

BARDAK'S KITCHEN

TEL AVIV'S FAVOURITES SNACKS

FROM 17:00 TILL LATE

MEAT AND SEAFOOD

ARAIS 9,5

BEEF KEBAB GRILLED IN A FLAVOUR SOAKED PITA

BEEF KEBAB 7,5

BEEF AND LAMB MEAT FROM THE GRILL

LAMB SWEETBREADS 8

LAMSZWEZERIK - FROM THE GRILL

FRIED CALAMARI 7

SQUEED IN TEMPURA BATTER

CHICKEN LIVERS 6,5

FROM THE GRILL

GRILLED SHRIMP 9

MARINATED IN GARLIC-CHILLI SAUCE

BONELESS CHICKEN 7

GRILLED TENDER CHICKEN THIGHS

RIB-EYE SKEWER 9,5

CHARCOAL GRILLED STEAK CUTS

OUR FAVOURITE VEGGIES

MUSHROOM SHAWARMA 7,5

VEGETARIAN STYLE SHAWARMA

BAKED CAULIFLOWER 7,5

STEAMED AND BAKED

SFIHA 7

SPICY TOMATO - EGGPLANT - FETA - SERVED WITH PITA

BURNT EGGPLANT 7

STEAMED AND BURNED ON THE GRILL

KOHLRABI STEAK 8

BURIED IN CHARCOAL

GRILLED OKRA 6

LADIES' FINGERS / BAMIA

FALAFEL 6,5

SERVED WITH TAHINI AND HOMEMADE PICKLES

CRISPY TORN POTATOES 6

BARDAK STYLE FRIES

CHERRY TOMATO SALAD 6

HOMEMADE FRESH DRESSING

HOMEMADE SWEETS

BABKA GRANDMA'S CHOCOLATE ROLL 6

KANAFEH KADAIF PASTRY - SHEEP CHEESE - RICOTTA 5

MALABI CREAMY MILK PUDDING - ROSE SYRUP - PISTACHIO AND COCONUT 5

VEGAN MALABI MALABI MADE WITH COCONUT MILK 5

BARDAK