

# barzaari

## Mezze

Toum / Tzatziki / Hummus / Tashi	8 per dip
Taramasalata, crispy shallot & roe	15
Labne, persimmon, basil, pomegranate	15
Smoked eggplant, pistachio, pink pickle, currants (vegan)	15
Pita	5 per pita
Koulouri (village bread)	5 each
Tsakistes - cracked olives (vegan)	9
Barzaari pickles (vegan)	8
Pickled octopus, rosemary, sumac, garlic, chili	15
Kingfish tartare, sweet harissa, yoghurt & crisp bread	25
Tiropitakia; Feta & peppers, burnt honey, sesame	7 each
Falafel - chickpea, herbs, spices (vegan)	3 per piece
Koubes/Kibbeh - cracked wheat shell, meat or mushroom filling (vegan)	4 per piece
Fatayer – spinach, olive, white pepper (vegan)	7 each
Woodfired shanklish – vine leaf, grape, preserved lemon, pine nuts	8 each
Haloumi	14
Saganaki – Kefalograviera cheese, honey, lemon	23

## BBQ / Woodfire & Larger plates

Chicken souvlaki	9 per piece
Pork souvlaki	9 per piece
Lamb souvlaki	10 per piece
Sheftalies - pork, parsley, onion	5 per piece
Lamb kofta, parsley puree, sumac onions	16 per piece
Loukaniko (aromatic, red wine, juniper, pepper pork sausage), silverbeet, sticky grapes	24
Lamb souvla – thick cut loin chops (each piece 250g raw weight)	16 per piece
Pork souvla – thick cut pork neck, aniseed (each piece 250g raw weight)	15 per piece
Chicken souvla – thigh, paprika, mint, garlic, yoghurt (each piece 250g raw weight)	15 per piece
Woodfired Blue Eye Trevalla in vine leaf, tahini, fennel & pine nut vinaigrette	36
BBQ Octopus, Palestinian braised shallots and garlic chives	39
Kousa; aromatic beef & rice in zucchini, yoghurt, paprika, almond	30
Cauliflower, tahini, dukkah, date molasses (vegan)	24
Kleftiko - Slow cooked lamb shoulder, cinnamon, potato, lemon	half 48 / whole 90

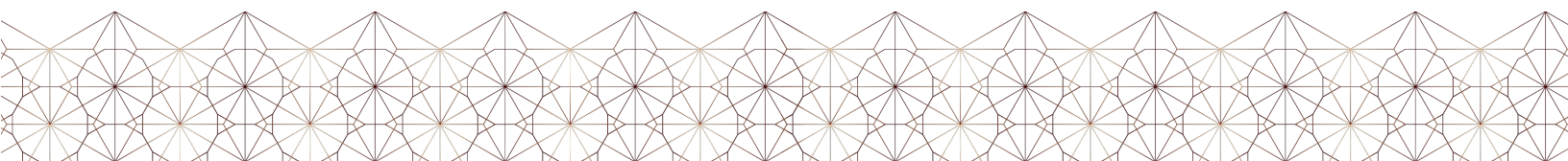
## Sides

Greek salad, pickled leaves, feta, kalamata	16
Crispy brussel sprouts, toum, pomegranate, coriander	17
Cannellini bean and caramelised onion salad, maple tahini, purslane, mint (vegan)	16
Roast potatoes, garlic, pickled chili, dill	12
Yiayia's rice	10
Chips	10

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

***A 10% surcharge will be applied on Sundays and Public Holidays.***

***A 10% service charge is applicable to all groups of 10 or more people.***



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

## **1 - Vegan Banquet**

67pp

### **Starters:**

Hummus & Tashi dips + Pita + Falafel + Tsakistes (olives) + Koubes/Kibbeh - cracked wheat shell with mushroom filling + Pickles + Smoked eggplant, pistachio, pink pickle, currants + Fatayer – spinach, olive, white pepper

### **Main:**

Cauliflower, tahini, dukkah, date molasses + Crispy brussel sprouts, pomegranate, coriander + Cannellini bean and caramelised onion salad, maple tahini, purslane, mint

### **Dessert:**

Loukoumades

## **2 - The Feast**

70pp

### **Starters:**

Hummus, Tzatziki, Toum + Pita + Pickled octopus + Haloumi + Falafel + Tsakistes (olives) + Pickles + Smoked eggplant, pistachio, pink pickle, currants

### **Main:**

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

Kleftiko - slow cooked lamb shoulder cinnamon, potato, lemon

Greek salad + Yiayia's rice + Chips

### **Dessert:**

Loukoumades & Baklava

## **3 - The Whole Bazaar**

90pp

### **Starters:**

Labne, persimmon, basil, pomegranate + Taramasalata, crispy shallot & roe + Pita + Pickled octopus + Falafel + Tsakistes (olives) + Koubes/Kibbeh (meat or mushroom) + Fatayer – spinach, olive, white pepper + Saganaki – Kefalograviera cheese, honey, lemon

### **Main:**

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

Kleftiko - slow cooked lamb shoulder cinnamon, potato, lemon

Greek salad, pickled leaves, feta, kalamata + Crispy brussel sprouts, toum, pomegranate, coriander + Yiayia's rice + Chips

### **Dessert:**

Baklava Ice Cream & Loukoumades

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