

**BITES & DIPS**

selection of pickled vegetables with rocket	3.9
toasted pitta and dukkah with olive oil	3.9
seasoned moroccan olives and sumac	3.9
TRIO OF MANAKESH: arabian flat breads topped with zatar, labneh and seasonal lamb	4.5
chargrilled sweet pepper and feta cheese dip with warm pitta	4.5

**SHARING? MEZZE**

served with freshly baked pitta bread, 2 person to share	15.9
<b>HOT MEZZE:</b> hummus with shawarma chicken, falafel, batata harra (sautéed potatoes), lamb safiha (baked pastry), fasulye (seasoned fine beans) and lebanese sausage	
<b>COLD MEZZE:</b> hummus, mutabal (aubergine and tahini crush), tabbouleh, stuffed vine leaves, koshka (strained yoghurt), potato salad and muhamara (syrian wholewheat and pepper dip)	

**SALADS**

FATTOUSH: baby gem, vine tomatoes, sweet peppers, cucumber, sliced radish and mint leaves, mixed with toasted lebanese bread in a citrusy olive dressing	6.9
TABBOULEH: finely chopped parsley, diced tomatoes, shallots, bulgur, pomegranate and fresh mint, drizzled with olive oil and lemon squeeze	6.9
HALLUMI SALAD: rocket leaves, orange zest, mint, halloumi slices and tomato	7.5
MOROCCAN CARROT SALAD: with cumin and preserved lemon	5.5

**LONELY? MEZZE**

sumac and dill spiked glazed beets, with whipped feta, rose petals, walnuts and pitta	4.9
beirut style sautéed chicken liver with pomegranate molasses, parsley and tahini, served with pitta	5.9
spiced grilled halloumi with sunblushed tomato and green harissa	5.1
OVEN BAKED TRIO OF ROULADE: layered with seasoned lamb, feta and herbed vegetables, served with tabbouleh and harrisa	5.9
sesame and black seed crusted goat's cheese with walnuts, mint and watercress salad	5.5
pistachio lamb kofta with yoghurt, chilli and dried mint sauce	5.7
JAWANEH: the famous middle eastern chicken wings with garlic and lemon sauce	5.2
CALAMARI OF THE RED SEA: shallow fried in mediterranean coating, served with sumac mayonnaise	5.9
spicy turkish sausage with olive roasted bread, rocket and arabian onion marmalade	5.7
KIBBE: lebanese cracked wheat parcels with minced lamb, parsley, pine nuts and shallots, served with yoghurt, chilli and dried mint sauce	5.1
MOUSSAKA: baked aubergine with roasted peppers and chickpeas, topped with melted cheese and served with pitta	5.7
arrays of minced lamb with yoghurt sauce and pomegranate molasses	4.9
hummus and pine nuts, served with pitta	4.9
GREEN CAULIFLOWER SHAWARMA: grilled romanesco with tomato marinade, rose petals, tahini and molasses	5.1
falafel with tahini, wild rocket and red harrisa	4.9
whipped hummus with toasted pine nuts, pomegranite and pulled lamb, served with pitta	5.7
zucchini d'ja'j kofta, smoked cheese, harissa and tahini	5.5

**OUR MEAT**

SHISH TAOUK: marinated chicken breast skewers with grilled tomato, shallots and biber, served with sautéed vegetables and honey mustard dressing	13.1
rosemary seasoned lamb cutlets with persian herbs, rice and grilled vegetables	16.5
SAUSAGE PLATTER: a selection of arabian sausages with spiced fried onions, mutabbal and tabbouleh, drizzled with harrisa	13.5
LAMB MESHWEH: the famous arabian chargrilled lamb medallions, seasoned with zatar, roasted baby potatoes and tahini drizzle	14.2
FARROUJ: oven baked baby chicken in a marinade of lemon and herb seasoning, served with arabian rice and sumac salad	12.9
A TRIO OF MEAT PLATTER: choice of chicken or lamb, served with pickled salad and rice	13.7
marinated sirloin steak, with parsley and onion potato mash, topped with smoked tomato salad	16.5
SHARING BAROUSHKA GRILL FOR 2 PEOPLE: an array of meat skewers and assorted sauces, pairing salad, rice and freshly baked pitta	28.5

**TAGINES**

berber cuisine from north africa pioneered this cooking method using a clay vessel, which has evolved into today's tagine – this ancient form of cooking remains popular for its intense flavours.	
we take great pride in our tagines at baroüshka, so please remember to leave us your feedback!	
jordanian fish tagine with green lentils, corriander and olives, sprinkled with toasted chestnuts	16.1
lamb kofta tagine with dried fruit, poached egg and herbs	13.5
chicken and preserved lemon tagine with dried fruits, coriander and saffron	13.9
<i>all our tagines are served with a delicious marakesh style couscous</i>	

**OUR FEASTS**

spice baked whole sea bream with lemon, sweet peppers and basil, served with rice	13.9
fresh market vegetable and halloumi skewer with herb tomato salsa and watercress	12.5
slow roasted lamb shank with moroccan spice coating, on a bed of caramelised onion sauce, with parsley and chopped tomato, served with rice	12.9
oven roasted chicken supreme stuffed with herbs and feta, served with steamed vegetable quinoa and tomato drizzle	13.2
turkish style chicken/lamb casserole, seasoned with smoked pimento, caramelised pepper and dried lemon, served with persian rice	13.7
chargrilled jumbo gulf king prawns on a bed of saffron and almond sauce, with vermicelli rice	16.9
oven baked spinach and feta cheese shabiha with tomato broth and couscous	11.9
oven roasted aubergine and quorn melange with feta, tomato and herb sauce, with watercress salad	12.7
iranian fish platter with sumac salad and vegetable quinoa	15.5
persian vegetable stew with fresh market selection of root vegetables in a mediterranean spice mix, served with rice	11.9
yemenese chicken and spinach salona with rice and yoghurt sauce	12.7
jordanian sautéed lamb strips with caramelised onion and fresh herb sauce, served on a bed of couscous	13.1
MUJADDARAH: famous arabian caramelised onion and green lentil pilaf, topped with fresh tomato and mint salad	11.9
MIHA-SHEH MALFOUF: lebanese lamb and rice filled cabbage parcels in a garlic and tomato broth, topped with roasted pine nuts, yoghurt and cornmeal cake	12.2
<b>SIDES</b>	
sautéed potatoes, sweet potato fries, beirut spiced long beans, couscous, creamy garlic spinach	3.5 each