



Hello and welcome to our little corner of the world - home to our Executive Chef, Om Waleed! Here at Fait Maison, we have a wide array of influences that spring from our wonderfully varied and colourful Mediterranean and Middle-Eastern cultures as well as a genuine love of food that not only tastes incredible but is also a total feast for the eyes. Breakfast, lunch and dinner are served daily. We have a variety of dishes of the day, dependant on the season, along with a host of home-made delights, including renowned house favourites — Kebda and Shakshouka — as well as afternoon tea and sensational desserts.

Our Locations

SALON DE THÉ Our flagship branch on Gloucester Road is our largest branch offering a welcoming and lively atmosphere. The perfect venue for every celebration, with a delicious menu by Om Waleed, the most Instagrammable of interiors, seasonal displays and a private dining room. 144 Gloucester Road, SW7 4SZ - 020 3490 5585

FAIT MAISON PETITE - KENSINGTON Tucked away in beautiful corner of Kensington, on a charming street of shops, slightly off the beaten track, our Stratford Road branch is a true favourite with the locals. Fait Maison Kensington, 3 Stratford Road, W8 6RQ - 020 7937 2777

FAIT MAISON - BOND STREET Nestled in the heart of Mayfair, indulge in a fusion of Mediterranean and Middle-Eastern flavors at our chic Bond Street location. Explore a culinary oasis just moments from the famous Oxford Street. Join us at 48 South Molton Street, London, W1K 5SA, for an unforgettable dining experience.

FAIT MAISON GLOUCESTER ROAD Our smaller Gloucester Road branch offers classic Mediterranean and Middle-Eastern inspired dishes, along with an amazing array of desserts and patisserie and just minutes away from the beautiful Kensington Gardens and Hyde Park. 50 Gloucester Road, SW7 4QT - 020 7998 0071

FAIT MAISON - DOHA Set in a stunning location with sea views and remarkable interiors. Everything you would expect from Fait Maison, with a delicious menu by Om Waleed, in splendid sunny surroundings. Katara South Plaza, Building 42D / 42E, Doha - +974 7007 0033





Le Petit Déjeuner

le Classic

THE MILLIONAIRE BREAKFAST 26

Beef fillet mignon, fluffy scrambled eggs, and oven-baked cherry tomatoes served on crisp sourdough.

Ⓢ CHILDHOOD BRIOCHE 21

A nostalgic brioche filled with golden potatoes, sautéed onions, fluffy scrambled eggs with cheddar cheese.

FULL ENGLISH BREAKFAST 21

Eggs, potatoes, tomatoes, veal sausages, baked beans, mushroom

Ⓢ SCRAMBLED EGGS & SMOKED SALMON ON TOAST 18

WAFFLE TRUFFLE 17

Waffle topped with cream cheese, figs, honey and a drizzle of truffle oil

THREE EGGS OMELETTE 17

Cheese, Mushroom or Tomatoes.

HOME-MADE GRANOLA 14

Home-made granola topped with greek style yoghurt, coconut, nuts and mixed berries

FRENCH TOAST 16

Served with fresh fruit and a side of cream cheese
+ Nutella or Maple

FAIT MAISON'S BREAKFAST BAGEL 18

Turkish simit bread, layered with smashed avocado, Feta, walnuts and a smattering of seasonal fruit

Pain Sourdough

POACHED EGGS ON SMASHED AVOCADO 18

+ Add Halloumi: £3

MIDDLE EASTERN STYLE 17

Poached Eggs, pickled aubergine, labna, zaatar & cherry tomatoes

AVOCADO, WALNUT, FETA CHEESE &

STRAWBERRIES ON SOURDOUGH 17

CROQUE MONSIEUR 18

Toasted sourdough filled with a delectable blend of mozzarella, soft cheese, cheddar cheese, and savory turkey ham. A classic French delight.

+ Add Poached or Fried Egg for £4.00

Bagels

Ⓢ SMOKED SALMON & AVOCADO BAGEL 18

Cream cheese, avocado, smoked salmon, and zesty lemon on a toasted bagel.

