

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

CHEF MENU

KEITTIÖPÄÄLLIKKÖMME VALMISTAMA
VAIHTUVA KOLMEN RUOKALAJIN MENU

SEASONAL THREE COURSE MENU PREPARED BY OUR CHEF

TASTING MENU

VALMISTETAAN VÄHINTÄÄN 2:LLE HENGELLE
MINIMUN FOR 2 PERSON

60,00 / HLÖ. / PERS.

Tabouli G, L, V

Hummus & Brisket G, L

Baba Ghanoush G, L, V

Labneh Makdous G, L

Topped Kibbeh a la Vivo L

Tartar Bites L

Scampi & Pulpo G, L

Makanek & Lemon Harissa mayo G, M

Sweet Beirut

STARTERS

ASPARAGUS & PISTACHIOS
14,00 G, L

Parsaa, herneitä, seesami chili misoa & pistaasia
Asparagus with peas, sesam chili miso & pistachios

GARDEN SALAD
12,00 G, L

Sesongin vaihtuva salaatti yrteillä & talon kastiketta
Seasonal salad with herbs & house dressing

SALMON CRUDO
16,00 G, L

Marinoitua lohta appelsiininkuorella & arak'illa maustettuna
Marinated salmon with orange zest & arak

KAFTA TACOS
16,00 L

Murenettua fetaa & Aji Verde -kastiketta
Crumbled feta & Aji Verde sauce

FAROUGE CARPACCIO
16,00 G

Rucolaa, parmesania & kaprista
With rocket, parmesan & capers

ARAYIS
16,00

Halloumi-rullia & punajuuridippiä
Halloumi Rolls & Beetroot dip

Arak the Milk of Lions
2 cl 4,75 € / 4 cl 9,50 €

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

MAINS

MOULES FRITES

26,00 G, L

Sinisimpukoita, ranskalaisia & aiolia
Mussels, french fries & aioli

PULPO

33,00 G, L

Grillattua mustekalaa & favapapu puré
Grilled octopus & fava beans puré

SOLE

38,00 G, L

Paistettua anturaa, sitruunaa & yrtejä
Pan seared sole with lemon & herbs

LOBSTER

65,00 L

Tuorepastaa valkosipulilla, tomaatilla & chiliä
Home made fresh pasta with garlic, tomatoes & chili

AUBERGINE & CAULIFLOWER

25,00 V, G, L

Munakoisoa, vihreää hummusta & paahdettua kukkakaalia
Aubergine, green hummus & roasted cauliflower

SHISH TAWUK

29,00 G, L

Libanonilainen kanavarras, batata harra-perunaa & aiolia
Lebanese chicken skewer, batata harra & aioli

SHISH KEBAB

35,00 G, L

Klassinen naudanlihavarras, batata harra -perunaa & aiolia
Beef skewer with batata harra & aioli

ENTRECÔTE

35,00 G, L

250g, bordelaise-kastiketta, valkosipulivoita & za'atar -ranskalaiset
250g, bordelaise sauce, garlic butter & za'atar fries

DESSERT

SWEET BEIRUT

14,00

Lajitelma libanonilaisia jälkiruokia
Selection of lebanese desserts

BAKLAWA TART & CHANTILLY

14,00

Baklawaa & vaniljakermavaahtoa

CHOCO

14,00 G

Suklaamoussea & vadelmaa
Chocolate mousse with raspberry

PINEAPPLE & COCO

13,00 G, L

Karamellisoitua ananasta & kookossorbettia
Caramelized pineapple with coco sorbet

WATERMELON & SUMAC SORBET

13,00 G, L

Vesimeloni-sumac-sorbettia

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 / 4 cl

Eau De Vie de Ksara



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