

# barzaari

**Banquet Menus ~ minimum 2 people + required for all groups of 6 or more people**

## **1 - Vegan Banquet**

60pp

### **Starters:**

Hummus & Tashi dips, Pita, Falafel, Tsakistes (olives), Koubes/Kibbeh - cracked wheat shell with mushroom filling, Pickles, Smoked eggplant, pistachio, pomegranate, raisin, chive

### **Main:**

Maftool salad – chermoula, peppers, apricot, walnut, Cauliflower - tahini, dukkah, date molasses, Fattoush, Crispy brussel sprouts - toum, coriander, pomegranate, chips

## **2 - The Feast**

70pp

### **Starters:**

Chefs selection of 3 dips, Pita, Pickled octopus, Haloumi, Falafel, Tsakistes (olives), Pickles, Smoked eggplant, pistachio, pomegranate, raisin, chive

### **Main:**

Souvla (chicken, lamb or pork) – thick cut pieces of meat cooked slowly over charcoal  
OR

Kleftiko - slow cooked lamb shoulder cinnamon, potato, lemon

Fattoush, Yiayia's rice, Chips

### **Dessert:**

Loukoumades & Baklava

## **3 - The Whole Bazaar**

85pp

### **Starters:**

Chefs selection of 3 dips, Pita, Pickled octopus, Falafel, Tsakistes (olives), Pickles, Koubes/Kibbeh (meat or mushroom), Cauliflower with tahini, dukkah, molasses, Koupepia- Rice & tomato in vine leaf, currant, preserved lemon, pine nut

### **Main:**

Souvla (chicken, lamb or pork) – thick cut pieces of meat cooked slowly over charcoal  
OR

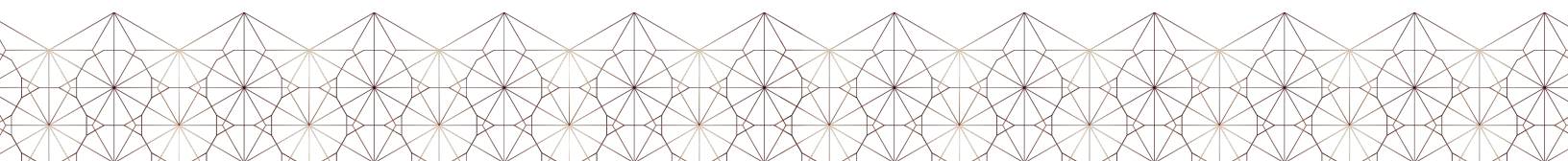
Kleftiko - slow cooked lamb shoulder cinnamon, potato, lemon

Fattoush, Yiayia's rice, Crispy brussel sprouts- toum, coriander, pomegranate, Chips

### **Dessert:**

Baklava Ice Cream & Loukoumades

**Please note that all tables of 1-7people have a 1.5hour sitting and groups of 8 or more people have a 2hour sitting.**



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