

BARAKA

COLD SELECTION

MEDITERRANEAN OLIVES

Mixed Anatolian Olives, caperberries, olive oil, red pepper and oregano

HUMUS

Chickpeas, tahini, olive oil, lemon juice, garlic

CACIK

Homemade yogurt, cucumber, fresh mint, garlic, olive oil

TABULE

Parsley, mint, crushed wheat, tomato, onion, pomegranate

BABA GANOUSH

Smoked aubergine, olive oil, lemon, garlic

KISIR

Crushed wheat, herbs, tomato, spring onion, lemon

PIYAZ

Black-eyed beans, olive oil, mixed pepper, fresh herbs, lemon

FUMÉ SALMON

Spinach, cucumber, red radish, smoked salmon, tartar

ENGINAR

Artichoke hearts braised in olive oil, carrot, potato, pea

PATLICAN SOSLU

12 hours marinated aubergine, mixed pepper, onion, baked in tomato sauce

BEEETROOT & FETA

Beetroot, feta, coriander, toasted hazelnut, rocket, olive oil, orange juice

OCTOPUS

Octopus, tomato, onion, olives, paprika, cucumber, olive oil

MUHAMMARA

Roasted red pepper, chilli, walnut dip, mint leaf, olive oil, pomegranate

HOT SELECTION

LENTIL SOUP

Traditional Anatolian spiced red lentil soup

FALAFEL

Chickpeas, broad bean s., mixed vegetables fritters served with humus

HUMUS KAVURMA

Humus, lamb, pine kernels, fresh herbs

KALAMARI

Deep fried squid, tartar sauce, rocket

CIGER TAVA

Seared lamb liver, sumac, red onion, parsley

SIGARA BOREK

Hand rolled pastry, feta cheese, fresh herbs

HELLIM

Grilled Cypriot halloumi cheese, leaves, cherry tomato, olive oil

GRILLED SUCUK

Charcoal Turkish beef sausage, Anatolian piyaz

MUCVER

Deep fried courgette croquette, feta cheese, dill, wheat, home-made garlic sauce

KARIDES TAVA

Sautéed prawns, tomato, spring onion, ginger

ICLI KOFTE

Fried minced lamb, fresh herbs, pine nut, wrapped in bulgur

HONEY GOAT'S CHEESE

Roasted goat cheese, honey, sour cherry jam, leaves, hazelnut

MIXED MEZE

Humus Kavurma, Tabule, Kisir, Falafel, Sigara Borek, Cacik, Patlican Soslu, Piyaz

FROM THE GRILL

KUZU SHISH

Marinated English lamb loin, fresh herbs, grilled peppers and tomato,

Baraka Baba Ganoush

MIXED GRILL

The best of everything from the Baraka grill: lamb shish, chicken shish, shish kofte,

fresh herbs, flamed peppers, tomato and home-made chilli sauce

BARAKA SPECIAL

Grilled diced lamb loin, fire roasted aubergine sauce, yogurt, paprika, butter, parsley

TAVUK SHISH

Grilled chicken breast, fresh herbs, grilled peppers and tomato, cucumber

and yoghurt dip

SHISH KOFTE

Grilled Hand minced lamb, fresh herbs, grilled peppers and tomato, Anatolian Piyaz

PIRZOLA

Lamb chops, sautéed potato, grilled pepper and tomato, onion-oregano sauce

KÚLBASTI

Lamb escalope, oregano, tender stem broccoli, grilled pepper, tomato

ISKENDER

24 hour Marinated chicken & lamb shish, lamb kofte, yoghurt, tomato sauce,

homemade bread

YOGURTLU KOFTE

Charcoal Lamb skewers, tomato sauce, yogurt, butter, peppers, tomato

RIB-EYE STEAK

10 oz. 28 days dry aged rib eye of beef over coals, tender steam broccoli,

sweet potato chips, home-made peppercorn sauce

HOUSE SPECIAL (served with rice)

