

APÉRITIFS

Arak- aniseed flavored aperitif (Lebanese)	5.000 Fcfa
Whisky- J&B, Cutty sark, Johnnie Walker	4.000 Fcfa
Chivas, Black Label	5 500 Fcfa
Porto, Martini	3.500 Fcfa
Suze, Pastis, Ricard	3.500 Fcfa
Cinzano, Campari	3.500 Fcfa
Gin, Rhum, Vodka	4.000 Fcfa
Served with soda	1 000 Fcfa
Served with Perrier	1.000 Fcfa
Get 27	5.000 Fcfa
Mint, Grenadine syrup	2.500 Fcfa
Fruit juice, Citrus juice	3 000 Fcfa

ALCOHOLIC COCKTAILS

5 000 Fcfa

Caipirinha (cachaça, lemon, sugar)
Mojito (rum, lemon, mint, soda)
Pina Colada (rum, jus ananas, lait de coco)
Margarita (tequila, triple sec, lemon)
Bloody Mary (vodka, tomatoes, lemons, Worcestershire, tabasco)
AmericanO (campari, martini, soda)
Pink Martini (pink vermouth, martini, cinzano, vodka)
Side-car (triple sec ou cointreau, cognac, jus de citrons)
Sidecar (triple sec or cointreau, cognac, lemon juice)
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 FRUIT COCKTAIL

4 000 Fcfa

Afterglow (orange, pineapple, grenadine)	
Syracuse (tonic, grenadine, orange)	
Virgin Colada (orange, pineapple, coconut milk)	
Soda (Coke, Sprite, Fanta)	1.500 Fcfa
Iced tea	2 000 Fcfa
Coca Light, Coca Zero	2.000 Fcfa
Local beer (flag, castel)	1.500 Fcfa
Imported beer (Heineken, Corona, Desperados, Carlsberg)	2.500 Fcfa
Spring water	1.600 Fcfa
Sparkling mineral water	3.000 Fcfa
Sparkling mineral water 1/2	2.500 Fcfa
Coffee, Mint Tea	1.500 Fcfa

SPECIALTY

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 GASTRONOMY MEZZES

28.000 Fcfa / 2 persons
14.000 Fcfa / Additional person

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

We have a suitable for-
mula for each event



LEBANESE COOKING

COLD STARTERS

Labneh Fresh or garlic cheese	4.000 Fcfa	Homos 🌿 Mashed chickpeas, sesame oil, lemon, garlic	4.000 Fcfa
Chankliche Cheese thyme with sliced tomatoes and onions	4.000 Fcfa	Homos bi lahmé 🌿 Homos with minced meat, pine nuts	4.500 Fcfa
Grilled Halloum or Halloum cheese Sheep cheese	5.000 Fcfa	Homos Basil 🌿 Mashed chickpeas basil	4.500 Fcfa
Tabbouleh 🌿 Parsley, wheat, tomato, mint, onions, lemon, olive oil	4.500 Fcfa	Homos beirutii 🌿 Mashed chickpeas, tomato	4.500 Fcfa
Fattouche 🌿 Salad of raw vegetables with sumac, olive oil, lemon, toast	4.500 Fcfa	Spicy homos 🌿 🌶️ Spicy Mashed chickpeas.	4.500 Fcfa
Oriental Salad 🌿 Lettuce, tomatoes, parsley, mint, green onions, radish	4.000 Fcfa	Homos snawbar Kousbara Mashed chick peas, pine nuts, cilantro	4.500 Fcfa
Salad 🌿 Tomatoes Eggplant Eggplant slices, lettuce, tomatoes, cucumbers	4.500 Fcfa	Babaganouge 🌿 Mashed eggplant, sesame cream, lemon, olive oil	4.000 Fcfa
Hindbé (seasonal) 🌿 Chicory salad topped with fried onions	4 000 Fcfa	Moutabal ajami 🌿 Mashed grilled eggplant, tomato sauce, chestnuts,basil	4.500 Fcfa
Warak Enab Atteh 🌿 Vine leaves stuffed with vegetables	4.500 Fcfa	Moutabal Farid 🌿 Mashed eggplant on a bed of sliced fried eggplants,, chetsnuts and pomegranate vinegar	5.000 Fcfa
Laban cucumbers 🌿 Curd cucumbers	3.500 Fcfa	The monk's salad 🌿 Minced grilled eggplant, tomatoes green onions	4.000 Fcfa
Batrakh (Bottarga) Mullet roe	6.000 Fcfa		

