















# pastes and breads

PERFECT TO SHARE










SERVINGS			
HALF	WHOLE		
  HOMUS	27.	54.	
	CHICKPEA PASTE AND TAHINE		
  BABAGANOUGH	27.	54.	
	BAKED EGG PLANT PASTE, TAHINE AND LIME		
	27.	54.	
	-	18.	
		LABANIE IN ARAB	
  MHAMMARA	28.	55.	
	RED PEPPER PASTE WITH SPICES		
	32.	64.	
	CHOOSE THREE PASTES		
HOMUS AND STRIPS OF MIGNON	34.	68.	
	WITH A LOT OF TOMATOES, ONIONS, ALMONDS AND PAPRIKA		
ARABIAN BREAD OR SAJ BREAD COMBINATION	16.	31.	
	16.	31.	
		IT'S ALWAYS AVAILABLE, NICE AND WARM!	
FOUR OF ACES	-	99.	
	TASTING SESSION OF THE 4 DISHES MOST ORDERED: RAW KIBBEH, WHEAT FRIQUE, TRIO OF PASTES AND ARAB SAUSAGE		
	28.	55.	
	LIGHT AND TASTY RICOTTA WITH DICED TOMATOES AND PARSELY		








## our sfihas

FRESH, THEY ENTER THE OVEN WHEN YOU PLACE YOUR ORDER

OPEN	
TRADITIONAL	
BEEF	14.
BEEF WITH CURD	15.
 CHANCLICHE	15.
BRAZILIAN SAUSAGE	14.
BRAZILIAN SAUSAGE WITH MOZZARELLA	15.
 MOZZARELLA OR RICOTTA OR ZATHAR	14.
 MOZZARELLA WITH ZATHAR	15.
 ESCAROLE OR ESCAROLE WITH MOZZARELLA	14.
 CARAMELIZED ONION	14.
 MOZZARELLA, ZUCCHINI, FRIED GARLIC AND PARMESAN	15.
 GOAT CHEESE	23.
FLAKY PASTRY	
BEEF	17.
 MOZZARELLA	17.
BEEF WITH CURD	19.
 GOAT CHEESE	24.

CLOSED	
TRADITIONAL	
BEEF	15.
 MOZZARELLA OR RICOTTA OR ESCAROLE	15.
BRAZILIAN SAUSAGE	15.
BRAZILIAN SAUSAGE WITH MOZZARELLA	16.
 CHANCLICHE	17.
 GOAT CHEESE	23.
CREAMY BRAZILIAN CHOCOLATE TRUFFLE	15.

STRETCHY	
TRADITIONAL	
 ZATHAR OR CARAMALIZED ONION	15.
BEEF	15.



## our kibbehs

THE CLASSIC ARAB RECIPE IN DIFFERENT TEXTURES



SERVINGS	
HALF	WHOLE
FRIED BEEF KIBBEH	- 18.
CRAFTLY MADE, CRISPY WITH EXTRA FILLING	

BAKED KIBBEH	- 53.
WITH FRESH CURD	




CLASSIC RAW KIBBEH	37.	74.
WITH MINT, ONION AND PARSLEY		



TOWER OF BABEL	51.	85.
THE RECIPE MOST ORDERED IN THE FAMILY RESTAURANTS! 3 LAYERS OF RAW KIBBEH, ONE OF GROUND BEEF, ONE OF TABULE, FINALIZED WITH DRY CURD AND GOLDEN ONIONS IN OLIVE OIL		



RAW SALMON KIBBEH	- 72.
CHOPPED SPICED SALMON, CHIVE AND LEMON	

 PUMPKIN KIBBEH	- 65.
STUFFED WITH PIE PEA, LEEK, CARROT AND COTTAGE CHEESE, ACCOMPANIED WITH PUPUNHA SPAGHETTI AND ALMONDS	



  EMÍLIO ABBUD KIBBEH	27.	54.
SPICED WHEAT BOLTS, ACCOMPANIED WA ITH GOLDEN ONIONS IN OLIVE OIL. A LIGHT DISH, TO BE CONSUMED WITHOUT GUILT.		



SUE-SUE KIBBEH	- 77.
DELICATE JUNCTION OF FINE WHITE FISH, WHEAT, ONION, GOLDEN PINOLI AND RAISINS WITH TENDER RUCULA LEAVES.	



CAPTION:  VEGETARIAN  VEGAN



our dishes

SERVINGS		
HALF	WHOLE	
GRAPE LEAF CIGARS OR CABBAGE LEAF CIGARS STUFFED WITH RICE AND GROUND BEEF	34.	56.
	34.	56.
♥️ VEGETARIAN CIGARS ON KALE LEAVES AND STUFFED WITH RICE, CHICKPEAS AND TOMATOES	34.	56.
MIXED CIGARS CHOOSE TWO FLAVORS!	-	59.
MOUSSAKA LAYERS OF EGG PLANT, TOMATOES AND GROUND BEEF WITH GRATIN WHITE SAUCE. SIDE ORDER OF CHERRY RICE.	-	79.
FRIQUE WHEAT PERFECT COMBINATION OF WHEAT GRAIN, SHREDDED CHICKEN AND GROUND BEEF, WITH FRESH CURD AND MINT LEAVES.	-	58.
CHACRIE NECK STEAK IN FRESH CURD WITH GOLDEN ONION RINGS SERVED WITH CHERRY RICE.	-	89.
VILA NOVA COD FISH (150 GRAMS)	-	113.
(300 GRAMS)	-	205.
GADUS MORHUA COD FILLET DECONSTRUCTED AND CONFIT IN OLIVE OIL, ACCOMPANIED BY MEZZE OF ROASTED VEGETABLES, FINISHED WITH FRESH CURD, MINT AND ZATHAR.		
HERÍCE LEBANESE WHEAT SOUP, WITH SHREDDED CHICKEN FILLET, GOLDEN ONIONS IN BUTTER WITH A SEDUCING TOUCH OF ARAB SPICES. (ONLY ON COLD DAYS, ON REQUEST)	-	61.





