

Christmas
at Baroushka
2025

LET'S MAKE YOUR *Holiday Season*

ONE TO REMEMBER

This Christmas, let Baroushka be the setting for your celebration - whether it's a corporate gathering, a festive feast with colleagues, or a memorable evening with friends.

CONTACT US FOR MORE.

Phone: 01722 327 628

Email: info@baroushka.com

Website: www.baroushka.com



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MEZZE • GRILL • BAR

To Begin

Prawn saganaki with feta and tomato sauce, a splash of ouzo and served with toasted bread

Turkish sujuk flatbread, spiced honey and rocket

Red charcoal dusted hummus with pitta and pickles

Chickpea croquette, pickled cabbage and harissa hummus

Pistachio lamb meatballs with labneh and rocket

Grilled za'atar halloumi, pomegranate and rocket

Spinach parcel, carrot salad and cheese drizzle

Calamari of the red sea with sumac mayonnaise and Aleppo chilli

Saffron and lemon chicken skewers with oregano mayo

-

(N)

(VG)

(GF)

(GF)

(VG)

-

(GF)

A Special Treat

2 Course lunch for £19.00

Add dessert for £5.50

3 Course Meal for £33.50

**SOME ITEMS CAN BE TAILORED AND GLUTEN FREE
UPON REQUEST.**

The Main Event

Braised octopus rubbed with chimichurri, roasted vegetables and potato stir-fry

(GF)

Puy lentil and halloumi shakshuka, poached egg and pitta

(V)

Saffron and lemon chargrilled baby chicken, Iranian jewel rice, rocket and pomegranate

(GF)

Grilled cauliflower steak, harissa hummus, shallot salad and zhug drizzle

(VG) (GF)

Lamb kofte and butternut squash tajine with dried fruits, cous cous and pitta

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Pear glazed duck breast with Israeli cous cous and date molasses

(N)

Mediterranean platter with souvlaki skewer, beef kebab, tzatziki and dill salad

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The Divine Afters

Iranian hazelnut ice cream with mango coulis

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Vegan chocolate fondant and strawberry carpaccio

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Rose and lime cheesecake with raspberry coulis

-



Christmas Day Lunch

WITH FIVE COURSES

Our Treat to You

A festive five course lunch for just £55PP

Served from 11:30 - 3:30PM

Starting Platter

Silky babaganoush, classic hummus, and smoky roasted red pepper blended with whipped feta. Comes with artisan bread.

(V) (N)

Appetiser

A generous plate of freshly prepared seafood frittata, brimming with a mix of shrimp, whitebait, and calamari

Truffle cheese sweet potato falafel & crispy chickpea croquettes served with a cooling harissa yogurt dip

(GF)

Spiced duck slow-roasted, wrapped in warm flatbread, served with a tangy tahini sauce

Whipped feta, roasted broccoli and walnut crunch

(V)

The Main Course

Tender, slow-roasted lamb shank resting on a rich butter bean stew, complimented by aromatic Arabian rice - with delicate spices.

(N)

Oven-roasted baby chicken, marinated with Egyptian spices and lemon, served with saffron-infused Iranian rice risotto

(N)

Spiced green lentil pilaf, artfully paired with refreshing citrus salad

(N) (V)

Spinach and feta pastry swirl, served with harissa butter hummus and assorted salad

(V)

The Divine Desserts

Homemade warm baklava with ice cream

(N)

Spiced rum chocolate sponge cake

(N)

Le Dernier Service

The Last Service:

Luxury Truffles platter with arabic coffee OR

Fresh mint tea with turkish delight



MOMENTS TO REMEMBER:

New Year's Eve

OUR SIGNATURE MENU,
WITH A TOUCH OF CELEBRATION.

This **New Year's Eve**, gather your favourite people
and celebrate in true **Baroushka style**.
Think bold flavours, generous dishes, and cocktails
that bring the sparkle.

The countdown, the cheer, the glass raised high -
moments to last.

Thank you for making us part of your celebrations.
We look forward to **welcoming you in 2025**.

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MEZZE • GRILL • BAR

At Baroushka, we're proud to be part of Salisbury's independent spirit. Every dish, every cocktail, and every festive moment is crafted with passion and a love of bringing people together.

This Christmas, by dining with us, you're not only enjoying a unique experience - you're also supporting a local business at the heart of the community.

From our family to yours, thank you for celebrating with Baroushka. We look forward to welcoming you again soon.



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