SUNRISE GARDEN BAGEL 17

Creamy avocado, aromatic basil, peppery rocket, fried egg, and a flavourful sun-dried tomato and roasted pepper paste sauce. A taste explosion in every bite.

MEDITERRANEAN VEGGIE BAGEL 17

Creamy hummus, aubergine, courgette, cucumber, tomatoes, kalamata olives and crumbled feta cheese on a toasted bagel. The taste of the Mediterranean in every bite.

Benedicts

Poached eggs on an English muffin with hollandaise sauce

EGGS BENEDICT 17

with turkey ham

EGGS ROYALE 19

with smoked salmon

EGGS FLORENTINE 18

with sautéed spinach

CALIFORNIA BENEDICT 19

with crushed avocado and Halloumi Cheese

Croissant Du Matin

Ⓢ SCRAMBLED EGGS & HALLOUMI CHEESE 17

SCRAMBLED EGGS & CRUSHED AVOCADO 18

SCRAMBLED EGGS & TURKEY HAM 18

Ⓢ SCRAMBLED EGGS & SMOKED SALMON 19

Pancakes

Served with with mixed berries and fruit

THE ORIGINAL 17

with Canadian maple syrup

+ add Bacon £4

THE SPECIAL 19

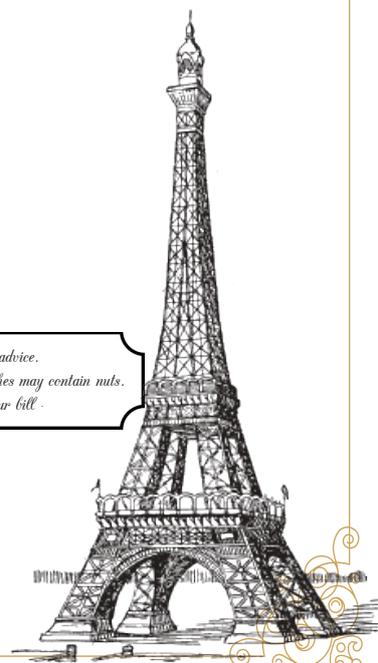
Delight in a warm pancake drizzled with rich salted caramel, topped with velvety vanilla gelato. A sweet indulgence that's simply irresistible

THE HEAVEN 19

with Italian pistachio spread

NUTELLA PANCAKE 17

Please speak to a member of staff for allergen advice.
Food is freshly prepared, please allow 15-20 minutes. Dishes may contain nuts.
A service charge of 15% will be added to your bill.





Middle Eastern Breakfast

Mediterranean

CLASSIC SHAKSHUKA 19

Eggs in a home-made sauce with fried onions, peppers and light spices topped with Feta cheese and black olives.

+ Add soft cheese for £3

🌱 HAMSA 26

Lamb cubes in a curried sauce, soft cheese, garnished with chilli, garlic and parsley, all topped with a layer of special flatbread and sesame seeds

KEBDA ESKANDARANI 21

Lightly sautéed chopped calf's liver in Middle Eastern spices mixed with peppers and Kraft cheese

🌱 BALALEET 16

Sweet saffron noodles served in a savoury omelette, topped with crushed pistachio

🌱 FOUL GAZAWI 12

Palestinian garlic-flavoured fava beans cooked until soft, mixed with chili, parsley, chopped tomatoes, garlic and tahini sauce, with a drizzle of extra virgin olive oil.

🌱 KEEMA 16

Traditional South Asian dry curry, made with mincemeat, peas and spices

TURKISH BREAKFAST 18

Fried eggs with sujuk (Turkish spicy sausages), potatoes and tomato sauce

🌱 FALAFEL 14

Middle Eastern breakfast favorite of ground chickpea fried fritter balls served with cauliflower, olives, mixed pickles and tahini, mixed leaves salad with mustard and honey dressing

HUMMUS OM WALEED 21

Home-made hummus with lamb cubes and Mediterranean tomato sauce, garnished with soft cheese, olive oil and almond flakes

🌱 BREAKFAST FROM THE EAST 17

Labneh topped with a free-range poached egg, garnished with chili sauce, garlic and za'atar. Served with home-made Turkish simit bread

HALLOUMI CHEESE 14

Fried halloumi cheese served with fresh cucumbers and tomatoes, topped with pepper and mango salsa and a mustard and honey dressing.

