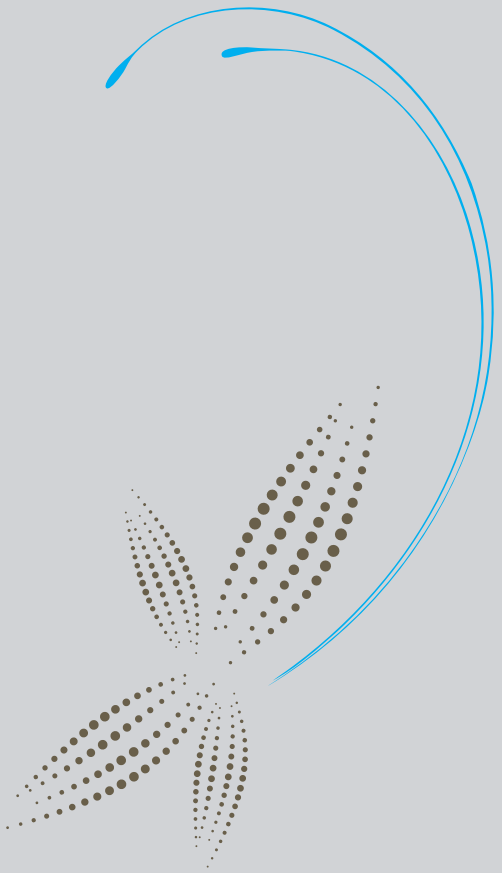


FARID

RESTAURANT - TERRASSE

Apéritifs

Arak- aniseed flavored (Lebanese)	5.500 Fcfa
Arak kéfraya-Apéritif anisé Libanais	6.500 Fcfa
Whisky- J&B, Cutty sark, Johnnie Walker	5.000 Fcfa
Chivas, Black Label	6.000 Fcfa
Porto, Martini	4.000 Fcfa
Suze, Pastis, Ricard	4.000 Fcfa
Cinzano, Campari	4.000 Fcfa
Gin, Rhum, Vodka	4.000 Fcfa
Served with soda	1.500 Fcfa
Served with Perrier	1.500 Fcfa
Get 27	5.000 Fcfa
Mint, Grenadine syrup	2.500 Fcfa
Fruit juice, Citrus juice	3.000 Fcfa

Soda (coke, sprite, fanta)	2.000 Fcfa
Iced Tea	2.000 Fcfa
Coca Light, Coca Zero	2.000 Fcfa
Local beer	2.000 Fcfa
Imported beer	3.000 Fcfa
Spring water	2.000 Fcfa
Sparkling mineral water	3.500 Fcfa
Sparkling mineral water1/2	2.500 Fcfa
Coffee, Mint Tea	1.800 Fcfa

Alcoholic Cocktails

6.000 Fcfa

Spritz aperol, prosecco
Caipirinha (cachaça, lemon, sugar)
Mojito (rum, lemon, mint, soda)
Blood Orange Mojito
(rhum, lemon, orange juice, menthe, soda)
Passion fruit Mojito
(rhum, lemon, fruit de la passion, menthe, soda)
Ananas Mojito (rhum, citron, ananas, menthe, soda)
Strawberry Mojito (rhum, citron, fraise, menthe, soda)
Pina Colada (rhum, jus ananas, lait de coco)
Margarita (tequila, triple sec, lemon)
Ultimate margarita
(Tequila, Cointreau, grand marnier, citron frais)
Bloody Mary
(vodka, tomatoes, lemons, Worcestershire, tabasco)
Americano (campari, martini, soda)
Pink Martini (pink vermouth, martini, cinzano, vodka)
Sidecar (triple sec or cointreau, cognac, lemon juice)
Cosmopolitan (vodka -triple sec ou cointreau citron)
Cointreau pirinha (triple sec, cointreau-lime)
007 (white rum, red vermouth, Martini,
Cinzano, lemon, orange juice, sugar cane)
Blue Lagoon (vodka, blue curacao, lemon juice)

Non Alcoholic Cocktail

5.000 Fcfa

Afterglow (orange, pineapple, grenadine)
Syracuse (tonic, grenadine, orange)
Virgin Colada (orange, pineapple, coconut milk)
Virgin Mojito Classic, Passion, Fraise

FARID

SPECIALITY

Farid: a guarantee of authenticity and quality spanning more than 50 years. The Lebanese gastronomy is showcased in Farid Restaurant thus offering you a wide range of iconic cuisine typical of the Land of the Cedars.