HOT STARTERS

Savory Varieties (8 pièces) Kibbi ball, Fatayer vegetables and meat, cheese slices	5.000 Fcfa
Falafils (5 pièces) 🌿	4.500 Fcfa
Makanek (6 pièces) 🍖 Spicy Lebanese sausages topped with lemon juice	4.500 Fcfa
Sojok/Sojok tomatoes Lebanese merguez sausage with lemon	4.500 Fcfa
Foul Moudamas 🌿 Salad of beans, garlic,lemon, olive oil	4.000 Fcfa
Homos Balila 🌿 Warm Chick Pea Salad	4.000 Fcfa
Cup Kibbi (3 pièces) Tarts filled with white cheese, vegetables and meat	5.500 Fcfa
Fatayer labné / Lahmé (5 pièces) Stuffed with labné and meat	4.000 Fcfa
Maajouka Kibbi stuffed with cheese, sautéed vegetables and pistachio	5.000 Fcfa
Foie de mouton Cheep leaver sauté with lemon and garlic	4.000 Fcfa
Foie de Poulet Chicken leaver sauteed with viegar and grenadine	4.000 Fcfa
Chicken wings	4.000 Fcfa
Kellege Halloum Lebanese bread stuffed with cheese Halloum, tomato and Mint	4.000 Fcfa
Arayess Lebanese bread stuffed with minced meat, tomato and Mint	4.000 Fcfa
Arayess Sojok, fromage (mozzarella)	5.000 Fcfa
Batata Harra 🌿 🍷	3.500 Fcfa

TARTARES LIBANAIS

Kibbi Nayé	7.000 Fcfa
Lahmé mad'oua	7.000 Fcfa
Fraké	7.000 Fcfa
Kafta Nayé	7 000 Fcfa
SUR COMMANDE (24H)	
Foie cru, Lahmé 3al sikhein	

CLASSIQUES

Plain Fattee  7.500 Fcfa Chickpeas, Laban, toast pine nuts sauteed	Shawarma meat 5.500 Fcfa Minced meat, vegetables, French fries, tahini sauce
Eggplant Fattee  7.500 Fcfa Eggplant, chickpeas, Laban, toast pine nuts sauteed	Shawarma chicken 5.500 Fcfa Strips of chicken marinated
Chicken Fattee 7.500 Fcfa Chicken, chickpeas, Laban, toast, pine nuts sauteed	Lamb stuffed 7.500 Fcfa oriental style Lamb stuffed with rice, minced meat, almonds, pine nuts
Tongue and/or 7.500 Fcfa foot Fattee Tongue and/or foot, chickpeas, laban toast pines nuts sauteed	kafta orfali 7.000 Fcfa Grilled kafta screwers and eggplant
Shrimp Fattee 7.500 Fcfa Laban, pine nuts sauteed, chick peas, grilled pita topped with shrimps	kafta cheese 7.000 Fcfa and chicken Grilled chicken kafta with cheese
Kebab Fattee 7.500 Fcfa Laban, pine nuts sauteed, chick peas, grilled pita topped with meat balls	Vine leaves 6.500 Fcfa stuffed with meat

