

barzaari

Mezze

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| 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 |

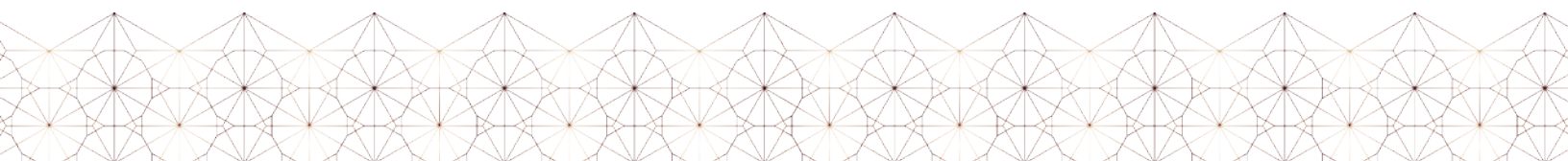
BBQ / woof fire & larger plates

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| 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

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| 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



barzaari

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**

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| 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*