LEBANESE MEZZE

Order Starting 2 MEZZES 32.000 Fcfa

16.000 Fcfa /Additional Person

Tabbouleh, Fattouche, Labneh, Homos,Babaganouge,
Warak Enab Dan (vine leaves vegetable)
Savory varieties (kibbi ball, fatayers meat and vegetables),,
Falafils, MAKANEK (sausage) or Sojok (merguez)
Stuffed mutton Oriental style
Mixed Grill (skewered kafta, taouk, and filet)



We have a suitable
formula for each event

FARID

LEBANESE CUISINE

COLD STARTERS



Labneh لبنة — 5.000 Fcfa
Fresh or garlic cheese

Chankliche شنكليش — 6.000 Fcfa
Cheese thyme with
sliced tomatoes and onions

Grilled Halloum حلوم مشوي — 6.500 Fcfa
or Halloum cheese
Sheep cheese

Tabbouleh تبولة — 6.000 Fcfa
Parsley, wheat, tomato,
mint, onions, lemon, olive oil

Fattouche فتّوش — 5.000 Fcfa
Salad of raw vegetables,
with sumac, olive oil, lemon, toast

Oriental Salad سلطة لبنانية — 5.000 Fcfa
Lettuce, tomatoes, parsley,
mint, green onions, radish

Salad سلطة باذنجان — 5.500 Fcfa
Tomatoes Eggplant
Eggplant slices, lettuce, tomatoes, cucumbers

Hindbé (seasonal) هندبة — 5.000 Fcfa
Chicory salad topped with fried onions

Warak Enab Atteh ورق عنب قاطع — 5.000 Fcfa
Vine leaves stuffed with vegetables

Laban cucumbers خيار باللبن — 4.500 Fcfa
Curd cucumbers

Batrakh (Bottarga) بطرخ — 7.000 Fcfa
Mullet roe

Langue vinaigrette لسانات — 5.000Fcfa

FARID

Cold Starters

Homos حمص Mashed chickpeas, sesame oil, lemon, garlic	5.000 Fcfa
Homos bi lahmé حمص باللحمة Mashed chickpeas with minced meat, pine nuts	6.000 Fcfa
Homos Basil حمص بالحبق Mashed chickpeas basil	5.500 Fcfa
Homos beiruti حمص بيروتي Mashed chickpeas, tomato	5.500 Fcfa
Spicy homos حمص حر Spicy Mashed chickpeas.	5.500 Fcfa
Homos snawbar Kousbara Mashed chick peas, حمص مع صنوبر pine nuts, cilantro	6.000 Fcfa
Babaganouge بابا غنوج Mashed eggplant, sesame cream, lemon, olive oil	5.000 Fcfa
Moutabal ajami متبل عجمي Mashed grilled eggplant, tomato sauce, chestnuts,basil	5.500 Fcfa
Moutabal Farid متبل فريد Mashed eggplant on a bed of sliced fried eggplants, chetsnuts and pomegranate vinegar	6.000 Fcfa
The monk's salad باذنجان الراهب Minced grilled eggplant, tomatoes green onions	5.000 Fcfa
Sheep's trotters مقادم خروف	5.000 Fcfa



Hot Starters

Savory Varieties معجنات مشكلة 6.000 Fcfa
(8 pieces) Kibbi ball, Fatayer vegetables and meat, cheese slices

Falafils (5 pieces) فلافل 5.000 Fcfa

Makanek (6 pieces) مقانق 5.000 Fcfa
Spicy Lebanese sausages topped with lemon juice

Sojok/Sojok tomatoes سجق 5.000 Fcfa
Lebanese merguez sausage with lemon

Foul Moudamas فول مدمّس 4.500 Fcfa
Salad of beans, garlic,lemon, olive oil

Homos Balila حمص بليلة 4.500 Fcfa
Warm Chick Pea Salad

Kibbi Potiron كبة اليقطين 5.000 Fcfa

Cup Kibbi (3 pieces) 6.000 Fcfa
Tarts filled with white cheese, vegetables and meat

Fatayer labné / Lahmé (5 pieces) 5.000 Fcfa
Stuffed with labné and meat فطاير

Maajouka معجوقة 5.000 Fcfa
Kibbi stuffed with cheese, sautéed vegetables and pistachio

Foie de mouton قصبة خروف 5.000 Fcfa
Cheep leaver sauté with lemon and garlic

Foie de Poulet قصبة دجاج 4.500 Fcfa
Chicken leaver sauteed, vinegar,pomegranate

Chiken wings جوانح دجاج 4.500 Fcfa

Kellege Halloum كلّاج حلوم 5.000 Fcfa
Lebanese bread stuffed
with cheese Halloum, tomato and Mint