GRILL

Kafta (2 skewers minced meat, parsley, onions)	7.500 Fcfa
Kafta Farid (Kafta et Aubergine en rouleaux de pain pita, sauce tomate, lait caillé)	8.000 Fcfa
Chiche Taouk (2 skewers marinated chicken)	7.500 Fcfa
Chiche Taouk Halabi (spicy Taouk)	7.500 Fcfa
Grilled filet skewers (2)	7.500 Fcfa
Mixed Grill (Taouk, kafta, filet)	9.000 Fcfa
Half chicken grilled with garlic	6.500 Fcfa
Half chicken grilled (Boneless)	7.000 Fcfa

WORLD CUISINE


SOUPS

Minestrone	3.500 Fcfa
Harrira Traditional soup of Morocco pulses, meat, onions	3.500 Fcfa
Pescatora Seafood seasoning	4.500 Fcfa

SALADS


Carpaccio de boeuf	6.500 Fcfa
Niçoise Salad Salad, eggs, potatoes, tomatoes, cucumbers, green beans, tuna	4.500 Fcfa
Nordic Salad Smoked salmon, potatoes, green onions, Greens, lemon cream	6.500 Fcfa
Caesar salad Chicken Grill, salad, parmesan cheese, garlic bread, Caesar sauce	4.500 Fcfa
Greek Salad  Lettuce, tomatoes, cucumbers, fetta cheese, olives, Mediterranean sauce	5.000 Fcfa
Asian salad Chicken, shrimp, bean sprouts, green onions, ginger, lemon, soy sauce	5.000 Fcfa
Italian dish Jamón serrano, carpaccio, tomato, mozzarella	12.000 Fcfa
Chef salad Salad, chicken, maize, tomatoes, ementhal, ham, olives	5.000 Fcfa
Oriental Salad  Lettuce, tomatoes, parsley, mint, green onions	4.000 Fcfa
Tabbouleh  Parsley, wheat, tomato, mint, onions, lemon, olive oil	4.500 Fcfa
Fattouche  Salad of raw vegetables with sumac, olive oil, lemon, toast	4.500 Fcfa

PÂSTAS

The arrabiata Penne 	6.500 Fcfa
Tagliatelle with smoked salmon and fresh herbs	9.000 Fcfa
Tagliatelle Carbonara Beef ham or pork ham, garlic, cream, egg	6.500 Fcfa
Spaghetti Bolognaise Meat minced, tomatoes	6.000 Fcfa
Linguini seasoning (seafood) Cocktail seafood, tomato sauce	9.000 Fcfa
Extra cheese	1.000 Fcfa

GRILL

MEAT

Entrecote steak choice USA (imported)	15 000 Fcfa
Grilled beef rib choice USA	19.000 Fcfa
Heart of beef tenderloin choice of sauce: Roquefort, mushrooms	12.000 Fcfa
Pork Chops with Pistachio 	9.000 Fcfa

FISH

Camarones shrimp	19.000 Fcfa
Grilled shrimp	10.000 Fcfa
Whole Thiof or Thiof filet	8.500 Fcfa
Grilled sole	7.500 Fcfa
Océane skewer Shrimp, calamari, monkfish, grilled vegetables	9.000 Fcfa
Thiof free style Thiof open boneless	12.000 Fcfa
Extra vegetavles/french fries/pastas	1.500 Fcfa

CLASSICS

Spanish tortilla	4.500 Fcfa
Squid in la romana	4.500 Fcfa
Monkfish with prawns Monkfish with shrimp in Saffron sauce	8.500 Fcfa
Grigliata Mista di Pesce Assorted grilled: fish, shrimp, squid, mussels	9.500 Fcfa
Sole meunière	7.500 Fcfa
Piccata Marsala  Medallions of beef fillet with red wine	9.000 Fcfa
Fajitas chicken / beef / mixed Tex-Mex Chicken or marinated beef, vegetables, guacamole, salsa, cream, tortillas	7.500 Fcfa
Gambas à la Cubaine Flambées au rhum	9 500 Fcfa
Camarones à la Cubaine Flambées au rhum	19 000 Fcfa
Gambas au four Sauce Beurre, légume, paprika	10 500 Fcfa

