



# Woodfired *Bazaar*

*Barabico*

# Dinner Menu

## *Snacks*

Pita 25 | Chilli Nuts 55 | Olives 60



## *Fresh and Small*

Ezme 110

*Pomegranate, Tomato, Pita*

Labneh 110

*Fire Roasted Grapes, Crispy Chilli Oil, Sumac, Dill, Pita*

Hummus 145

*Brown Butter, Crispy Chickpeas, Tahini, Pita*

Chilli, Chilli, Chilli 95

*Yoghurt, Harissa, Yemenite Dynamite, Charred Chilli, Pita*

Apricot & Pistachio Tabouleh 120

*Apricot, Green Herbs, Pistachio, Bulgar, Orange Blossom*

Crispy Fried Potatoes 95

*Whipped Feta*

## *Woodfired*

Fire Roasted Aubergine 125

*Crispy Garlic, Preserved Lemon, Crispy Capers, Chilli*

Mushroom & Feta Lahmacun 170

*Sumac Onions, Parsley*

Minced Lamb Lahmacun 185

*Sumac Onions, Parsley*

*Please let us know if you have any allergies*



## *Off The Coals*

- Chinese Cabbage Skewer 95  
*Preserved Lemon, Cardomom, Agave Syrup*
- Slow Smoked Brisket Skewer 120  
*Date & Pomegranate Mollases Glaze*
- Gun Powder Lamb Chops 175 pp  
*Mint & Coriander*
- Half or Whole Smoked Chicken 215/430  
*Yemenite Dynamite*
- Whole Grilled Fish 280  
*Chermoula*
- Grilled Ribeye 300g 420  
*Urfa Butter*



## *Desserts*

- Daily Sorbet or Ice Cream 60
- Lemon Sumac Bar, Raspberries, Lemon Caramel 95
- Blackberry & Apple Meringue Smash 95



# 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.

*525 SEK per person / Vegetarian 475 SEK per person*

*Minimum 2 people – Must be ordered by whole table*

