

FAYER

B U E N O S A I R E S

TO SHARE

SMALL DISHES

CLASSIC HUMMUS | 350

Chickpea puree and tahini.

BEET HUMMUS | 350

A take on the classic version, with a twist of charred beetroots.

CLASSIC BABAGANOUSH | 350

Mashed smoked eggplants mixed with sesame seed oil.

TIRADITO | 700

White fish Eilat style.

CARPACCIO KUBENIA | 700

With mint oil, baharat, lebaneh and toasted burgol wheat.

FALAFEL | 500

Served with tahini and lebaneh sauce.

SPICED FRIED COLIFLOWER | 400

With hawayij, served with herb tahini.

THE ONE AND ONLY FATOUSH | 500

Cucumber, tomato, coriander, turnip, radish, olive oil, lemon juice and feta cheese, red onion.

GREEN SALAD HAIFA STYLE | 400

Green salad with an israelian touch and sesame vinaigrette.

GRILLED VEGGIES | 500

FRENCH FRIES | 300

(Parsley and garlic garnish optional)

LARGE DISHES

LAHME BAJIN | 800

Pita bread, tomato sauce, tamarind, orange and meat. Served with lebaneh sauce and zaatar.

KHACHAPURI | 800

Mediterranean classic. Pita bread, egg, ricotta and goat cheese.

AVIV | 800

Pita bread, goat cheese, smoked eggplant, caramelized tomato, black olive tapenade, zaatar and olive oil.

HOT PASTRAMI | 700

Old mustard, caramelized onions and pickled cucumbers. Served in a spiced wholegrain bread with cumin.

FRESH CATCH OF THE DAY (GRILLED) | 900

With season vegetables.

KEBAB | 900

Spiced mince meat cooked on the mangal.

MERGUEZ | 900

Moroccan lamb sausage.

STEER HEART SWEETBREADS | 1000

Served with a touch of tomato sauce, tahini and pickles.

ENTRAÑA (SKIRT) | 1100

Smoked tomato sauce and tahini sauce.

CHARRED PICAÑA MEDIUM RARE | 1100

With chimichurri on the side. (Only medium rare) .

PREMIUM KOSHER MEAT | 1300

Top quality rib eye.

PASTRAMI (WITH THE BONE) | 3500

Made from the most classic Argentine cut, ribs from free range animals from the Pampas.

Cured for 10 days in a mixture of salt, sugar and 13 spices, smoked at low temperature for 8 hours and finally vacuum cooked at low temperature for 24 hours.

Optional side dishes: french fries or grilled veggies or green salad.

\$ ALL PRICES ARE EXPRESSED IN ARGENTINE PESOS. SERVICE NOT INCLUDED

 SERVICE CHARGE \$70

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LUNCH TIME SURPRISE

PROTEIN + CARBS + VEGGIES | 800

DESSERTS

BAKLAWA | 450

Phyllo pastry filled with nuts. Yerba mate cream on the side.

CHOCOLATE | 450

Variety of chocolate textures, Turkish apricot compote and nuts croute.

ICE CREAM | 400

2 scoops - Your waiter will know the daily selection of flavours.

WHITE CHOCOLATE CHEESECAKE | 450

With plum jam and mint syrup.

CARAMELIZED FRUITS WITH TAHINI ICECREAM | 450

COFFEE & TEA

COFFEE	120	DOUBLE COFFEE	130	TEA	120
COFFEE WITH MILK	120	DOUBLE COFFEE W/ MILK	130	TEA WITH MILK	140
DECAF COFFEE	120	DOUBLE DECAF COFFEE	150	TEA FAYER	140

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