



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)

39,00 / hlö. / pers.

*VALMISTETAAN VÄHINTÄÄN 2:LE 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

53,00 / hlö. / pers.

*VALMISTETAAN VÄHINTÄÄN 2:LE 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

4 cl 12,00

Perinteinen libanonilainen aperitiivi.

Tarjoillaan veden & jäiden kanssa.

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

STARTERS

ARTICHOKE SOUP

(G, L)

14,00

Samettinen maa-artisokkakeittoa

Velvety Jerusalem artichoke soup

FIG & BURRATA (G)

16,00

Viikuna carpaccio & Burrata

Fig carpaccio & Burrata

SCALLOPS (G, L)

18,00

Paistettuja kampasimpukoita & sahrami
sitrus vinaigrette

*Seared scallops & lemon saffron
vinaigrette*

ZA'ATTAR BEEF

CRUDO (G)

18,00

Z'aattarilla maustettua naudanfileettä &
tryffelimajoneesia, parmesania

*Za'attar marinated fillet & truffle mayo,
parmesan*



MAINS

EGGPLANT (G, L, V)

26,00

Paistettua munakoisoa, favapapupyree
& harissaa

*Charred eggplant fava bean purée &
harissa*

PULPO (G, L)

35,00

Grillattua mustekalaa & mustaa risottoa

Grilled octopus & black risotto

**CHICKEN &
PISTACHIOS (G, L)**

35,00

Pistaasivoilla täytettyä kananpojan
rintaa

*Chicken breast fillet filled with pistachio
butter*

SHISH TAWOOK (G, L)

32,00

Libanonilainen kanavarras & aioli

Lebanese chicken skewer & aioli

SHISH KEBAB (G, L)

43,00

Klassinen naudanlihavarras & aioli

Beef skewer & aioli

KAFTA (G, L)

28,00

Grillattuja lampaanlihavartaita

Grilled lamb kofta skewers

BEEF CHEEK (G, L)

30,00

Yön yli haudutettua naudanposkea,
perunapyree & paahdettuja juureksia

*Overnight-braised beef cheek, potato
purée & roasted root vegetables*



DESSERTS

SWEET BEIRUT

14,00

Lajitelma libanonilaisia jälkiruokia
Selection of Lebanese desserts

CHOCOLATE (L)

14,00

Suklaafondantti
Warm chocolate fondant

PEAR (G, L)

14,00

Haudutettua päärynää, vaniljasiirappia
& vaniljajäätelöä
Poached pear, vanilla syrup & vanilla ice cream

RASBERRY (G, L, V)

14,00

Vegaaninen valkosuklaa-vadelma
tartaletti
Vegan white chocolate raspberry tartalet

AFTER DINNER

ESPRESSO MARTINI 14,00

LEBANESE DESSERT WINE Moscatel de

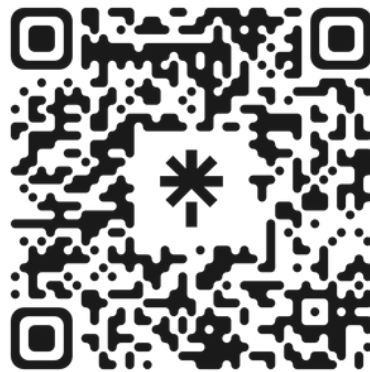
Ksara 13,50 / 8 CL

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**