CREAM CHEESE AND HONEY 16

Cream cheese with honey topped with crushed nuts, Kunafeh and mixed berries

LABNEH 14

Lightly soured, salted strained yogurt and cream cheese, topped with za'atar, cucumber and extra virgin olive oil.

HAMSAT HALLOUMI 17

Oven baked Halloumi cheese with tomato sauce, black olives and oregano

MIDDLE EASTERN MIX 18

Crispy Arabic bread basket filled with mixed leaves salad, tzatziki, Feta cheese, tomatoes and za'atar, topped with pomegranate molasses and black seeds

Pies

🌱 CRISPY CHEESE PIE 18

Om Waleed's crispy pastry pie filled with Feta and mozzarella, topped with honey nuts and sesame seeds

FALAFEL PIE 17

Falafel, pickles, fresh mint, Tahini, mozzarella & Kraft cheese, cauliflower and fried aubergine

🌱 BATATA HARRA PIE 17

Diced spiced potatoes cooked with olive oil, garlic, and chilli, mixed with Kraft cheese & mozzarella cheese covered in a pie style

🌱 FAIT MAISON PARATHA 16

Paratha served with scrambled eggs and soft cheese, topped with crisps

🌱 PARATHA WITH CHEDDAR AND ZA'ATAR 18

Oven-baked paratha with Cheddar cheese and za'atar

🌱 YOUSSEF'S PASTRY 18

Oven-baked paratha with Kraft cheese and honey

🌱 SESAME-CRUSTED FETA & OLIVE PIE 18



Food is freshly prepared, please allow 15-20 minutes.
Dishes may contain nuts, speak to a member of staff for allergen advice.
A Service Charge of 15% will be added to your bill.



Antipasto

SALADS

BURRATA SALAD *The* 18
finest burrata cheese with rocket and seasonal fruit, topped with cherry Tomatoes & a drizzle of extra virgin olive oil.

Ⓞ **GREEK SALAD** Cucumber, . . 16
tomatoes, onion with feta cheese and Kalamata black olives

Ⓞ **PINEAPPLE TABBOULEH** . . 16
A fresh salad of pineapple, quinoa, tabbouleh, finely chopped tomato & parsley with zesty lemon & fresh pineapple

VEGAN Ⓞ **BEETROOT SALAD** 16
Refreshing cooked beetroot salad with a light vinaigrette

SALADE CÉSAR *A classic* . . . 19
Caesar salad with a twist. Your choice of prawns or chicken, paprika parmesan cheese, and Caesar dressing.

Ⓞ **FATTOUSH SALAD** *Classic* . . 15
Middle Eastern salad with lettuce and pomegranate molasses, crispy flat bread, pomegranate, sumac and fresh mint

APPLE GARDEN SALAD *Crisp green and red apple slices, rocket, cranberries, creamy feta cheese, crunchy* 17
walnuts, and cherry tomatoes, all elegantly drizzled with our homemade honey mustard dressing.

SAVEURS D'APPÉTIT

OM WALEED'S VEAL LIVER *Delight in the expertise of our Executive Chef with "Om Waleed's Coriander* 24
Veal Liver," where tender veal liver is seasoned with coriander and garlic, drizzled with a touch of extra virgin olive oil. A symphony of flavors awaits.

