

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 110

Hummus, Brown Butter, Crispy Chickpeas 110

Labneh, Fermented Jalapeño, Pistachio 110

Baba Ganoush, Curry Leaf Oil, Pine Nuts 110

Salt Roasted Beetroots, Whipped Feta, Hazelnuts 110

Crispy Fried Potatoes, Whipped Feta 95

Oyster Mushroom Skewer, Tamari & Agave Glaze 95

Oregano Lamb Skewer, Coal Smoked Aioli 110

Smoked Hispi, Pilpelchuma Butter, Preserved Lemon 95

¼, ½ or Whole Chargrilled Cauliflower, Pomegranate Molasses, Pine Nuts 95/190/380

½ or Whole Smoked Chicken, Yemenite Dynamite 215/430

Whole Grilled Fish, Chermoula 275

Grilled Ribeye, Urfa Butter 375

Za'atar, Fermented Chili Flatbread 120

Caramelized Shallots, Feta & Oregano Flatbread 145

Minced Cumin Lamb, Harissa, Sumac Onion & Parsley Salad Flatbread 155

Mandarin & Sumac Sorbet 65

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.

450 SEK per person.

Vegetarian 360 SEK per person

Barabica