from the grill

SERVINGS		
HALF	WHOLE	
KAFTA WITH VINAGRETTE SAUCE	36.	71.
ARABIAN SAUSAGE CRAFTLY MADE BY US, GRANPA EMILIO'S RECIPE	36.	71.
FISH FILET WITH PESTO OR TARATOR SAUCE, NUTS AND PARSLEY.	41.	82.
FILET MIGNON SKEWAR WITH VINAGRETTE SAUCE	61.	99.
CHICKEN FILET SKEWAR WITH TOMATOES AND ONIONS ON THE GRILL	41.	68.





salads

SERVINGS		
HALF	WHOLE	
♥️ HENRIQUE TOMATO, CUCUMBER, PARSLEY AND AMERICAN LETTUCE, WITH LEMON AND FINALIZED WITH TOASTED ARAB BREAD.	29.	58.
♥️ SAJ MIXED GREEN LEAVES, TOMATO, ONION, RADDISH, WITH POMEGRANATE	34.	68.
♥️ VALENTIN MIXED GREEN LEAVES, FRUIT OF THE SEASON, TOASTED NUTS AND CHANCLICHE.	34.	68.
♥️♥️ TABULE BASED ON PARSLEY, CLASSIC LEBANESE RECIPE	33.	65.
♥️ MANISH GREEN LEAVES, GOAT CHEESE, DRY DAMASCUS, ALMONDS WITH HONEY AND BALSAMIC	35.	70.
♥️♥️ FALAFEL FAMOUS CHICKPEA FRITTERS WITH SPICES, GREEN SALAD	33.	55.





sandwiches

PREPARED WITH A LOT OF  
LOVE FOR WHAT WE DO!

BEIRUT

ROAST BEEF	55.
KAFTA	65.
BABY BEEF	65.
WITH CHEESE, TOMATO AND ZATHAR	
ON PITA BREAD	
FILET MIGNON	65.
OR CHICKEN	54.
SAJ BREAD ROLLED WITH DRY CURD AND VINAGRETTE, SIDE ORDER OF RUCULA SALAD OR RANDA POTATO	
KAFTA	56.
SAJ BREAD ROLLED WITH HOMUS, AMERICAN LETTUCE, TOMATO AND A LOT OF SEASONED TAHINE SAUCE.	
♥️♥️ OR FALAFEL	50.
LETTUCE, TOMATO, RADISH AND A LOT OF SEASONED TAHINE SAUCE. SERVED WITH ROCKET SALAD OR RANDA POTATO	
ARABIAN BURGER	55.
KAFTA BURGER, ONION SAUCE, TOMATO AND DRY CURD ON PARSNIP BREAD. SIDE ORDER OF RANDA POTATO.	





side orders

SERVINGS		
HALF	WHOLE	
♥️♥️ RANDA POTATO SEASONED WITH ZATHAR	25.	49.
♥️ LEBANESE POTATO MASHED, COVERED WITH GOLDEN ONIONS IN OLIVE OIL AND ZATHAR	25.	49.
♥️ VEGETABLE MEZZE BAKED AND GRILLED (PUMPKIN, LEEKS, ONION, TOMATO AND EGG PLANT), FINALIZED WITH FRESH CURD, SPICES AND MINT.	26.	51.
♥️ RICE WITH LENTILS COVERED WITH CRISPY ONIONS	26.	52.
♥️ CHERRY RICE WITH ANGEL HAIR PASTA	25.	49.
CALIFA RICE WITH CHICKEN, GROUND BEEF, COVERED WITH RAISINS AND CASHEW NUTS	31.	62.

 **desserts**

	SERVINGS		
	GOURMET	HALF	WHOLE
CHOCOLAMOUR	19.	36.	45.
OUR CLASSIC FAMILY RECIPE SINCE THE '60'S. VANILLA OR CHOCOLATE ICE CREAM, FLAMINGO CRUMBS (OUR SECRET), WHIPPED CREAM AND CHOCOLATE SYRUP.			
MOKA	19.	36.	45.
VANILLA ICE CREAM, COFFEE SYRUP, OUR FLAMINGO CRUMBS AND WHIPPED CREAM.			



TETA'S CAKE	33.
CHOCOLATE CAKE WITH VARIOUS LAYERS OF CHOCOLATE AND MORE CHOCOLATE ON THE ICING, WITH A SPLASH OF CACAU NIBS.	
CAKE "TALK TO HER"	33.
MOIST COCONUT CAKE WITH PINEAPPLE FILLING AND ENGLISH CREAM.	
MALABIE	33.
AN ARAB COUSIN OF WHITE CUSTARD, WITH DAMASCUS JAM.	
ATAIF	21.
ARABIAN CREPE WITH NUTS OR CREAM, SERVED WARM AND COVERED WITH ORANGE FLOWER SAUCE.	
ARABIAN SWEETS	17.
MANY SWEETS...BELEWA, BURMAN, NINHOS, HALEWA AND MANY OTHERS. DON'T FEEL GUILTY AND ORDER MANY!	
ICE CREAMS	20.
VANILLA OR CHOCOLATE	
CREAMY BRAZILIAN CHOCOLATE TRUFFLE SFIHA	15.
GOURMET COFFEE	27.
SEASON FRUITS	18.

# Farabbud