Arayess Kafta عرايس كفتة 4.500 Fcfa
Lebanese bread stuffed
with minced meat, tomato and Mint

Arayess Sojok عرايس سجق 5.000 Fcfa
Sojok, cheese (mozzarella)

Batata Harra بطاطا حرّة 4.500 Fcfa

Fetta Gratinnée 5.000 Fcfa
Fetta cheese, tomatoes, origan

Choco (Cuttlefish) 6.000 Fcfa
Baby calamari grilled

Lebanese Tartares

Kibbi Nayé كبة نية 7.500 Fcfa

Lahmé mad'oua لحمة مدقوقة 7.500 Fcfa

Fraké فراكة 7.500 Fcfa

Kafta Nayé كفتة نية 7.500 Fcfa

Side of, Mouhammassa 2.500 Fcfa
minced meat, tomatoes, pine nuts

To order in advance(24h)
Raw Liver, Lahmé 3al sikhein



FARID

MENU FURN

CHAKHTOURA
(PIDE)

Spinach, Meat, Cheese, Egg	6.500 Fcfa
LAHM BEAJIN (HAR)	6.500 Fcfa
SOJOK CHEESE	6.500 Fcfa

Sfihas Baalbakiye
(5 pieces) 5.000 Fcfa

Mix Manakiche
(5 pieces) 6.000 Fcfa

LAHM BEAJIN
KECHIK (Goat cheese dried)
ZAATAR
JEBNEH (Cheese)
SOJOK CHEESE

FARID

Classic

Plain Fattee فتة — 8.000 Fcfa
Chickpeas, Laban,
toast pine nuts sauteed

Eggplant Fattee فتة باذنجان — 8.000 Fcfa
Eggplant, chickpeas, Laban,
toast pine nuts sauteed

Chicken Fattee فتة دجاج — 8.500 Fcfa
Chicken, chickpeas, Laban,
toast, pine nuts sauteed

Tongue and/or foot Fattee فتة لسانات — 8.500 Fcfa
Tongue and/or foot,chickpeas,
laban toast pines nuts sauteed

Shrimp Fattee فتة قريدس — 10.000 Fcfa
Laban,pine nuts sauteed,
chick peas,grilled pita topped with shrimps

Kebab Fattee فتة كباب — 8.500 Fcfa
Laban,pine nuts sauteed,
chick peas,grilled pita topped with meat balls

Shawarma meat شاورما لحمة — 8.000 Fcfa
Minced meat, vegetables,
French fries, tahini sauce

Shawarma chiken شاورما دجاج — 8.000 Fcfa
Strips of chicken marinated

Shawarma Mixed — 8.500 Fcfa

Lamb stuffed oriental style خروف محشي — 8.500 Fcfa
Lamb stuffed with rice,
minced meat, almonds, pine nuts

Vine leaves ورق عنب باللحمة — 6.500 Fcfa
stuffed with meat

Grill

Kafta كفتة — 8.500 Fcfa
(2 skewers minced meat, parsley, onions)

Kafta Farid كفتة فريد — 8.500 Fcfa
(Kafta et Aubergine en rouleaux de pain pita, sauce tomate, lait caillé)

Kafta orfali كفتة اورفلي — 8.500 Fcfa
2 Grilled kafta screwers and eggplant

Kafta cheese & chicken كفتة دجاج مع جبنة — 8.000 Fcfa

Chiche Taouk شيش طاووق — 8.500 Fcfa
(2 skewers marinated chicken)

Chiche Taouk Halabi شيش طاووق حلبي — 9.000 Fcfa
(spicy Taouk)

Grilled filet skewers (2) لحم مشوي — 9.000 Fcfa

Mixed Grill مشاوي مشكلة — 11.000 Fcfa
(Taouk, kafta, filet)

Half chicken grilled with garlic ½ دجاج مشوي — 8.500 Fcfa

Half chicken grilled ½ دجاج مسحّب — 9.500 Fcfa
(Boneless)

Grilled beaf rib (Imported) — 20.000 Fcfa

FARID

World Cuisine

Soups

Minestrone 5.000 Fcfa

Harrira 5.500 Fcfa
Traditional soup of Morocco pulses, meat, onions

Pescatora Seafood seasoning 6.000 Fcfa

Salads

Beef Carpaccio 9.000 Fcfa

Niçoise Salad 6.000 Fcfa
Salad, eggs, potatoes, tomatoes, cucumbers, green beans, tuna,

