

BARDAK'S EXPERIENCE

35 PER PERSON

LET'S START WITH SOME OF BARDAK'S DELIGHTS

PITA & DIPS - PITA BREAD - HOMEMADE HUMMUS - MATBUKHA - FRESH CUCUMBER SALAD

BURNT EGGPLANT - BELL PEPPER SALAD - CORIANDER SEEDS - SPICY PEPPER CREAM - PISTACHIO - DILL

FALAFEL - TAHINI - SESAME SEEDS - PARSLEY

FRIED CAULIFLOWER - SPICY GREEN TAHINI - LEMON - PARSLEY - ROASTED TOMATO

AND WE'LL CONTINUE WITH BARDAK'S SIGNATURE DISHES FOR THE REST OF THE EVENING

IF YOU HAVE ANY ALLERGIES OR PREFERENCES PLEASE LET US KNOW

DRINKS RECOMMENDATIONS

WATERMELON SOUR GIN - WATERMELON LIQUEUR - CHARTREUSE GREEN — LIME — WATERMELON JUICE - EGGWHITE 12

VIOGNER / SAUVIGNON BLANC GALIL MOUNTAIN WINERY, UPPER GALILEE, ISRAEL - HIGH ALTITUDE VINEYARD - NOTES OF TROPICAL FRUIT - FRIENDLY ACIDITY - MINERAL 8 / 39

ALEXANDER GREEN IPA - 6% - HOPPY BEER - IPA WITH AN ISRAELI TWIST - BITTER SWEET GRAPEFRUIT 5.8