

BARDAK' S KITCHEN

TRY BARDAK'S EXPERIENCE, 37 € P.P.(MIN. 2 PERSONS), SIT AND RELAX WHILE OUR KITCHEN CHOOSES FOR YOU ; INCLUDING 3 STARTERS, 3 MAIN (INCLUDING SPECIAL) AND 2 DESSERTS

BURNT EGGPLANT – CORIANDER & FENNEL SEEDS – SPICY PEPPER CREAM – GREEN TAHINI – PISTACCHIO – DILL- HOMEMADE CRACKER 11

FRIED CAULIFLOWER – LEMON CREAM – TAHINI YOGURT – ZAHATAR – OLIVES TAPANDE – HORSE RADISH – SUNFLOWER SEEDS – SUMAK – PARSLEY 11

EXTRA CRUNCH FALAFEL – TAHINI – CHILI GARLIC SAUCE 9

ARAIS – BEEF KEBAB GRILLED IN A FLAVOUR SOAKED PITA- TAHINI – AMBA – CHILI PASTE 15

VEGAN ARAIS – MIXED LENTILS GRILLED IN A FLAVOUR SOAKED PITA – TAHINI – AMBA – CHILI PASTE 14

CUBANIA – CHOPPED RAW MEAT – BULGUR- ROASTED CHILI – SPICY AIOLI – SUMAK ONION – HOMEMADE JERUSALEM BEAGL 14

FISH KABAB – GROUND FRESH FISH – CORIANDER – TABBULEH – YOGURT AMBA – CUERD EGGPLANT – CUERD LEMON – SAFFRON OIL-DILL 15

MUSHROOM SHAWARMA – OYSTER MUSHROOM – CREME FRESH AMBA – SUMAK ONION – CHILLI GARLIC SAUCE – PARSLEY – PITA BREAD 14

CHICKEN STEAK – FRESH QUINOA SALAD – GRAPE – PINE NUTS – BLACK LENTILS – PARSLEY – CORIANDER – LABANEH 14

CRISPY TORN POTATO – HOMEMADE LIME MAYONNAISE 11

DESSERT

BAKED CHEESECAKE – WITH APRICOT SAUCE – PISTACHIOS 10

HOMEMADE CHOCOLATE MILKY – SESAME TUILE – HALVA CHOCOLATE COFFEE CRUMBLE 10

VEGAN MALABI – COCONUT CREAM PANNA COTTA – ROSE WATER SYROUP – PICHACCIO – ROASTED COCONUT 10

BARDAK