

Dinner Menu

Crudités 45 SEK | Pita 45 SEK | Chili Nuts 55 SEK | Olives 45 SEK

All mezze is served with freshly made pita from our wood oven

Tomato and Parsley Ezme, Walnuts 85

Hummus, Brown Butter, Crispy Chickpeas 95

Labneh, Fermented Jalapeño, Pistachio 85

Baba Ganoush, Curry Leaf Oil, Pine Nuts 85

Salt Roasted Beetroots, Whipped Feta, Hazelnuts 95

Crispy Fried Potatoes, Whipped Feta 75

Oyster Mushroom Skewer, Tamari & Agave Glaze 85

Oregano Lamb Skewer, Coal Smoked Aioli 110

Smoked Hispi, Pilpelchuma Butter, Preserved Lemon 75

¼, ½ or Whole Chargrilled Cauliflower, Pomegranate Molasses, Pine Nuts 85/170/340

½ or Whole Smoked Chicken, Yemenite Dynamite 215/430

Whole Grilled Fish, Chermoula 275

Grilled Ribeye, Urfa Butter 375

Za'atar, Fermented Chili Flatbread 110

Caramelized Shallots, Feta & Oregano Flatbread 135

Minced Cumin Lamb, Harissa, Sumac Onion & Parsley Salad Flatbread 145

Mandarin & Sumac Sorbet 55

Rose Malabi, Raspberry Sauce, Pistachio 100

Chocolate Tart, Salted Tahini Caramel, Cardamom Ice Cream 120

Please let us know if you have any allergies

Barabicu



The Bazaar Experience

Find it tricky to choose?

Let us guide you to the full Bazaar experience.

The kitchen will set the order and pace of the sharing dinner, that will be served to everyone around the table.

425 SEK per person.

Barabianu