

Dinner Menu

Pita 25 | Crudités 45 | Olives 45

Air Dried Pastirma, Pickled Sharron Fruit 85

Pomegranate & Herb Ezme, Pita 110

Labneh, Hazelnuts, Chive Oil, Harissa, Preserved Lemon, Pita 110

Hummus, Brown Butter, Crispy Chickpeas, Pita 145

Smoked Whipped Cods Roe, Egg Yolk, Fire Baked Bread 150

Crispy Fried Potatoes, Whipped Feta 95

Soy & Tamari Glazed Mushroom Skewers 95

Grilled Hispi, Pilpelchuma Butter, Aleppo Chili 95

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

Flank Steak Skewers, Pickled Chili, Coal Smoked Aioli 110

½ or Whole Smoked Chicken, Yemenite Dynamite 215/430

Whole Grilled Fish, Chermoula 275

Ribeye, Urfa Butter 375

Braised Lamb shank, Tomato, Cinnamon & Chilli Sauce, Sumac Berries, Chives 550

Slow Roasted Tomato & Confit Garlic Flatbread 130

Burrata, Harissa, Spicy Honey, Hazelnut dukkah 140

Minced Cumin Lamb, Zahtar, Crispy Parsley, Pine nuts, Feta, Fefferoni 150

Apricot & Urfa Chili Sorbet 95

Orange Blossom Malabi, Cherry Compot, Caramalised Sumac White Chocolate 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