Nordic Salad 9.000 Fcfa
Smoked salmon, potatoes,
green onions, Greens, lemon cream

Caesar salad 6.500 Fcfa
Chicken Grill, salad, parmesan cheese,
garlic bread, Caesar sauce

Greek Salad 6.500 Fcfa
Lettuce, tomatoes, cucumbers,
fetta cheese, olives, Mediterranean sauce

Exotic Shrimp Salad 8.000 Fcfa
Shrimp, Avocado, Grapefruit, Pineapple

Italian dish 13.000 Fcfa
Jamón serrano, carpaccio, tomatoes, mozzarella

Chef Salad 6.500 Fcfa
Salad, chicken, maize, tomatoes, ementhal, ham, olives

Oriental Salad 5.000 Fcfa
Lettuce, tomatoes, parsley, mint, green onions

Tabbouleh 5.000 Fcfa
Parsley, wheat, tomatoes, mint, onions, lemon, olive oil

Fattouche 5.000 Fcfa
Salad of raw vegetables with sumac, olive oil, lemon, toast



FARID

Grill

Meat

Entrecôte (imported)	22.000 Fcfa
Grilled beaf rib (imported)	25.000 Fcfa
Heart of beef choice of sauce: Roquefort, mushrooms	12.000 Fcfa
Pork Chops with Pistachio	12.000 Fcfa
Sheep ribs (New Zealand)	20.000 Fcfa



Fish

Camarones shrimp	19.000 Fcfa
Grilled shrimp	12.000 Fcfa
Whole Thiof or Thiof filet	12.500 Fcfa
Grilled Sole or Sole Meuniere	10.000 Fcfa
Sea skewer Shrimp, calamari, monkfish, grilled vegetables	11.000 Fcfa
Thiof free style Thiof open boneless	16.500 Fcfa
Extra vegetavles/french fries/pastas	2.500 Fcfa



FARID

Classiques

Spanish tortilla	6.500 Fcfa
Squid in la romana	6.500 Fcfa
Monkfish with prawns Monkfish with shrimp in Saffron sauce	11.000 Fcfa
Grigliata Mista di Pesce Assorted grilled: fish, shrimp, squid, mussels	13.000 Fcfa
Sol meunière	10.000 Fcfa
Piccata Marsala Medallions of beef fillet with red wine	12.000 Fcfa
Fajitas chicken / beef / mixed Tex-Mex Chicken or marinated beef, vegetables, guacamole, salsa, cream, tortillas	8.000 Fcfa
Gambas à la Cubaine Flambées au rhum	14.000 Fcfa
Gambas au four Sauce Beurre, légume, paprika	13.000 Fcfa

Pastas

The arrabiata Penne	6.500 Fcfa
Tagliatelle with smoked salmon and fresh herbs	11.000 Fcfa
Tagliatelle Carbonara Beef ham or pork ham, garlic, cream, egg	9.000 Fcfa
Spaghetti Bolognaise Meat minced, tomatoes	8.000 Fcfa
Linguini seasoning (seafood) Cocktail seafood, tomato sauce	10.000 Fcfa
Supplement Fromage	2.000 Fcfa

Sandwiches

Club sandwich Salad, bread, tomatoes, eggs, chicken, cheese, ham	6.000 Fcfa
Nordic Club Salad, bread, tomatoes, cucumber, smoked salmon, fresh cheese	7.500 Fcfa
Cheeseburger Served with salad of cabbage and French fries	7.000 Fcfa

(Served noon only)

Falafil	3.000 Fcfa
Taouk	3.000 Fcfa

FARID

Desserts of the world

Atayefs (2 pieces) قطايف 3.500 Fcfa
Pancake stuffed with milk cream + rose syrup

Osmalieh عثملية 4.500 Fcfa
Hair covered Angel with a
heart of cream, syrup

Knefeh كنافة بالجبن 5.000 Fcfa
Cake meal in the heart of cheese

Lebanese delicious verrines 3 000 Fcfa
Mhalabiye, Moghli, Achtalieh

Semi-cooked chocolate, vanilla ice cream 5.000 Fcfa

Crème Brûlée, vanilla ice cream 5.000 Fcfa

Profiteroles with chocolate 5 000 Fcfa

Caramel flan 3.500 Fcfa

Ice cream & sorbets 4.000 Fcfa
Vanille, chocolat, nougat, pistache,
stratiacella, café, citron, mangue (2 boules au choix)

