

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.

SET MEZES

VALMISTETAAN VÄHINTÄÄN 2:LLE HENGELLE
MINIMUM FOR 2 PERSON
67,00 / HLÖ / PERS.

Tabouli G, L, V

Hummus G, L, V

Baba Ghanoush G, L, V

Tsatsiki G, L

Kibbeh - Meat croquettes L

Lebanese tartar L

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

Makanek - Lamb sausages G, L

Halloumi Rolls & Beetroot dip

Shish Tawuk

Chicken skewer with garlic lemon potatoes & aioli

Sweet Beirut

Selection of Lebanese desserts

Arak the Milk of Lions

4 cl 12,00

Perinteinen Libanonilainen aperitiivi. Tarjoillaan veden & jäiden kanssa.

Traditional Lebanese aperitif. Served with water & ice.

VEGETARIAN SET MEZES

VALMISTETAAN VÄHINTÄÄN 2:LLE HENGELLE
MINIMUM FOR 2 PERSONS
67,00 / HLÖ / PERS.

Tabouli G, L, V

Hummus G, L, V

Baba Ghanoush G, L, V

Tsatsiki G, L

Vine leaves G, L, V

Asparagus & Pistachios G, L, V

Grilled eggplant G, L, V

Vegan "kafta" G, L, V

Halloumi Rolls & Beetroot dip

Zucchini Falafel

With herb hummus, fried eggplant & fava beans purée

Sweet Beirut

Selection of Lebanese desserts

Homemade Za'atar bread L

5,00

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

ASPARAGUS & PISTACHIOS G, L, V

Grillattua vihreää parsaa, herneitä, pistaasia & miso-majoneesia
Grilled green asparagus with peas, pistachios & miso mayo

15,00

SUMAC SALMON CRUDO G, L

Marinoitua lohta, verigreippiä & sumak vinegar
Marinated salmon with pink grapefruit & sumac vinegar

17,00

SCAMPI G, L

Grillattuja jättiravunpyrstöjä & tomaatti-hummerikastiketta
Grilled jumbo king prawns & tomato lobster sauce

18,00

SWEET FETA G

Karamellisoitua fetaa, timjamia & villitomaatteja
Caramelized feta, thyme & wild tomatoes

15,00

CARPACCIO G, L

À la Farouge

17,00

MAINS

ZUCCINI FALAFEL G, L, V

Yrttihummusta, paistettua munakoisoa & favapapu purée
With herb hummus, fried eggplant & fava beans purée

26,00

PULPO G, L

Grillattua mustekalaa, tryffeliperunaa & rucola-pinaatti-salaattia
Grilled octopus, truffle potato & rocket spinach salad

34,00

SEA BASS G, L

Paistettua sea bassia, kuivattuja tomaatteja, oliiveja, pinaattia & kaprista
Pan fried sea bass with dried tomatoes, olives, spinach & capers

37,00

SHISH TAWUK G, L

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

30,00

SHISH KEBAB G, L

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

37,00

LAMB G, L

Lampaankyljyksiä, shawarma-kastiketta, rosmariiniperunoita & tsatsikia
Lamb chops, shawarma sauce, rosemary potatoes & tsatsiki

35,00

DESSERT

SWEET BEIRUT

Lajitelma libanonilaisia jälkiruokia
Selection of lebanese desserts

14,00

CHANTILLY G, L

Mansikoita, vaniljakermaa & marenkia
Strawberries, vanilla cream & meringue

14,00

DATE L

Taatelikakkua, merisuolakaramellia & vaniljajäätelöä
Date cake with sea salt caramel & vanilla ice cream

14,00

OLIVE G, L

Oliivi-öljy jäätelöä & yrttihunajaa
Olive oil ice cream & herb seasoned honey

13,00

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!**