

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 Kampi, 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

Tabouli G, L, V

Hummus G, L, V

Vine leaves G, L, V

18,00 / HLÖ / PERS.

Tabouli G, L, V

Hummus G, L, V

Baba Ghanoush G, L, V

Tsatsiki G, L

Kibbeh-Meat croquettes L

Scampi & Pulpo with garlic, chili & coriander G, L

35,00 / HLÖ / PERS.

Arak the Milk of Lions

4 cl 12,00

Perinteinen Libanonilainen aperitiivi. Tarjoillaan veden & jäiden kanssa.

Traditional Lebanese aperitif. Served with water & ice.

SET MEZES

Tabouli G, L, V

Hummus G, L, V

Baba Ghanoush G, L, V

Tsatsiki G, L

Vine leaves G, L, V

Scampi & Pulpo with garlic, chili & coriander G, L

Kibbeh-Meat croquettes L

Makanek-Lamb sausages G, L

Lebanese tartar L

45,00 / HLÖ / PERS.

Mixed olives M, G

5,00

COLD MEZES

Tabouli G, L, V

15,00

Hummus G, L, V

13,00

Baba Ghanoush G, L, V

13,00

Vine leaves G, L, V

13,00

Tsatsiki G, L

10,00

Lebanese tartar L

17,00

WARM MEZES

Falafel (4pcs.) L, V

13,00

Halloumi rolls & Beetroot dip (4 pcs.)

17,00

Makanek - Lamb sausages G, L

15,00

Kibbeh - Meat croquettes L (4 pcs.)

15,00

STARTERS

PUMPKIN & CASHEW G, L, V

Yrttien kanssa paahdettua kurpitsaa & pähkinää, misoa ja karpaloita

Roasted with herbes & miso and cranberries

15,00

SCAMPI & MANGO G, L

Grillattuja jättirapuja & mango salsa, rucolaa

Grilled & mango salsa and rocket salad

18,00

BEET & CHEVRE G

Paahdettuja punajuuria & vuohenjuustoa, pinjansiemeniä ja yrtti-öljyä

Roasted beet root & goat cheese, pine seeds and herb oil

15,00

LIVER BRÛLEE G, L

Karamellisoitua broilerinmaksaa moussetta

Caramelized chicken liver mousse

15,00

CARPACCIO G, L

A`la Farouge

17,00

MAINS

VEGAN MOUSSAKA G, L, V

Papu-ragu & munakoisoa ja zuccinia välimeren tapaan
Beans ragu & eggplant and zucchini mediterranean way

26,00

MUSSELS G, L

Tyroksen tapaan, tomaattia ja korianteria & ranskalaisia ja aiolia
Tyre style with tomato and coriander & fries and aioli

26,00

PULPO G, L

Grillattua mustekalaa & tryffeliperunaa
Grilled octopus & truffle potato

33,00

SEA BASS G, L

Uunissa paistettua sea bassia & tomaattia ja paahdettuja kasviksia
Oven bake sea bass & tomatoes and roasted vegetables

37,00

SHISH TAWUK G, L

Libanonilainen kanavarras, sitruuna-valkosipuliperunoita & aiolia
Lebanese chicken skewer with garlic lemon potatoes & aioli

30,00

ROASTED CHICKEN G, L

½ Paahdettu kananpoika & yrttikastiketta ja uuni-juureksia
½ chicken & green salsa with oven bake root vegetables

28,00

SHISH KEBAB G, L

Klassinen naudanlihavarras, sitruuna-valkosipuliperunoita & aiolia
Classic beef skewer with garlic lemon potatoes & aioli

39,00

LAMB G, L

Yön yli haudutettua lampaanpotkaa & rosmariinikastiketta ja perunamuhennosta
Over night braised leg of lamb & rosemary sauce and mash potatoes

30,00

DESSERT

SWEET BEIRUT

Lajitelma libanonilaisia jälkiruokia
Selection of lebanese desserts

14,00

CREME BRÛLEE G, L

Timjamilla maustettuna & vadelma sorbetta
With thyme & raspberry sorbet

13,00

PISTACHIOS & CHOCOLATE G, L

Pistaasi-suklaajäätelö "Dubai style"
Ice cream "Dubai style"

14,00

ISMAILIJA CAKE L

Rapea noodeli kakku kahdella täytteellä
Crispy noodle cake with two filling

14,00

AFTER DINNER

ESPRESSO MARTINI

14,00

LEBANESE DESSERT WINE

Moscatel de Ksara

13,50 / 8 CL

BRANDY OF LEBANON

Eau De Vie de Ksara

18,00 / 4 CL



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