

BAROUSHKA RESTAURANT



GENUINE MEAL WITH PANACHE 2 COURSE MEAL FOR £22.95



APPETIZER & ENTRIES

CHOOSE FROM:

za'aatar hummus, hot honey halloumi, falafel or olives with herb topping

PISTACHIO LAMB KOFTA
served with tzatziki and harrisa

TO SHARE!
selection of mezze served with toasted bread

SHAKSHUKA DELIGHT

choose from: cauliflower with falafel or lamb sausage and feta

MEZZE TASTER

with hummus, vine leaves, babaganoush, tzatziki and halloumi

MAIN COURSE

SEA BASS

ouzo infused, pepper and potato confit and herb salad

CAULIFLOWER STEAK

with fava beans hummus, pickled onion and marocan chimichurri

CHICKEN SKEWER

safron infused, sauteed spinach and coleslaw

LAMB MEDALIONS

chargrilled medalions, with herbed butter, shallot salad, jersey potato and greek pitta

SWEET PLATTER

ROSE CHEESECAKE

CHOCOLATE SOUFLE

PISTACHIO BAKLAVA

£5.5

we take allergen safety seriously. if you have any allergy, please let the manager know and ensure you refer to the new allergen matrix

SPECIAL MENU

OCTOPUS

pan seared, served with Persian risotto and salad

PULLED LAMB BRUSCETTA

harissa hummus, whipped feta and pistachio

ROASTED BUTTERNUT SQUASH

lentils, quino and cheese served with toasted kernels

BROCOLLI MEAL

with potato crutons, stir fry green lentils and laventine bread

*gluten free option available for £1
£5 surcharge for weekend : Friday and Saturday

SIDES

egyptian coleslaw
sweet potato fries
marrocan carrot salad
pitta basket
tabbouleh
potato crutons
tzatziki
skin on fries

£3.5

