

# BAZAAR

## THE BAZAAR

a little bit of everything  
- served family style

395 per person

(grilled langoustines with the menu +100)

## THE GREEN BAZAAR

vegetarian and vegan dishes  
- served family style

295 per person

(grilled langoustines with the menu +100)

**\*MUST BE CHOSEN BY WHOLE TABLE\***

wine menu - 3 glasses // 250 \*\*\* cocktail menu - 3 cocktails // 250

## SNACKS & MEZZE

(we recommend 3 or more per person)

- flatbread -with olive oil and sea salt ✿ 25
- flatbread -with rosemary, garlic, butter and sea salt ♡ 30
- bazaar's hummus -chickpea purée with olive oil and sumac ✿ 45
- spicy hummus -chickpea purée, harissa, tomato and dukkah ✿ 50
- halloumi fries -tomato cream and tomato cream ♡ 65
- couscous -baked tomatoes, feta, parsley and dukkah ✿ 45
- tzatziki -yogurt with cucumber, pepper and garlic ♡ 45
- falafel -crispy, fried falafels of edamame beans with labneh ♡ 65
- fried chicken -deep fried chicken with warm spices and mayo 80
- pommes frites -made on sweet potato with bazaar x.o. spice ✿ 50
- toast -with iberico ham, manchego cheese and garlic cream 95
- beef tartare -with baked tomatoes, horn of plenty mushrooms and pickled onion 95

## SAUCES & DIPS

- zhug -arabic pesto on green chili, parsley, cilantro, garlic and cumin ✿ 35
- bazaar's kebab sauce -intense spiced sauce with secret ingredients ♡ 35
- chili sauce -chili, tomatoes, smoke and habanero ✿ 35
- labneh -salted yogurt with lemon ♡ 35
- tahini -roasted sesame cream ✿ 35

## FISH & SHELLFISH

- roasted cod -with cabbage, cauliflower purée, vadouvan and mussel sauce 145
- grilled langoustines -with green chili, cilantro and garlic 3/6/9 pcs. 125 / 225 / 275

## BEEF, PORK & POULTRY

- grilled chicken -with ras el hanout, chicken sauce and green olives 100
- grilled beef kebab -with yogurt and spice 100
- pork -pluma de iberico with harissa-bearnaise and fried bread 135

\*\*\* bazaar kit choose between beef kebab, chicken or falafel \*\*\*  
-including flatbread, kebab dressing, pointed cabbage and hummus 150

## GREENS

- grilled beets -with feta and citrus ♡ 65
- pan-fried jerusalem artichokes -with jerusalem artichoke purée and burnt garlic ♡ 75
- cauliflower -with pomegranate, tahini, spring onions and parsley ✿ 75

## SWEET

- coconut sorbet -with cocoa and ras el hanout ✿ 55
- pistachio ice cream -with arabic mocha cream, pistachio crumble, sea salt and olive oil ♡ 65

vegan = ✿  
vegetarian = ♡

Water = 25 per pers.

Got any allergies? Ask your waiter so we can guide you safely through the menu.  
Credit card fee: Company cards issued both within or outside of EU/EEA and private cards issued outside EU/EEA will be charged a fee. All transactions on American Express cards are surcharged.