

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 re-discovered 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

CHEF MENU

KEITTIÖPÄÄLLIKKÖMME VALMISTAA VIKOITTAIN VAIHTUVAN
KOLMEN RUOKALAJIN MENUN.

OUR CHEF PREPARES WEEKLY SEASONAL THREE COURSE MENU.

TASTING MENU

VALMISTETAAN VÄHINTÄÄN 2:LLE HENGELLE
MINIMUN FOR 2 PERSON

60,00 / HLÖ. / PERS.

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

Sweet Beirut

COLD MEZE

Tabouli G, L, V 14,00
Hummus G, L, V 12
Baba Ghanoush G, L, V 12
Tsatsiki L, G 10
Beet & Feta G 12
Wine Leaves G, L, V 12
Tartar L 16

VALITSE 3 COLD MEZEÄ HINTAAN 32,00 €
CHOOSE 3 COLD MEZES FOR 32,00 €

WARM MEZE

Shrimps & Coriander G, L 16
Kibbeh L 15 / 4 pcs
Makanek G, M 15
Arayis 16 / 4 pcs

Arak the Milk of Lions

2 cl 5,00 € / 4 cl 9,50 €

Perinteinen Libanonilainen aperitiivi. Tarjoillaan veden ja jäiden kanssa.

Traditional Lebanese aperitif. Served with water and ice.

VEGETARIAN

GRILLED CAULIFLOWER

25,00 G, L, V

Kukkakaalia, vihreää hummusta & paahdettuja siemeniä
Green hummus & mix of roasted seeds

SWEET PUMPKIN

25,00 G, L

Paahdettua kurpitsaa & salvia-kastiketta
Roasted with sage sauce



SEAFOOD

PULPO

32,00 G, L

Mustekalaa & tryffelillä maustettu perunapüre
Octopus & truffle mashed potatoes

SEA BASS

34,00 G, L

Kuivattuja tomaatteja, kaprista & oliiveja
Dry tomatoes, capers & olives

LOBSTER

65,00 L

Tuorepastaa tomaattikastikkeessa
Home made pasta with tomato sauce



MEAT

SHISH-TAWUK

28,00 G, L

Libanonilainen kanavarras, paahdettuja perunoita, aiolia & harissaa
Lebanese chicken skewer, roasted potatoes, aioli & harissa

SHIS-KEBAB

34,00 G, L

Grillattua sisäfilettä vartaassa, paahdettuja perunoita, aiolia & harissaa
Grilled prime fillet in skewer, roasted potatoes, aioli & harissa

LAMB

32,00 G, L

Lampaan seläkettä, pistaasia & tummaa kirsikkakastiketta
With pistachios & dark cherry sauce

DESSERT

SWEET BEIRUT

14,00

Lajitelma libanonilaisia jälkiruokia
Selection of lebanese desserts

CRÈME BRÛLÉE

13,00 G, L

Timjamia & sorbettia
Thyme & sorbet

DATE CAKE & VANILLA ICE CREAM

13,00

Taatelikakkua & vaniljajäätelöä

LIBANONILAINEN KAHVI / TEE

LEBANESE COFFEE / TEA

5,00

AFTER DINNER

ESPRESSO MARTINI

14,00

LEBANESE DESSERT WINE

13,50 / 8 cl

Moscatel de Ksara

BRANDY OF LEBANON

18,00 / 8 cl

Eau De Vie de Ksara



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