

BARDAK'S KITCHEN

TRY BARDAK'S EXPERIENCE, 42 € P.P.(MIN. 2 PERSONS), SIT AND RELAX WHILE OUR KITCHEN CHOOSES FOR YOU ; INCLUDING 3 STARTERS, 3 MAIN (INCLUDING DAILY SPECIAL) AND 2 DESSERTS

SMOKED EGGPLANT – CORIANDER SEEDS – CURED EGGPLANT – EGGPLANT CREAM
CHILI – OREGANO OIL – PISTACCHIO – DILL – CHILI BAGEL 12

FRIED CAULIFLOWER – LEMON CREAM – FETA CHEESE – PEPPER CREAM – ROASTED
TOMATOES – ZAHATAR – OLIVES – PINE NUTS 12

EXTRA CRUNCH FALAFEL – GREEN TAHINI – CHILI GARLIC SAUCE 9

ARAIIS – BEEF KEBAB GRILLED IN A FLAVOUR SOAKED PITA – TAHINI – AMBA
CHILI PASTE 16

VEGAN ARAIS – MIXED LENTILS GRILLED IN A FLAVOUR SOAKED PITA
TAHINI – AMBA – CHILI PASTE 16

PULLED DUCK – SLOW COOKED DUCK MEAT – CRUNCH POTATO – ONION JAM
HORSERADISH – AMBA AIOLI 16

FISH KABAB – GROUND FRESH FISH – CORIANDER – CHICKPEAS – OKRA – BURNT
TOMATOES SAUCE – CUERD LEMON – SAFFRON OIL – DILL 16

MUSHROOM SHAWARMA – OYSTER MUSHROOM – ORANGE VEGETABLES CREAM – SUMAK
ONION – CHILLI GARLIC SAUCE – PARSLEY – PITA BREAD 15

CHICKEN STEAK – FREEKEH – SPINACH CREAM – LABNEH – JERUSALEM
ARTICHOKE FRIES 15

SWEET POTATO STEAK – GARLIC – THYME – ROASTED BEETROOT – LABNEH
SUNFLOWER SEEDS – PARSLEY 15

CRISPY TORN POTATO – HOMEMADE LIME MAYONNAISE 11

DESSERTS

APPLE CHEESECAKE – COOKED APPLES – CINNAMON 10

CHOCOLATE MILKY – ROASTED HAZEL NUTS – HALVA CHOCOLATE COFFEE CRUMBLE 10

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

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