

Dinner Menu

Pita 25 | Crudités 45 | Olives 45

Parsley, Golden Raisin & Chili Taboulleh 110

Hummus, Brown Butter, Crispy Chickpeas, Pita 145

Labneh, Fermented Jalapeño, Pistachio, Pita 130

Aubergine, Anchovy, Feta, Crispy Chili & Garlic 110

Charred Onions, Chives, Smoked Labneh 110

Crispy Fried Potatoes, Whipped Feta 95

King Oyster Mushroom Skewers, Amba Yoghurt, Yemenite Dynamite 120

Flank Steak Skewers, Pickled Chili, Coal Smoked Aioli 110

Grilled Hispi, Pilpelchuma Butter, Aleppo Chili 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 Dry Aged Grábo Pork Chop, Blackened Chili Sauce, Cardomom Yoghurt 300

Ribeye, Urfa Butter 375

Slow Roasted Tomato & Confit Garlic Flatbread 130

Caramelized Shallots, Feta & Oregano Flatbread 145

Minced Cumin Lamb, Harissa, Sumac & Herb Salad, Flatbread 155

Apricot & Urfa Chili Sorbet 95

Rose Malabi, Raspberry Sauce, Pistachio 100

Chocolate Ganache, Olive Oil, Flakey Salt, Crispy Chickpeas 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

Barabiku