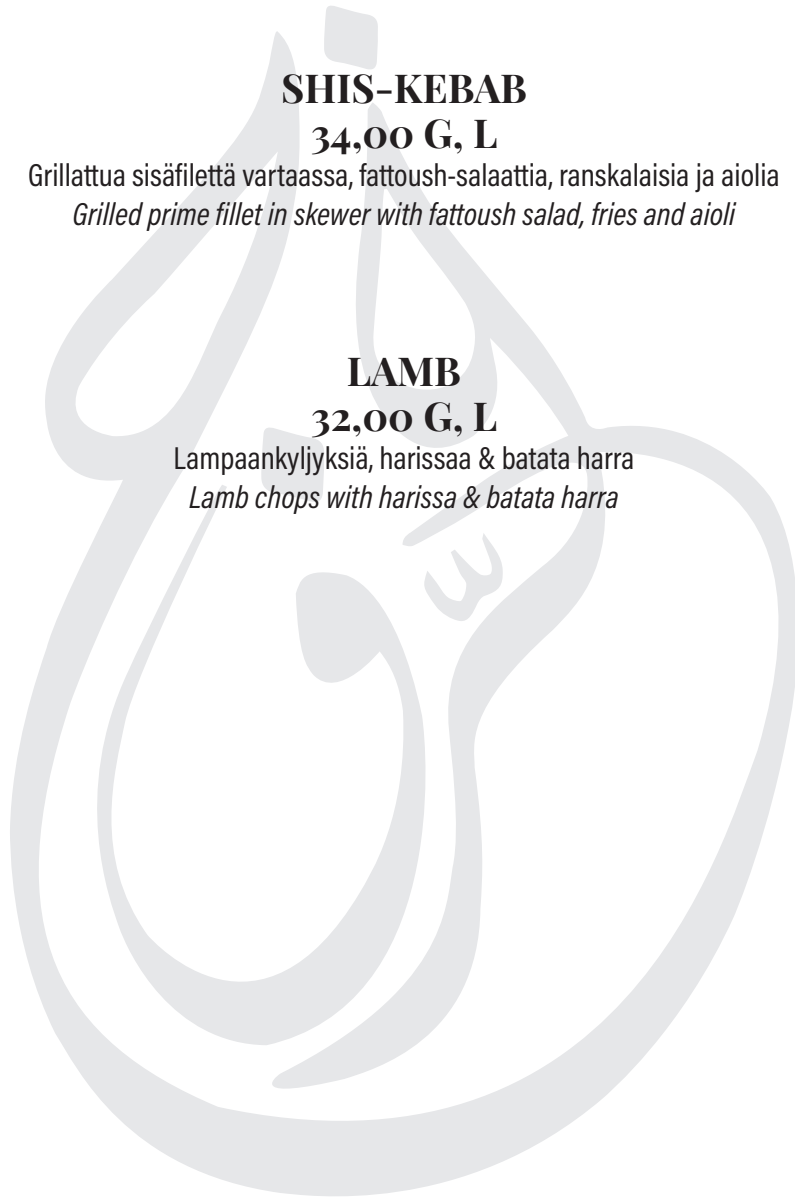
34,00 G, L

Grillattua sisäfilettä vartaassa, fattoush-salaattia, ranskalaisia ja aiolia
Grilled prime fillet in skewer with fattoush salad, fries and aioli

LAMB

32,00 G, L

Lampaankyljyksiä, harissaa & batata harra
Lamb chops with harissa & batata harra



SWEETS

SWEET BEIRUT

14,00

Lajitelma libanonilaisia jälkiruokia
Selection of lebanese desserts

LEMON & LIME

14,00

Sitruuna & limetartalet ja marenkia
Lemon & lime tartlet with merinque

STRAWBERRIES & CHANTILLY

13,00 G

Mansikoita ja vaniljakermavaahtoa

LIBANONILAINEN KAHVI / TEE LEBANESE COFFEE / TEA

5,50



**Viviane, Aki
&
all our team
wish you
a great experience at Farouge**