

# Dinner Menu

## Snacks

Pita 25 | Chilli Nuts 55 | Olives 60

### Smaller

Ezme 110

*Pomegranate, Tomato, Pita*

Labneh 110

*Fire Roasted Grapes, Crispy Chilli Oil,*

*Sumac, Dill, Pita*

Hummus 145

*Brown Butter, Crispy Chickpeas, Tahini, Pita*

Crispy Fried Potatoes 95

*Whipped Feta*

Mushroom Skewer 95

*Tamari & Coriander Glaze*

Slow Smoked Beef Skewer 115

*Pomegranate & Date Glaze, Amba Yoghurt*

Grilled Hispi 95

*Pilpelchuma Butter, Aleppo Chilli*

¼, ½ or Whole Chargrilled

Cauliflower 95/190/380

*Pomegranate Molasses, Pine Nuts*

Gun Powder Lamb Chops 165 pp

*Mint & Coriander*

Woodfired Crayfish 200

*Chilli & Garlic Oil*

### Larger

½ or Whole Smoked Chicken 215/430

*Yemenite Dynamite*

Confit Duck Leg 285

*Beetroot Borani, Pistachio*

Whole Grilled Fish 275

*Chermoula*

Grilled Ribeye 300g 375

*Urfa Butter*



### Lahmacun

*Served on woodfired bread, ready to roll!*

Minced Lamb 185

*Paprika, Chilli, Tomato*

Mushroom & Vegan Feta 170

*Sumac Onions, Parsley*



### Desserts

Daily Sorbet or Ice Cream 40

Cardamom Basque Cheesecake 95

Walnut Baklava 120

# Specials

Cauliflower Kebab 175

*Smoked Almonds, Pickles, Chilli Mayo*

Lamb Burger 180

*Pickled Red Onion, Yemenite Dynamite Mayo*

Urfa Spiced Minced Beef 180

*Hummus, Shepherd's Salad, Somun Bread*



## The Bazaar Experience

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 400 SEK per person.*

*Barabicu*

*Please let us know if you have any allergies*

# Brunch Menu

Pita 25 | Chili Nuts 55 | Olives 45

AIR DRIED PASTIRMA, pickled pineapple 85

CRISPY FRIED POTATOS, whipped feta 95

EZME, tomato, pomegranate, pita 110

LABNEH, Za'atar, pistachio, jalapeno, pita 110

HUMMUS, tahini, crispy chickpeas, brown butter, pita 145

PORK SPETT DAWG, harissa glazed pork skewer, pickled cabbage, garlic mayo 145

MUSHROOM SPETT DAWG, soy glazed mushroom skewer, pickled onion, chilli mayo 140

TURKISH EGGS, Pilpelchuma butter, preserved lemon, dill, somun bread 140

WATERMELON & FETA SALAD, red onion, lime dressing, mint 145

PECAN & PISTACHIO BAKLAVA, crème fraiche 135

*Please let us know if you have any allergies*