SANDWICHES

Club sandwich Salad, bread, tomatoes, eggs, chicken, tomatoes, cheese, ham	4.500 Fcfa
Nordic Club Salad, bread, tomatoes, cucumber, smoked salmon, fresh cheese	5.500 Fcfa
Cheeseburger Served with salad of cabbage and French fries	4.500 Fcfa
(Served noon only)	
Falafil 	2.500 Fcfa
Taouk	2.500 Fcfa

DESSERTS OF THE WORLD

Atayefs (2 pieces) Pancake stuffed with milk cream + rose syrup	3.000 Fcfa
Osmalieh Hair covered Angel with a heart of cream, syrup	4.000 Fcfa
Knefeh Cake meal in the heart of cheese	4.500 Fcfa
Lebanese delicious verrines Mhalabiye, Moghli, Aghtalieh	3 000 Fcfa
Semi-cooked chocolate, vanilla ice cream	5.000 Fcfa
Crème Brûlée, vanilla ice cream	4.000 Fcfa
Profiteroles with chocolate	5 000 Fcfa
Caramel flan	3.000 Fcfa
Ice cream and sorbets (2 balls of choice) Vanilla, chocolate, nougat, pistachio, stratiacella, coffee, lemon, mango	3.000 Fcfa
Fresh fruit salad	2.500 Fcfa
Delicacies Atayef, Verrine of sweets, Osmalieh	4.500 Fcfa
Lemon, vanilla ice cream pie	4.500 Fcfa
Café gourmand	5 000 Fcfa
Osmalieh bouza Hair covered Angel with a heart of ice cream, topped with cream,syrup	5 000 Fcfa
Mafrouké Semolina, Achta, Almonds, pine, nuts	5 500 Fcfa
Layali Loubnan	4 000 Fcfa

HOT BEVERAGES

1.500 Fcfa

Espresso/decaffeinated

Nespresso

Turkish coffee

White coffee

Mint Tea

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

5.000 Fcfa

Grand-Armagnac V.S.O.P.

10.000 Fcfa

Calvados

5.000 Fcfa

Arak

5.000 Fcfa

Bailey's

5.000 Fcfa

RED WINE

3/4

1/2

Costières de Nîmes Languedoc Roussillon	7.600 Fcfa	
Syrah Rouge	7.600 Fcfa	
St Nicolas de Bourgueil Val de Loire	25.500 Fcfa	
Beaujolais Village	15.400 Fcfa	9.800 Fcfa
Brouilly	21.500 Fcfa	
Château Bel Air Lussac Montagne St Emilion	31.500 Fcfa	
Cote du Rhône cuvée prestige	12.500 Fcfa	8.100 Fcfa
Guerouane Rouge	7.800 Fcfa	4.800 Fcfa

ROSE WINE

3/4

1/2

Costières de Nîmes Languedoc Roussillon	7.600 Fcfa	
Syrah Rose	7.600 Fcfa	
Gris de Guerouane	7.800 Fcfa	4.800 Fcfa
Côtes de Provence les Calanques	15.400 Fcfa	8.500 Fcfa
Montaurone Coteaux d'Aix en Provence	16.500 Fcfa	8.500 Fcfa
Estandon Rose Provence	15.900 Fcfa	

WHITE WINE

3/4

1/2

Sauvignon blanc	9.000 Fcfa	
Muscadet Sèvre et Maine Loire,pays Nantais	17.500 Fcfa	9.500 Fcfa
Sancerre Mellot Loire Centre	27.800 Fcfa	

FOREIGN WINE

3/4

Badger Creek Rouge - Australie	18.500 Fcfa
Cape Springs Rouge - Afrique du Sud	20.000 Fcfa
El Emperador Merlot - Chili	18.000 Fcfa
Clos St Thomas Rouge - Liban	18.000 Fcfa
Ksara Rouge - Liban	18.500 Fcfa
Chateau St Thomas - Liban	36.000 Fcfa
Chateau Kefraya - Liban	25.000 Fcfa
Rouge, Blanc, Rosé	