LAMB TAGINE

Braised neck of lamb, prunes, almonds and apricots

MOUSAKKA

Layers of aubergine, peppers, potato, courgette, minced lamb béchamel

& mature cheddar cheese gratin

CHICKEN SAUTÉ

Pan fried chicken fillets, cured beef, capers, rich tomato sauce, parsley,

spiced new potato

ISLIM KEBAB

Slowly braised lamb wrapped in aubergine, tomato sauce, braised lamb sauce

KLEFTICO

Slowly cooked lamb shank, carrots, tomato sauce, cheese mash

SEAFOOD

SEABASS

Wild sea bass, spiced new potatoes wild broccoli

SALMON

Salmon, seasoned asparagus, fine buttered beans

SWORDFISH

Swordfish steak, wilted spinach, sauté potatoes, home-made chilli sauce

FISH STEW

Fillet of seabass, prawns, squid are stewed with fresh tomatoes, onion,

peppers and bay leaves

VEGETARIAN (served with rice)

HELLIM & AUBERGINE GRATIN

Dry pan cooked aubergines & halloumi layers, fresh garlic tomato sauce,

basil pesto, rocket

ISPANAKLI PATATES

New potato, spinach, fresh tomato, leek, vegetable stock

ARTICHOKE STEW

Artichoke hearts braised in olive oil and carrot juice, potato, carrot, pea, dill

KARISIK KIZARTMA

Fried aubergine, peppers and courgette, homemade tomato sauce and yogurt

ANATOLIAN MAKARNA

Penne Pasta, peppers, aubergine, onions, tomato sauce, warm goat's cheese

(served without rice)

SALADS

AVOCADO GOAT'S CHEESE & POMEGRANATE

Green Leaves, avocado, goat's cheese, toasted hazelnut, pomegranate, olive oil

GRILLED SALMON SALAD

Green Leaves, tomato, avocado, toasted walnut, olive oil, lemon

CHEF'S SALAD

Halloumi cheese, chopped avocado, red peppers and selection of green leaves,

red onion, capers & croutons

GRILLED CHICKHEN SALAD

Green Leaves, tzatziki, red peppers, artichoke, olive oil, lemon

SIDES

ANATOLIAN RICE

TENDER STEAM BROCCOLI

SAUTÉED NEW POTATOES

CHUNKY CHIPS

GRILLED ARTICHOKE HEARTS, ROCKET, ALMONDS

FETA CHEESE SALAD, TOMATO, RED ONION SALAD, PARSLEY

GREEN LEAVES & CUCUMBER SALAD

WILTED SPINACH, OLIVE OIL, TOASTED HAZELNUT

OREGANO INFUSED GRAVY SAUCE

BARAKA EXPRESS –ALL DAY MEZE

Sigara borek / Humus / Falafel / Cacik / Kisir / Patlican Soslu / Tabule / Kofte

LUNCH MENU

Choice of Starter

Red Lentil Soup / Humus / Patlican Soslu / Tabule / Kisir / Piyaz

Choice of Main

Chicken Shish / Lamb Kofte/ Hellim & Augergine Gratin (V) /

Lamb Tagine / Penne Anatolian (V)

GROUP DINING MENU

Selection of Starters

Patlican soslu / Falafel / Humus Kavurma / Tabule/ Cacik,Sigara borek / Piyaz

Choice of Main

Mixed Grill / Lamb Shish / Lamb Tagine / Chicken Shish / Grilled Salmon /

Goat's cheese & Avocado salad (V) / Hellim & Aubergine Gratin (V)

Dessert & Coffee

3.75

5.75

5.75

5.75

6.25

6.25

6.25

6.75

6.75

6.25

6.75

7.45

6.45

5.45

6.25

7.25

6.75

7.25

6.50

6.25

6.25

6.25

7.25

6.95

7.45

11.95

15.45

15.95

18.95

13.95

13.95

18.45

16.95

15.95

14.95

24.95

14.95

14.45

14.95

17.95

21.50

16.75

15.75

17.75

18.50

13.95

12.45

13.45

16.50

14.75

13.95

13.50

13.95

13.50

13.95

13.95

13.95

13.95

2.75

4.25

3.95

3.45

4.45

4.25

3.45

2.45

2.95

13.95

14.95

28.95

For full allergen information please ask for the manager or go to www.barakarestaurant.co.uk

All prices include VAT. An optional 12.5% gratuity will be added to the final bill.

BARAKA