



# the spice bazaar

sharing menu







## sharing menu 2

### snack & starter

set at the table with bread, dukkah and olive oil

#### creamy date

date | cream cheese | garlic | harissa | cumin

#### juicy meat balls

crispy baked pulled beef balls | peanut | chili | coconut | jalapeño | coriander | mint | ginger

#### crunchy falafel

crispy bell pepper plantain falafel | butter | parmesan | ajvar | yoghurt

#### prawn ceviche

wild caught prawns | lime | chili | ginger | pomegranate | garlic | coriander | avocado | tomato | cucumber | mint | coconut | mild goat cheese

### main

#### bazaar parmigiana

aubergine | tomato | pecorino | fresh herbs | garlic | olive | smoked almond

#### chicken skewer

organic boneless chicken thighs | pomegranate glaze | garlic | chili crunch

#### bazaar beef shawarma

organic beef brisket warm smoked | pointed cabbage | fennel | amba sauce | tomato salsa | tahini yoghurt | flatbread

#### butterfish & prawns

butterfish fillet (sushi quality) | wild caught prawn | coconut kaffir lime curry | seasonal veggies | coriander

### dessert

#### oriental mess

hazelnut meringue | crumble | basil | pistachio | buttermilk espuma | fresh fruits | amarena cherry

#### pistachio baklava

pistachio | filo pastry | sunflower seed | sheep's milk yoghurt | red berries | mandarin | honey

### side

#### smoked basmati

smoked basmati rice | date | barberry | butter | herbs | almond pistachio crisp

#### rapeseed blossoms vegan

rapeseed blossom | chili | garlic | scallion | almond

#### nutty fattoush vegan

croûton | tomato | bell pepper | walnut | almond | cashew | chili | lemon | parsley | garlic | extra virgin olive oil

#### corn tabouleh vegan

parsley salad | corn cous cous | tomato | cucumber | chili | herbs | lemon | extra virgin olive oil | garlic | smoked almond

price per person | 78.0



## sharing menu 3

### snack & starter

set at the table with bread, dukkah and olive oil

#### farik feta

shepherd's cheese | freekeh | pomegranate | tomato | cucumber | fig | smoked almond | preserved lemon | mint | basil | parsley

#### velvet peanut eggplant

grilled eggplant | pomegranate | coriander | beetroot peanut cream | chive

#### beef tatar

organic beef | sundried tomato | caper | pickled cucumber | mustard | parsley | chili | pistachio | almond | cumin | greek yoghurt

#### coconut king prawns

black tiger prawn (wild caught) | confit in coconut oil | coconut | coriander | chili

### main

#### bbq ginger tofu

baked tofu | beetroot | shiitake | mu err mushroom | teriyaki sauce | cucumber | cashew cream | sesame crunch

#### tasty bitter orange lamb

pasture lamb shoulder braised | shallot | bitter orange | anchovy | cucumber | celery | shatta | coriander

#### finger licking beef rib

organic beef short rib slowly roasted | oriental honey glaze | coconut cumin crunch

#### grilled octopus

octopus grilled | celery | tomato | sultana | olive | pine nut | tomato saffron jus

### dessert

#### oriental mess

hazelnut meringue | crumble | basil | pistachio | buttermilk espuma | fresh fruits | amarena cherry

#### peppered chocolate ice cream

creamy chocolate ice cream | semi-dried strawberry | passion fruit | hazelnut crumble | wild andaliman pepper

price per person | 88.0

### side

#### baharat cauliflower potatoes

thin slices of potato and cauliflower baked | butter | baharat spice | sesame

#### bbq artichoke

grilled artichoke heart | frisée salad | parsley pesto | smoked almond | pecorino

#### green veggie salad ■ ■

green bean | snow pea | broccoli | spinach | seaweed | sunflower seed tahini dressing

#### buttermilk panzanella

tomato | cucumber | radish | mint | parsley | buttermilk dressing | croûton | sesame crunch | sumac | nigella



## sharing menu 4

vegetarian

### snack & starter

set at the table with bread, dukkah and olive oil

#### farik feta

shepherd's cheese | freekeh | pomegranate | tomato | cucumber | fig | smoked almond | preserved lemon | mint | basil | parsley

#### crunchy falafel

crispy bell pepper plantain falafel | butter | parmesan | ajvar | yoghurt

#### velvet peanut eggplant vegan

grilled eggplant | pomegranate | coriander | beetroot peanut cream | chive

#### marrakesch humus vegan

jerusalem artichoke | chickpea | tahini | chili | garlic | lemon | parsley | olive oil | date syrup | nut crisp

### main

#### bazaar parmigiana

aubergine | tomato | pecorino | fresh herbs | garlic | olive | smoked almond

#### cauliflower steak vegan

cauliflower grilled | tahini yoghurt | amba sauce | watercress | nut crisp

#### bbq ginger tofu vegan

baked tofu | beetroot | shiitake | mu err mushroom | teriyaki sauce | cucumber | cashew cream | sesame crunch

### dessert

#### peppered chocolate ice cream

creamy chocolate ice cream | semi-dried strawberry | passion fruit | hazelnut crumble | wild andaliman pepper

#### oriental mess vegan

hazelnut meringue | crumble | buttermilk espuma | basil | fresh fruits | amarena cherry | pistachio

### side

#### smoked basmati

smoked basmati rice | date | barberry | butter | herbs | almond pistachio crisp

#### bbq artichoke

grilled artichoke heart | frisée salad | parsley pesto | smoked almond | pecorino

#### green veggie salad vegan

green bean | snow pea | broccoli | spinach | seaweed | sunflower seed tahini dressing

#### corn tabouleh

parsley salad | corn cous cous | tomato | cucumber | chili | herbs | lemon | extra virgin olive oil | garlic | smoked almond

price per person | 68.0



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