GOAT'S CHEESE & CARAMELIZED APPLE *Savor the blend of goat cheese and caramelized apple, enhanced* 18
with a tantalizing sweet chili sauce, and accompanied by mixed nuts and onion chutney for a delectable experience

PEAR CARPACCIO *delicate pear slices poached in fragrant lavender Earl Grey tea, served with Brie cheese,* 18
walnuts, and fresh rocket

MUSAKHAN ROLL *Beautifully cooked chicken, with sumac and red onion, wrapped in a light filo pastry* 12

MEAT KUBBAH *Minced lamb cracked wheat parcels filled with lamb, pine nuts and onion, served on labneh* 14

Ⓞ **VINE LEAVES** *Stuffed vine leaves with rice, herbs and spices served on a bed of tzaziki* 12

SIDES

PAPRIKA-KISSED POTATO STRINGS

Shredded potatoes seasoned with paprika, served with a deep truffle mayo dip.

11

CROSTINI CAPRESE AVOCADO

A trio of crispy bread slices crowned with savory garlic butter, cherry tomatoes, fragrant basil, avocado, cream cheese, and a drizzle of extra virgin olive oil.

15

FRENCH FRIES

with truffles and parmesan

9

SOUPS

SOUP OF THE DAY *Please ask your waiter about* 16
the soup of the day

Ⓞ **LENTIL SOUP** *Finely selected lentils cooked in* . . . 16
cumin and olive oil, served with toasted lebanese bread

*Food is freshly prepared, please allow 15-20 minutes.
Dishes may contain nuts, speak to a member of staff for allergen advice.
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Main course

BEEF STROGANOFF 29

Classic beef stroganoff made with the finest cut of fillet and served with creamy mashed potatoes

BRAISED LAMB SHANK 34

Tender lamb shank cooked in a middle eastern recipe, topped with caramelized chutney and served with afghani rice.

👁️ FISH & CHIPS 28

Traditional British cod fish & chips

🍴 FAIT MAISON CHICKEN TACOS 22

Om Waleed's twist on the classic Mexican dish, cooked with cream, mushroom, mixed peppers and served with mixed salad leaves and french fries.

FRIKADELLER 34

Traditional German-style beef meatballs served on a bed of parsnip purée

PEPPERCORN FILLET MIGNON 44

160 gm fillet steak in a luscious peppercorn cream sauce and a blend of porcini, oyster, and shiitake mushrooms and accompanied by tender asparagus

CHICKEN MAJBOUS 24

Fall-off-the-bone tender spiced chicken, served with fragrant rice and topped with caramelized onion

CREAMY MUSHROOM PENNE PASTA 22

*Penne pasta with mushroom and truffle oil, topped with crispy panko breadcrumbs
+ Add Chicken for £4 +*

🍴 CHICKEN BIRYANI 32

Fragrant chicken biryani with a middle eastern twist, cooked in a puff pastry topped with a cooling side of yoghurt

LAMB MAKLOUBA 36

Popular palestinian upside-down rice dish, cooked together with roasted aubergine, lamb and palestinian spices

👁️ SCOTTISH SALMON FILLET 34

Grilled salmon fillet, served with seasonal vegetables, drizzled with a zesty lemon and butter dressing

SPINACH AND RICOTTA STUFFED RAVIOLI 26

stuffed ravioli filled with spinach and creamy ricotta, generously coated in a luscious mixed mushroom sauce and topped with parmesan cheese



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- A service charge of 15% will be added to your bill -*



Afternoon Tea Menu

CLASSIC CREAM TEA 15.95

Two home-made scones served with clotted cream, strawberry jam and a choice of our finest loose leaf tea

AFTERNOON TEA FOR ONE 36

Two home-made scones, assorted finger sandwiches and a selection of mini desserts all served with clotted cream, strawberry jam and a choice of our finest loose leaf tea

Loose Leaf Tea

ENGLISH BREAKFAST
TEA

DARJEELING TEA

CHAMOMILE TEA

ROSE TEA

LAVENDER EARL GREY
TEA

SPICED APPLE TEA

FRESH MINT TEA

JASMINE TEA

GREEN TEA

SPRING BLOSSOM TEA



Dessert

VANILLA DREAMS ON SWEET POTATO 18

A delightful combination of sweet potatoes, velvety vanilla gelato, and homemade salted caramel, all elegantly garnished with crunchy nuts

