

BARDAK'S KITCHEN

TEL AVIV'S FAVOURITES SNACKS

FROM 17:00 TILL LATE

MEAT FROM OUR CHARCOAL GRILL

ARAIŠ KEBAB GRILLED IN A FLAVOUR SOAKED PITA	9,5
KEBAB FROM THE GRILL	7,5
LAMB SWEETBREADS LAMSZWEZERIK - FROM THE GRILL	8
FRIED CALAMARI SQUID IN TEMPURA BATTER	7
CHICKEN LIVERS FROM THE GRILL	6,5
GRILLED SHRIMPS MARINATED IN GARLIC-CHILLI SAUCE	9
BONELESS CHICKEN GRILLED TENDER CHICKEN THIGHS	7
RIB-EYE SKEWER CHARCOAL GRILLED STEAK CUTS	9,5

OUR FAVOURITE VEGGIES

MUSHROOM SHAWARMA VEGAN STYLE SHAWARMA	7,5
BAKED CAULIFLOWER STEAMED AND BAKED	7,5
SFIHA SPICY TOMATO - EGGPLANT - FETA - SERVED WITH PITA	6
BURNT EGGPLANT STEAMED AND BURNED	7
GRILLED OKRA LADIES' FINGERS / BAMIA	6
FALAFEL SERVED WITH TAHINI AND HOMEMADE PICKLES	6,5
CRISPY TORN POTATOES BARDAK STYLE FRIES	6
CHERRY TOMATO SALAD HOMEMADE FRESH DRESSING	6

HOMEMADE SWEETS

BABKA GRANDMA'S CHOCOLATE ROLL	5
KANAFEH KADAIF PASTRY - GOAT CHEESE - RICOTTA - HONEY	5
MALABI CREAMY MILK PUDDING - ROSE SYRUP - PISTACHIO AND COCONUT CRUMBLE	5
VEGAN MALABI MALABI MADE WITH COCONUT MILK	5

BARDAK