

barzaari

Mezze

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| Dips- tzatziki / hummus / taramasalata / labne / toum / tashi | 8 per dip |
| Pita | 5 per pita |
| Koulouri | 5 each |
| Tsakistes - cracked olives | 8 |
| Barzaari pickles | 6 |
| Haloumi | 12 |
| Feta | 8 |
| Smoked eggplant, beetroot in molasses, chive | 14 |
| Pickled octopus, rosemary, sumac, garlic, chili | 12 |
| Falafel - chickpea, herbs, spices | 3 per piece |
| Koubes/Kibbeh - cracked wheat shell, meat or mushroom filling | 4 per piece |
| Koupepia – Vine leaf wrapped aromatic rice & lamb | 3 per piece |
| Zalatina – pickled pigs head, Cypriot port | 14 |
| Watermelon & stringy haloumi, mint, nigella | 15 |

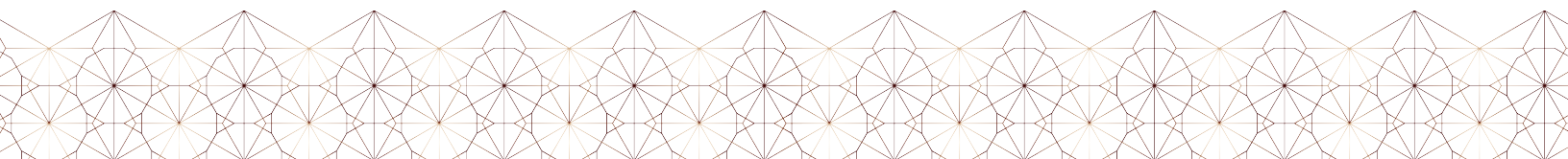
BBQ / Woodfire & Larger plates

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| King prawn – chermoula, bbq chilli | 9 per piece |
| Chicken souvlaki | 6 per piece |
| Pork souvlaki | 8 per piece |
| Lamb souvlaki | 9 per piece |
| 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 – muhammara, pickled purslane & parsley | 29 |
| Cauliflower - tahini, dukkah, date molasses | 22 |
| BBQ Octopus, kritheraki, kalamata, lemon | 38 |
| Roast chicken, harissa, sour dates, preserved lemon | half 30 / whole 45 |
| Kleftiko - Slow cooked lamb shoulder, cinnamon, potato, lemon | half 45 / whole 75 |

Sides

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| Fattoush – garden vegetables, crisp bread, sumac, mint & molasses | 13 |
| Mother In Law salad - red cabbage, maple mayonnaise, sultana | 11 |
| Tabouleh | 10 |
| Mograbieh in Zalouk – braised smoked eggplant & tomato | 16 |
| Roast potatoes – garlic, lemon, oregano | 11 |
| Yiayia's rice | 10 |
| Chips | 10 |

Banquet menus please turn over



barzaari

Banquet Menus

1 - The Sampler

55pp

Starters:

Chefs selection of 3 dips, Pita, Pickled octopus, Haloumi, Falafel, Tsakistes (olives), Pickles

Main:

Souvlakia (chicken, lamb or pork), Tabouleh, Chips

2 - Vegan Banquet

60pp

Starters:

Hummus & Tashi dips, Pita, Falafel, Tsakistes (olives), Koubes/Kibbeh - cracked wheat shell with mushroom filling, Pickles, Smoked eggplant, beetroot in molasses, chive

Main:

Woodfired pumpkin – muhammara, pickled purslane & parsley, Cauliflower - tahini, dukkah, date molasses, Fattoush, Mother In Law salad, chips

3 - The Feast

70pp

Starters:

Chefs selection of 3 dips, Pita, Pickled octopus, Haloumi, Falafel, Tsakistes (olives), Pickles, Smoked eggplant, beetroot in molasses, chive

Main:

Souvla (chicken, lamb or pork) – thick cut pieces of meat cooked slowly over charcoal
OR

Kleftiko - slow cooked lamb shoulder cinnamon, potato, lemon

Fattoush, Yiayia's rice, Chips

Dessert:

Loukoumades & Baklava

4 - The Whole Bazaar

85pp

Starters:

Chefs selection of 3 dips, Pita, Pickled octopus, Falafel, Tsakistes (olives), Pickles, Koubes/Kibbeh (meat or mushroom), Cauliflower with tahini, dukkah, molasses, Watermelon & stringy haloumi, mint, nigella

Main:

Souvla (chicken, lamb or pork) – thick cut pieces of meat cooked slowly over charcoal
OR

Kleftiko - slow cooked lamb shoulder cinnamon, potato, lemon

Fattoush, Yiayia's rice, Mother In Law salad, Chips

Dessert:

Baklava Ice Cream & Loukoumades