Fresh fruit salad 4.000 Fcfa

Delicacies 6.000 Fcfa
Atayef, Verrine of sweets, Osmalieh

Lemon, vanilla ice cream pie 5.000 Fcfa

Café gourmand 5 000 Fcfa

Osmalieh bouza عثملية بوظة 5 000 Fcfa
Hair covered Angel with a heart of
ice cream,topped with cream,syrup

Mafrouké مفروكة 5 500 Fcfa
Semolina, Achta, Almonds, pine, nuts

Layali Loubnan ليالي لبنان 4 000 Fcfa



FARID

Hot Beverages

Espresso/decaffeinated	1.500 Fcfa
Turkish coffee	
White coffee	
Mint Tea	
Nespresso	2.000 Fcfa
Lemongrass infusion	2 000 Fcfa
Anise infusion	2 000 Fcfa

Digestive

Cognac	6.000 Fcfa
Cognac Martell V.S.O.P.	7.500 Fcfa
Cointreau,Grand Marnier	6.000 Fcfa
Marie-Brizard	5.500 Fcfa
Grand-Armagnac V.S.O.P.	10.000 Fcfa
Calvados	5.500 Fcfa
Arak	5.500 Fcfa
Bailey's	5.500 Fcfa
Arak kéfraya	6.500 Fcfa

FARID

Les Vins Blancs

Sauvignon blanc 13.500f
Vin blanc sec et parfumé

Domaine de la Baume chardonnay 22.000f
La robe est jaune doré avec une belle brillance.
Le nez est frais sur les agrumes

Muscadet sèvre et Maine 21.000f/13.500f(1/2)
Vin blanc sec aux arômes floraux et fruités

Les Vins Rosés

Le Gris Domaine Rose et Paul 22.000f
Nez d'une grande fraicheur tout en délicatesse

Château Montaurone côteaux d'Aix 21.000f/13.500f(1/2)
Le nez est puissant, sur des notes de bonbons
et de berlingots

Les Vins du Monde

Amancaya Argentine 32.000f
Ce vin est issu des meilleurs terroirs de Mendoza

Château Ksara Rouge Liban 28.000f
Bonne puissance et longueur, tanins fondus équilibrés

Château Les Bretèches Rouge Liban 25.000f
Finesse et équilibre avec une finale épicée et fraiche

Château Les Bretèches Blanc Liban 25.000f
Finesse et équilibre avec une finale épicée et fraiche

Ixsir Altitudes blanc, Rouge 25.000f
Vin blanc sec aux notes florales de rose et de jasmin.
Des arômes frais avec des touches d'agrumes

Montepulciano D'Abruzzo - Caelus 25.000f
Très agréable en bouche, fruité sur la cerise,
le cuir et le pruneau

Les Vins Rouges

Cabernet/sauvignon 13.500f
Cépage qui se distingue par sa fraîcheur

Brouilly Beaujeu Millères 28.500f
Nez fin et aromatique, délicates notes
de fruits rouges très murs

Brouilly Pascal Clément 13.000f (1/2)
Nez fin et aromatique, délicates notes
de fruits rouges très murs

Château Lafleur Baudron 16.500f
bordeaux supérieur
Arômes de fruits compotés et d'épices

Château Les Tourelles 25.000f
bordeaux graves
Jolies notes de fruits compotés tanins souples

Côte du Rhône Clavel 20.000f
Bouche juteuse ; puissante ; fruitée tanins délicats

Bourgogne Pinot noir 34.000f
Michel Juillot
Parfums délicats envoûtants et déploient des tannins
doux

St Nicolas de Bourgueil 33.000f
Joseph Mellot
Sa robe rouge brillant sont en parfaite harmonie
avec un nez fin et gourmand

NOTRE SÉLECTION DE VINS LIBANAIS AU VERRE :

IXSIR ALTITUDE ROUGE, IXSIR ALTITUDE BLANC
6.500F

LES BRETÈCHES CHÂTEAU KEFRAYA BLANC ET ROSÉ
5.000F

LE COIN DU SOMMELIER

CHÂTEAU BEL AIR LUSSAC BORDEAUX SAINT EMILION 34.500F
ATTAQUE SOUPLE ET VELOUTÉE, NOTES DE PRUNES ET D'ÉPICES

ESTANDON ZENITH ROSÉ 33.500F
ROBE LIMPIDE ET BRILLANTE, BOUCHE AMPLE ET FLUIDE

SANCERRE BLANC JOSEPH MELLOT 40.500F
FRAIS ET SUBTIL, ARÔMES DE FRUITS BLANCS ET D'AGRUMES

FARID



فريد

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