

barzaari

Cyprus Sandwiches

The Turbo: egg, lountza, bacon, haloumi, tomato, cucumber, mayo	19
The Traditional: lountza, haloumi, tomato, cucumber, mayo	17
Haloumi, tomato, cucumber, mayo	15
Shaved lountza, tomato, pickles, mustard, labne	16
Pickled eggplant, lettuce, tomato, pickled onion	16

Pita Pockets

Choice of Sheftalia, Chicken/Pork or Lamb Souvlaki, Pastourma, Loukaniko, Falafel or Haloumi, with either:

Tomato, cucumber, onion, parsley, tzatziki	17
Coleslaw, cucumber, pickled onion	17
Lettuce, pickled chilli, cucumber, spicy mayo	17
Parsley, pink pickle, toum, lemon	17

Beverages

Coke, Coke zero, Lemonade	3.5
Loux; carbonated fruit drink Lemon/Orange/Sour Cherry	4.5
Purezza Still or Sparkling water – per bottle	5
Frappe/Freddo Espresso/Freddo Cappuccino	6
Sandpit coffee	4
Espresso	3.5
Flat white/Cappuccino/Latte/Hot chocolate	3.5/4.5
Selection of teas	4.5
Keo; Cypriot lager, Mythos or Hahn Premium Light	8
Batch Beer of the week	10
Spirits; Scotch, Bourbon, Gin, Vodka, Zivania, Arak	10
Commandaria	10

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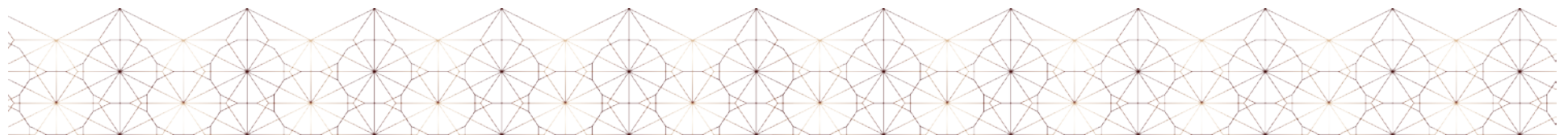
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Mezze

Dips- tzatziki/hummus/taramasalata/labne/toum/tashi	8
Pita	5
Tsakistes - cracked olives	8
Barzaari pickles	6
Haloumi	12
Feta	8
Smoked eggplant- chopped- molasses, pistachio	12
Pickled octopus - rosemary, sumac, garlic, chili	12
Falafel - chickpea, herbs, spices	3
Koubes/Kibbeh- cracked wheat shell, meat or mushroom filling	4
Lountza – fresh fig, burnt honey, olive oil	20
Pastourma - Lebanese style; thinly sliced, olive oil	15
Watermelon & stringy haloumi, mint, nigella	15

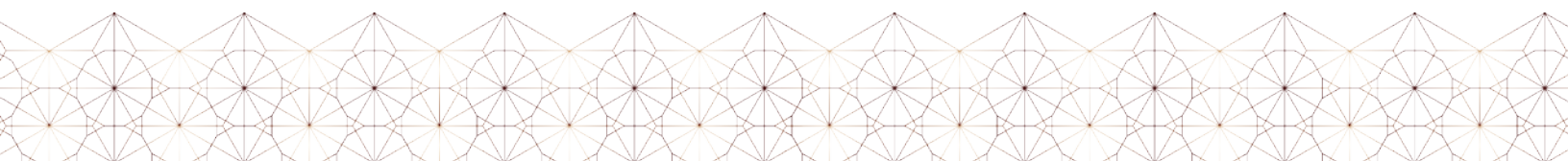
BBQ / woof fire & larger plates

King prawn - tarama & caper leaf	9
Chicken souvlakia	6
Pork souvlakia	8
Lamb souvlakia	9
Sheftalies - pork, parsley, onion (3 pieces)	12
Pastourma - spicy & aromatic beef sausage	5
Loukaniko - aromatic, red wine, juniper, pepper pork sausage	5
Lamb souvla – thick cut loin chops cooked slowly over charcoal	500g 32 / 1kg 64
Pork souvla – thick cut pork neck cooked slowly over charcoal	500g 30 / 1kg 58
Chicken souvla – whole thigh fillets cooked slowly over charcoal	500g 30 / 1kg 58
Woodfired pumpkin- feta, chermoula	29
Cauliflower - tahini, dukkah, date molasses	22
Woodfired rainbow trout (approx. 500g), Savoro	38
Kleftiko - Slow cooked lamb shoulder, cinnamon, potato, lemon	half 45 whole 75

Sides

Greek salad	11
Mother-in-Law salad -red cabbage, maple mayonnaise, sultana	11
Green freekeh salad – goats cheese, walnut, mint, caper	12
Loubieh - braised green beans, 7 spice, tomato	16
Wood fired beetroot - haloumi, pomegranate molasses, coriander	16
Chips	10
Yiayia's rice	10
Roast potatoes – garlic, lemon, oregano	11

Banquets & sweets- please turn over



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Banquets

1 - The Sampler

60pp

Starters:

Chefs selection of 3 dips, pita, pickled octopus, haloumi, falafel, Tsakistes (olives), pickles

Main:

Option 1- Souvlakia (chicken, lamb or pork) / Souvla (chicken, lamb or pork), Sheftalies, Pastourma, Loukaniko, Greek salad, chips

Option 2- Kleftiko- slow cooked lamb shoulder, cinnamon, potato, lemon, Greek salad, yiayia's rice, tzatziki (minimum 2 people)

2 - The Feast

70pp

Starters:

Chefs selection of 3 dips, pita, pickled octopus, haloumi, falafel, Tsakistes (olives), pickles

Main:

Option 1- Souvlakia (chicken, lamb or pork) / Souvla (chicken, lamb or pork), Sheftalies, Pastourma, Loukaniko, Greek salad, chips

Option 2- Kleftiko- slow cooked lamb shoulder, cinnamon, potato, lemon, Greek salad, yiayia's rice, tzatziki (minimum 2 people)

Dessert:

Selection of barzaari desserts

3 - The Whole Bazaar

80pp

Starters:

Chefs selection of 3 dips, pita, pickled octopus, haloumi, falafel, Tsakistes (olives), pickles, koubes/kibbeh, cauliflower with tahini, dukkah, molasses

Main:

Option 1- Souvlakia (chicken, lamb or pork) / Souvla (chicken, lamb or pork), Sheftalies, Pastourma, Loukaniko, Greek salad, chips

Option 2- Kleftiko- slow cooked lamb shoulder, cinnamon, potato, lemon, Greek salad, yiayia's rice, tzatziki (minimum 2 people)

Dessert:

Selection of barzaari desserts

Sweets**

Loukoumades	12
Shamishi- crisp filo, orange blossom & mastic custard	12
Muhallebi- rice milk custard, rose syrup & pistachio	12
Baklava- walnut, pistachio, almond	8
Baklava Ice cream	12
Soujouko – Ancient grape juice and almond confection	3
Kitromilo – spoon sweet; bitter orange peel, syrup	3

***Please check our display for a selection of daily baked goods*

