

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