



FAROUGE

EST. 1995

MENU

THE STORY BEHIND FAROUGE

Viviane Daaboul-Kallio arrived in Finland from Lebanon in 1989, leaving behind the turmoil of war. What was meant to be a short visit became a life journey. Growing up, weekend feasts were a cherished tradition, always centered around chicken. This memory inspired the name Farouge, meaning “little rooster” in Lebanese, symbolizing both heritage and the exotic flavors that would later captivate Helsinki in the late 1990s.

Viviane met her partner, chef Aki Kallio, in 1992 at the Radisson SAS in Kamppi. United by their passion for food, they set out to create something missing in Helsinki’s dining scene. Encouraged by those around them, they opened the first Farouge in 1995, a small 24-seat restaurant that quickly gained a loyal following. Over the years, Farouge evolved, finding its current home near Kasarmitori in 2019, where both new and returning guests continue to rediscover it.

Farouge’s success is built on the combination of Viviane’s vision and Aki’s culinary expertise. Together, they introduced a bold concept of Lebanese fine dining to Finland, blending authentic flavors with warm hospitality. Today, Farouge remains a destination for those seeking a refined and genuine Middle Eastern dining experience in Helsinki.

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

SET MEZZE



SET MEZZE (VEGAN)

38,00 / hlö. / pers.

*VALMISTETAAN VÄHINTÄÄN 2:LLE HENGELLE
MINIMUM FOR 2 PERSONS

Tabbouleh (G, L, V)
Hummus (G, L, V)
Vine leaves (G, L, V)
Falafel (G, L, V)
Baba Ghanoush (G, L, V)
Spinach Sambousek (L, V)

SET MEZZE

52,00 / hlö / pers.

*VALMISTETAAN VÄHINTÄÄN 2:LLE HENGELLE
MINIMUM FOR 2 PERSONS

Tabbouleh (G, L, V)
Hummus (G, L, V)
Baba Ghanoush (G, L, V)
Tzatziki (G, L)
Vine leaves (G, L, V)
Scampi & Pulpo with garlic, chili
& coriander (G, L)
Halloumi Rolls
Kibbeh-Meat croquettes (L)
Makanek-Lamb sausages (G, L)
Lebanese tartare (L)

ARAK THE MILK OF LIONS

Perinteinen libanonilainen aperitiivi.

Tarjoillaan veden & jäiden kanssa.

*Traditional Lebanese aperitif. Served with
water & ice.*

STARTERS



**ARTICHOKE &
GARLIC (G, L)**

15,00

Paahdettua maa-artisokkaa &
valkosipuli-voita ja yrttejä
*Roasted Jerusalem artichoke & garlic
butter with herbs*

**FATTOUSH & FETA
(G)**

16,00

Libanonilainen salaatti, rapeaa leipää &
fetajuustoa
Lebanese salad with crispy bread & feta

**BATATA HARRA
(G, L, V)**

12,00

Paistettuja perunoita & chiliä,
valkosipulia ja korianteria
*Spicy potatoes with chili, garlic &
coriander*

BURRATA (G, V)

16,00

Pistaasi pestoa & pikkelöityjä
tomaatteja
Pistachio pesto & pickled tomatoes

GRILLED SCAMPI (L)

16,00

Grillatut Scampi & Savupaprikadipin
kanssa
Grilled Scampi & Smoked paprika dip.

KAFTA (G, L)

15,00

Grillattuja lampaan jauhelihavartaita &
tulista majoneesia
*Grilled minced lamb skewers & spicy
mayo*

MAINS

CAULIFLOWER

(G, L, V)

26,00

Grillattua kukkakaalia & favapapu purée ja harissaa

Grilled cauliflower, fava bean purée & harissa

CATCH OF THE DAY

Vaihtuva päivän kala-annos, tiedustele tarjoiluhenkilökunnalta

Ask your server for today's selection

PULPO (G, L)

34,00

Grillattua mustekalaa & tryffeliperunaa

Grilled octopus & truffle potato purée

SHISH TAOUK (G, L)

31,00

Libanonilainen kanavarras, aiolia & batata harra

Lebanese chicken skewer with aioli & batata harra

SHISH KEBAB (G, L)

42,00

Klassinen naudanlihavarras, batata harra & aiolia

Classic beef skewer with batata harra & aioli

LAMB (G, L)

36,00

Grillattuja lampaankyljyksiä & tummaa valkosipulikastiketta

Grilled lamb chops & dark garlic sauce



DESSERTS

SWEET BEIRUT

14,00

Lajitelma libanonilaisia jälkiruokia
Selection of Lebanese desserts

TARTE TATIN À LA FAROUGE (L)

13,00

CHOCOLATE (L)

14,00

Suklaa moussea, filokeksi & vadelmaa
Mousse with filo biscuit & raspberry

STRAWBERRIES & CHANTILLY (G, L)

14,00

Mansikoita, marenkia &
vaniljakermavaahtoa
*Fresh strawberries with meringue &
vanilla cream*

AFTER DINNER

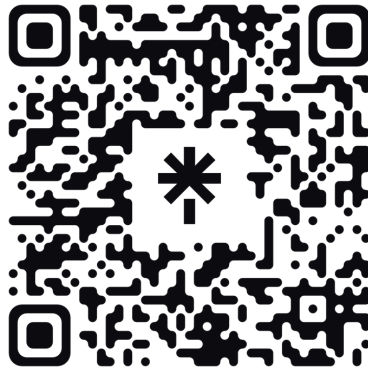
ESPRESSO MARTINI 14,00

LEBANESE DESSERT WINE Moscatel de
Ksara 13,50 / 8 CL

BRANDY OF LEBANON Eau De Vie de
Ksara 18,00 / 4 CL



For over 30 years, Farouge has been known for unforgettable private events. From intimate gatherings in our restaurant to full-service catering, we bring the Farouge experience directly to you.



**SCAN FOR MENUS, EVENTS
AND EXCLUSIVE
EXPERIENCES**