

barzaari

Mezze

Dips- tzatziki/hummus/taramasalata/labne/toum/tashi	8 per dip
Pita	5 per piece
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 per piece
Koubes/Kibbeh- cracked wheat shell, meat or mushroom filling	4 per piece
Brussel sprouts, toum, pomegranate, coriander	15
Crispy harissa lamb, hummus	18

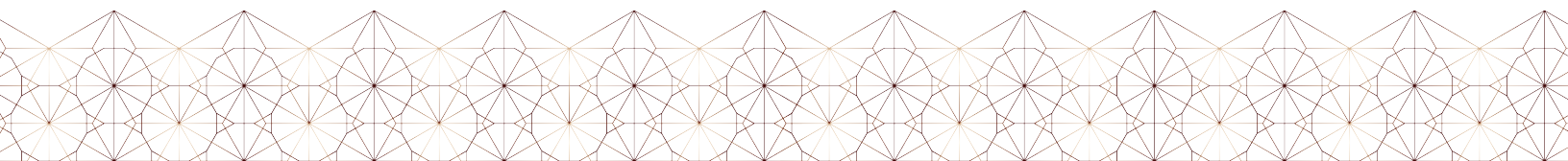
BBQ / woodfire & larger plates

King prawn - tarama & caper leaf	9
Chicken souvlaki	6
Pork souvlaki	8
Lamb souvlaki	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
Swordfish, skordalia, chickpea & caper	39
BBQ Octopus, aromatic kitharaki, rasins & pine nuts	38
Kleftiko - Slow cooked lamb shoulder, cinnamon, potato, lemon	half 45 whole 75

Sides

Greek salad	11
Tabouleh	10
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
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