PISTACHIO HEAVEN 19

Delicate filo pastry, generously filled with luscious Italian pistachio spread and crowned with a topping of crushed pistachios

ITALIAN GELATO 4.95

Strawberry. Pistachio. Blueberry Sorbet

SAN SEBASTIAN CHEESECAKE 18

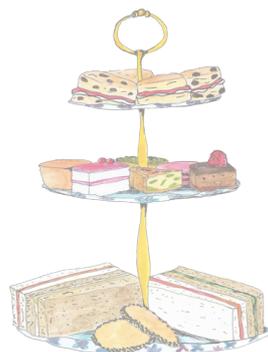
Served with our luscious homemade milk chocolate sauce and a delightful sprinkle of crushed Biscoff cookie

ASEEDA 13

Savor the Middle Eastern delight of Asida, a comforting dessert of cooked wheat flour sweetened with honey or sugar, finished with aromatic spices for a truly indulgent treat.

PISTACHIO & COCONUT 14

Pistachio & Coconut Sponge, topped with premium Italian pistachio spread and crushed pistachio



All our loose-leaf teas are served in a pot for £8

Dishes may contain nuts, speak to a member of staff for allergen advice.



Hot Drinks

LOTUS BISCOFF AFFOGATO <i>Coffee, ice cream, Lotus Spread, and Lotus Biscuit—a heavenly indulgence.</i>	9.95	TURKISH COFFEE	11.95
CAFÉ BONBON <i>Condensed milk, espresso, and creamy milk foam—layers of pure bliss.</i>	7.95	FRENCH COFFEE	9.95
ROSE LATTE <i>cold or hot</i>	7.95	MOROCCAN TEA <i>Moroccan green tea with fresh mint, served with sweets</i>	8.95
PISTACHIO LATTE <i>cold or hot</i>	9.95	ESPRESSO (S / D)	£2.95 / £3.95
MATCHA LATTE	6.95	MACCHIATO	3.95
SPANISH LATTE <i>cold or hot</i>	6.95	CORTADO	4.20
CAFFE MOCHA	5.95	KARAK	5.95
MESSY HOT CHOCOLATE	6.95	ARABIC COFFEE (DALA)	35
WHITE HOT CHOCOLATE	6.95	AMERICANO	4.20
LATTE / CAPPUCCINO	4.95		

** Add Caramel, Vanilla or Hazelnut £0.45*



House Mocktails

CLASSIC MOJITO	7.20	ROSE MOJITO	8.95
PASSION FRUIT MOJITO	8.95	HOME-MADE LEMONADE	7.95
BERRY BLUSH MOJITO	8.95	PIÑA COLADA	9.95

Juices & Smoothies

OM WALEED'S MAGIC JUICE <i>Green apple, parsley, lemon, ginger, spinach, cucumber</i>	8.95	TROPICAL CRUSH <i>Mango, pineapple and passion fruit</i>	8.95
AVOCADO COMBO <i>Avocado, banana, dates, honey and nuts</i>	8.95	VERY BERRY <i>Strawberry, raspberry & blackberry.</i>	8.95
WATERMELON JUICE	8.95	STRAWBERRY SUNSHINE <i>Mango, Pineapple, Strawberry & Kiwi</i>	8.95
FRESHLY SQUEEZED JUICE <i>Orange, apple or carrot</i>	6.95	GROOVY GREEN <i>Mango, spinach & Kale.</i>	8.95
CLASSIC JUICE <i>A blend of orange, carrot, apple & ginger</i>	8.95		

Milkshakes

OREO MILKSHAKE	8.95	VANILLA MILKSHAKE	8.95
LOTUS MILKSHAKE	8.95	STRAWBERRY MILKSHAKE	8.95

Soft Drinks

LEMONADE, ROSE LEMONADE, MANDARINE	4.20	MINERAL WATER	6
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