



8 Things to Eat and Drink at Suraya, Fishtown's New Lebanese Destination

Credit: Melissa Alam

HERE'S AN ALL-DAY CAFE, MARKET AND SOON-TO-OPEN RESTAURANT

December 5, 2017 · by Wendy Ramunno



Last week marked another major new addition to the Fishtown food scene with the opening of Suraya, an expansive project from siblings Nathalie Richan ([Cafe La Maude](#)) and developer Roland Kassis, and Nick Kennedy and Greg Root of nearby [ROOT Restaurant + Wine Bar](#).

The nearly 12,000-square-foot space designed by Richard Stokes Architecture features a market and counter-serve cafe in the front, a restaurant, an indoor/outdoor lounge and outdoor garden that goes all the way to Front Street. The cafe and market are open now, and the restaurant will begin dinner service in early 2018.

Richan says that she and her partners set out to create a sophisticated higher-end destination rather than a rustic bazaar. “A lot of people underestimate the Middle East,” she says. “In Lebanon we’re famous for our elegance and we take pride in our culture.” The restaurant is named after Suraya Harouni, Richan's and Kassis' grandmother who raised them in Beirut.



Lahm bi-ajeen with egg

Man'oushe

Choose from 10 variations of this go-to Lebanese breakfast, a pizzalike flatbread with toppings that range from basic za'atar to kishik, a tangy fermented yogurt powder mixed with tomato and onion. Lahm bi-ajeen (pictured) has ground beef, tomato, onion and spices with an optional egg on top.

Meze plate

If you're looking to try the greatest hits all in one shot, go for the meze plate. The portions of labneh, ful mudammas, a six-minute egg with za'atar, dukkah, crudite and pita are enough to share.



Jalousie pastries at the cafe

Linzer bar

As is typical in Beirut, the cafe's pastry case showcases a variety of traditional French sweets. But here the cruller is flavored with rose and pistachio, and a coffee cake is stuffed with labneh. Try the linzer bar with mulberry and tehina and pair it with nutty tehina hot chocolate.



Chai latte

Lebanese chai latte

Almost too pretty to drink, Suraya's warming chai latte is made with salep (orchid powder), spices and turmeric, and topped with crushed pistachios and rose petals.

Jallab

This unique refresher is ubiquitous in Lebanon and nearby countries. The mixture of date molasses and rose water is served over crushed ice and topped with pine nuts and golden raisins.

Spritz

The cafe's tight cocktail list features a mule, mimosa and spritz — all with Middle Eastern flavor elements. We're partial to the festive gin spritz, with Contratto Aperitif, lemon, rose water, dried petals and a sprig of rosemary.

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Bonjus juice boxes

Located in the refrigerated section of the market, these popular drinks are made by a Lebanese company founded in the 1960s. Kids love the fun pyramid-shaped tetra packs and fruity flavors like pineapple and mango.

All photos courtesy of Melissa Alam

1528 Frankford Ave.; cafe hours Tuesday through Sunday, 7 AM–5 PM; dinner service will start in 2018.

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