

# GIN & MEZZE

**baroüshka**  
MEZZE • GRILL • BAR

## MEZZE £3.75 EACH OR 4 FOR £14

### SESAME AND BLACK SEED CRUSTED GOAT'S CHEESE

with pepper sauce and watercress salad

### SPICED GRILLED HALLUMI

with sun-blushed tomato and red harrisa

GF

### PISTACHIO LAMB KOFTA

with yoghurt, chilli and pomegranate

### SHALLOW FRIED SALT AND PEPPER CALAMARI

with sumac mayo

GF

### QUINOA AND TABBOULEH

**SALAD** with tomato, green onion, pink shallots and lemon dressing

GF

### CRACKED WHEAT PARCEL WITH MINCED LAMB,

pinenuts and shallots, with red tahini

### ALMOND AND FIG CHICKEN PATTIES

with roasted zucchini in strained yoghurt and date syrup

### FALAFEL

with homemade sultana relish, tahini and wild rocket salad of pickled vegetables

GF V

### SMOKED AUBERGINE

**CRUSH** with pomegranate and mint

GF V

### DATE VINEGAR SOAKED GRILLED ROMANESCO

with sesame marinade, rose petals and molasses

GF V

### VINE LEAF PARCELS

with herb rice and bulgar, tahini and rocket

GF V

### ROASTED PEPPER AND WALNUT MUHAMARA

V

### SAUTÉED CHICKEN LIVER

in caramelised onion, flavoured with thyme, parsley and garlic

GF

### BAKED AUBERGINE STEW

with bell peppers and chickpeas, topped with kashkaval and pomegranate

GF V

### SAUTÉED LEBANESE

**SAUSAGE** with sumac fried shallots, chickpea purée

GF

### LENTIL FATUSH SALAD

V

### CLASSIC LEBANESE

**STAPLE** crushed chickpeas, lemon, garlic and tahini

V

GF gluten free V vegan

## GIN

**rose water and elderflower syrup** shaken with bulldog gin and a splash of tonic and lychee liquor **£6.90**

**morello cherry compote** shaken with london gin, fresh basil rim and topped with tonic **£7.20**

**sweet violet turkish delight gin** with a splash of ginger ale, pomegranate and mint **£6.80**

**spiced gin** with sundried chilli, cointreau, whole peppercorn, cucumber slices, and garden picked thyme splashed with organic tonic **£6.90**

Please check out our full list of gin mixology and all our other delicious drinks!



baroüshka.com

# #ShareTheMood

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## MAINS

ENJOY THIS EXCITING TASTER MENU  
ALL DAY, EVERYDAY UNTIL 6.30PM

**LEBANESE LAMB AND RICE FILLED CABBAGE PARCEL**, with semolina cake, topped with strained yoghurt and molasses **£7.50**

**OVEN ROASTED BABY CHICKEN**, in a marinade of lemon and saffron with herb seasoning, served with persian jewel rice **£7.20**

**SAFFRON AND LEMON SEASONED CHICKEN SKEWER** with picked salad, orange purée and arabian rice **£7.10**

**PARSLEY, PINK SHALLOTS AND CRACKED PEPPER SEASONED LAMB AND CHICKEN KEBABS** with pomegranate tabbouleh, red harrissa and date molasses **£6.70**

**LOCAL VEGETABLE AND CREAMY SPINACH SALONA** topped with kashkaval, gluten free bread or rice **£6.90** 

**FAMOUS VEGAN ARABIAN CARAMELISED LENTIL PILAF** with cucumber, sumac and mint salad **£6.90** 

## SIDES

**BREAD & OLIVES £2.50**

**ZATAR FLATBREAD £2.50**

**GARLIC FRIES £2.50**

**RICE £2.00**

***Food Allergy Notice:** Please be advised that our food may contain wheat, gluten, soya, sesame, mustard, celery and nuts. If you have any concerns, please talk to our staff.*

**PAIR WITH OUR DIVINE MIDDLE EASTERN WINES WHICH CANNOT BE FOUND ANYWHERE ELSE IN SALISBURY**

*These are just some of the fabulous taster wines which you can sample only here at Baroüshka. For the full range, please ask to see our main drinks menu.*

## WINE

125ML / 175ML

**BEN AMI CHARDONNAY**  
an israeli wine from the galilee area, an aromatic note of ananas and guava, fresh and clean! **£4.20 / £5.90**

**THYMIPOLOUS MALAGONUSIA GREECE**  
a beautiful savignon blanc with aromas of fresh grapefruit and apricot, very refreshing **£5.10 / £7.10**

**THYMIPOLOUS XINOMARRO GREEK MERLOT**, amazing complex flavours with dark fruits and vanilla **£5.10 / £7.10**

**MASSAYA TERASSES DE BAALBECK** mesmerising bakaa valley wine, 3 grape varieties: grenache, syrah and mourvedre, an absolute sensation! **£5.50 / £7.50**



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