

BAZAAR

À LA CARTE

Autumn · Winter 2026

15 CAPTAIN COOK SQUARE · MIDDLESBROUGH · 01642 609010

Light Bites

- DEEP FRIED CALAMARI

5
- G E ML
- DEEP FRIED TIGER PRAWNS

6
- G E S
- MOONBREAD, OLIVES & ZA'ATAR

6
- G
- CORDIAL OLIVES

3
- BASKET OF WARM IN-HOUSE BAKED BREAD

4
- With cultured butter
- G D

Starters

- CREAM OF SAN MARZANO TOMATO & BASIL SOUP

6
- Served with homemade sourdough
- G D N
- SPICY SHELLFISH SOUP

10
- small plate 5
- Tiger prawns, mussels, aioli & bruschetta
- G D S E ML
- OVEN BAKED TIGER PRAWNS IN GARLIC BUTTER

12
- With chilli & flatbread
- G D S ML
- STRAINED LABNEH

6
- Wildflower honey, toasted za'atar, aleppo chilli, warm baby moonbread
- G D
- SPICY HUMMUS WITH LAMB KOFTA

8
- G D SM



COD, PRAWNS & MUSSELS
Original photograph from the Bazaar menu

If your allergy is severe, please ask to speak directly to our Chef – we will be happy to adapt your dish to your needs. Allergen key overleaf.

- SHETLAND MUSSELS

12
- small plate 6
- Chilli, tomato & garlic in toasted spices, with baby moonbread
- G D SF ML
- SMOKED HADDOCK, COD & SALMON FISHCAKE

10
- With lobster bisque butter
- G D S E F

Mains

- HONEY & CHILLI GLAZED HALF CORNFED CHICKEN

26
- Triple cooked chips, garlic toum & home-fermented chilli sauce
- G D
- LAMB SHOULDER MAKLOUBEH

26
- small plate 18
- Lamb rib rice, braised lamb shoulder, aubergine, pine nuts & potatoes, tzatziki
- G D N
- LEBANESE MIXED GRILL

36
- Marinated chicken breast, lamb loin cutlet & lamb kofta, with lamb rib rice, mezzes & baby moonbread
- G D N
- 12OZ SIRLOIN STEAK SHAWARMA

38
- small plate 20
- Garlic foam, fermented chilli sauce & salad
- CHICKEN BREAST FILLET SHAWARMA

24
- small plate 16
- Garlic foam, fermented chilli sauce & salad
- MUSHROOM SHAWARMA

16
- small plate 12
- Garlic foam, fermented chilli sauce & salad
- OUR VEGAN EGYPTIAN STEW

16
- small plate 10
- Spiced aubergine & pepper stew, served with moonbread
- G VEGAN

From the Sea

- FISHCAKE MAIN

16
- Our fishcake with lobster bisque butter, vegetables & triple cooked chips
- G D S E F
- MOROCCAN HADDOCK TAGINE

22
- small plate 14
- With garlic & roasted cumin hummus
- G F SM
- PAN-FRIED COD FILLET WITH KING PRAWNS & MUSSELS

29
- small plate 18
- Crème de fumet sauce, crispy crushed potatoes & fennel tempura
- G D F S ML



LAMB SHOULDER MAKLOUBEH
Original photograph from the Bazaar menu

From the Josper

Dry-aged & flame grilled over charcoal · priced per 100g, minimum 200g per steak – ask for today's cuts

- ABERDEEN ANGUS SIRLOIN

12
- per 100g
- ABERDEEN ANGUS RIBEYE

12
- per 100g
- ABERDEEN ANGUS FILLET

14
- per 100g
- LAMB CHOPS

2 for 12
- ADD
- TIGER PRAWNS – SURF & TURF

12
- S D
- ONION RINGS, ROASTED TOMATOES & MUSHROOMS

3
- G
- SAUCES 2 each
- Peppercorn D Diane M
- Colston Bassett Stilton D Garlic Butter D



SHARING TOMAHAWK
Original photograph from the Bazaar menu

BOOK A TABLE · 01642 609010 ·
BAZAARRESTAURANT.CO.UK

BAZAAR

PIZZA · PARMESANS · SIDES

Pizzas

From the largest indoor wood-fired pizza oven in Europe – 48-hour fermented sourdough, San Marzano tomatoes & fior di latte

MARINARA 12

Classic Neapolitan – tomatoes, olive oil, oregano & garlic

G VEGAN

CLASSIC MARGHERITA 14

Vegan option available

G D

BURRATA PIZZA 18

G D

MUSHROOM & WHITE TRUFFLE 20

Topped with rocket & parmesan

G D VEG

PEPPERONI 20

With double pepperoni

G D SF

GOATS CHEESE 21

Caramelised onion jam, honey, roasted onions, hazelnut

G D N

THE PUTTANESCA 22

Anchovies, black olives, garlic & chilli, San Marzano tomato, fior di latte

G D F

PARMA HAM & PARMESAN 24

Parmesan & parma ham with rocket

G D

SPICY SICILIAN 24

N'duja, pepperoni & jalapeños

G D SF



PARMA HAM & PARMESAN

Original photograph from the Bazaar menu

Parmesans

CLASSIC PARMESAN 22

G D E

HOTSHOT PARMESAN 24

Onions, peppers, jalapeños

G D E

Sides

SEASONAL VEGETABLES 3

SIDE SALAD 3

CHOPPED DRESSED SALAD 3

TRIPLE COOKED CHIPS 3

SKIN-ON FRENCH FRIES 5

SWEET POTATO FRIES 7

FERMENTED CHILLI SAUCE 3

HELLMANN'S MAYO 1

E

GARLIC MAYO 1

E



FROM OUR WOOD-FIRED OVEN

Original photograph from the Bazaar menu

Fusing modern cooking techniques with ancient methods

To Share

BACK BY POPULAR DEMAND

LEBANESE MIXED GRILL FOR TWO 56

Marinated chicken breast, lamb loin cutlets & lamb kofta, with lamb rib rice, mezzes & baby moonbread

G D N

Serves 2 · 28 per person

MADE FOR SHARING

SHARING TOMAHAWK 100
1.4KG

Triple cooked chips, panache of vegetables, onion rings, tomatoes & mushrooms, with a trio of sauces – peppercorn, Diane & garlic butter

G D M

Serves 2 · 50 per person

THE ULTIMATE BAZAAR EXPERIENCE · FOR 2 TO 4

LEBANESE CHARCOAL SHARING PLATTER 95

Sirloin steak, ribeye steak, lamb chops, chicken breast fillet, lamb kofta, lamb shoulder makloubeh, mezzes, flatbread & beef dripping chips

G D SM N

Serves 2 to 4 · from 24 per person

N Nuts G Gluten E Eggs D Dairy F Fish
S Shellfish ML Molluscs SF Sulphites SM Sesame M Mustard

If your allergy is severe, please ask to speak directly to our Chef – we will be happy to adapt your dish to your needs. If you have an allergy please inform your server. We will be diligent in preparing your meal, however if you have a serious allergy we cannot guarantee it will be 100% free from, as we do handle allergens in our kitchen.