

Starters

Lentil Soup (V)	£3.50
Homemade Mediterranean style lentil soup blended with vegetables and mixed herbs	
Garlic Bread (V)	£1.95
Pitta bread topped with garlic butter and parsley	
Zathar Bread (V)	£1.95
Pitta bread spread with olive oil and Zathar spice mix	
Olives & Olive oil & Bread (V)	£2.95
Marinated olives, olive oil with balsamic vinaigrette served with bread basket	
Chilli Sauce (V)	£2.25
Home-Made Hot Chili Sauce: one of Baraca's most wanted recipes includes over 18 ingredients, vegetables and herbs	
Mediterranean Pickles (V)	£2.95
Mixed vegetable pickles with minty creamy yoghurt dip	
Seasonal Mixed Salad (V)	£3.50
Mix of fresh salad leaves depending on the season, which may include lettuces, spinach, rocket, Swiss chard, lamb's lettuce, radicchio, sorrel, or other leaf vegetables with house dressing	
Green Salad (V)	£3.95
Green salad use a base of leafy greens like lettuce, rocket, spinach, celery, parsley, mint, cucumber with house dressing	
Shepherd's Salad (V)	£4.50
Tomato, cucumber, onions, peppers, parsley feta cheese and olives with house dressing	
Garlic Mushrooms (V)	£4.50
A delicious first course, garlic and butter stuffed, grilled	
Stuffed Vine Leaves (V)	£3.75
Vine leaves stuffed with rice, onions, pine kernels currants and mixed herbs served with yoghurt	
Feta and Melon (V)	£4.25
Feta cheese with melon, best companion of RAKI...	

◊Meze Baraca (V)	mixed platter for one- £7.50 for two- £14.50
Chef's selection of cold and hot mezes includes eight dishes, served with bread olives and olive oil& balsamic vinegar Vegan option is not available	

Mezes £3.75 each

◊Humus (V)

A middle-eastern speciality, chick peas with tahini, garlic, olive oil and lemon juice

◊Tabouleh (V)

Fresh parsley salad with cracked wheat, tomatoes cucumber, onions, olive oil and lemon juice

◊Cacik (V)

Yoghurt with chopped cucumber, fresh dill and a hint of garlic

◊Bulgur Wheat Salad "Kisir" (V)

Crushed wheat; mixed with fresh herbs, nuts and olive oil

◊Green Beans (V)

Green beans cooked with olive oil, onions and tomatoes

◊Baked Aubergine (V)

Aubergines sautéed, then baked with vegetables and house secret blend of herbs (here is the mezze best enjoyed and bookmarked!!!)

◊Cheese Pastry "Borek"(V)

Three fried pastry parcels filled with feta cheese and parsley

◊Falafel (V)

Chick peas and broad beans tossed in spices and fried three piece, topped with tahini sauce and onions

All Mezes served with pitta bread, extra order of bread £0.40 per person

All Dishes are prepared daily

"Delicious food and Good Times bring meaning to your life"

Sultan's Meal

2 courses- £13.95 p.p.

3 courses- £16.75 p.p.

Traditional style eating "all to share"

A gastronomic feast of cold and hot starters followed by mixed selection of meats and desserts (over 14 dishes)

Minimum two person and two platters, each platter to be shared, pre-arrangement required for groups of 8+ vegan and vegetarian option is not available

Meze Platter: Tabouleh,Dolma,Cacik, Humus, Spicy Sausage, Cheese Pastry,served with bread olives and olive oil& balsamic vinegar

Grill Platter: Lamb, Chicken Shish, Kofte, Garlic Chicken, Tomatoes, Mushrooms, Rice and haydari

Dessert Platter: Kazandibi, Baklava, Seasonal Fruit

House Special Starters

Prawn Cocktail £4.95
Baby prawns served on seasonal greens with cocktail sauce

Chicken Wings £4.25
Traditionally marinated chicken wings, char-grilled

Spicy Sausage "Sucuk" £4.25
Grilled spicy Turkish sausage called "Sucuk"

Grilled Halloumi Cheese (V) £4.75
Mediterranean speciality cheese, char-grilled

Baked Camembert (V) £5.95
Cheesy, gooey, mouth-watering, best ever appetizer seasoned with olive oil & rosemary,

Calamari £4.95
Deep fried squid rings served with garlic-mayo sauce

Coriander & Lemon King Prawns £5.95
Grilled big prawns with coriander and garlic lemon butter sauce

Traditional Lamb Liver £5.95
Authentic Turkish recipe, lamb liver seasoned with Baraca's own blend of herbs and pan fried with butter

Humus with Sucuk £5.95
A middle-eastern speciality, served with spicy Turkish Sausage "Sucuk"

Sides

Yoghurt plain creamy yoghurt £1.95

Haydari yoghurt with dill, mint and garlic £2.50

Fried Mixed Vegetables £3.25

Sautéed Spinach £2.75

Chips chunky steak cut chips £2.60

Curly Chips £2.95

Rice £2.40

All side salads also served in main course portions with additional charge of £1.75

House Salad Dressing: Fresh Herbs and garlic with Extra Virgin Olive oil, balsamic vinegar and lemon juice

*Take away and food delivery available*Please ask for Party Menus

(V) Vegetarian

Major credit Cards with chip&pin are accepted, minimum charge for credit cards is £10. We do not accept any Cheques

10% Discretionary Service Charge on Parties of 8 people or more

We reserve the right to present one bill per table

Main Courses

Mixed Meat Grill Platter

Mix of grilled lamb and chicken cubes, chicken wing
Garlic rubbed chicken piece and meatball, served with rice and fried vegetables

£10.95

Chicken Shish

Grilled traditionally marinated juicy chicken pieces
grilled and served with rice and fried vegetables

£8.95

Chicken Wings

Traditionally marinated chicken wings char-grilled
served with chips and garnish salad

£7.95

Garlic Rubbed Chicken

A wonderful and very tasty chicken dish, chicken fillets
in milk and garlic, char-grilled served with rice and
fried vegetables

£9.25

Grilled Meatballs

Homemade meat balls, char-grilled served with
rice and fried vegetables

£7.95

"Izmir" Kofte

Home-made meat balls baked with potatoes and
tomato sauce served with rice

£8.95

Lamb Shish

Truly authentic dish, Lamb pieces delicately marinated,
char-grilled served with rice and fried vegetables

£10.95

Stuffed Aubergine (V)

Delicately seasoned aubergines, fried and topped with onions
and peppers served with rice and tomato sauce

£8.95

Garlic Sautéed Spinach (V)

Fresh spinach sautéed with garlic, onion, carrot, topped with
yoghurt, served with rice and garnish salad

£7.95

Mediterranean Seafood Pasta

Pasta packed with prawns, squid and mussels in house
special tomato sauce

£8.95

Salmon with Spinach

Grilled Salmon fillet, moderate flavour and moist meaty
texture served on a bed of sautéed spinach, potato
and cream sauce

£10.95

Children's Menu

*Includes one soft drink and a scoop of ice cream
Children 3 to 10 years old with per full paying adult
Please limit one child per adult paying.*

Chicken Shish

Marinated cubes of chicken, char-grilled, served
with chips

£5.25

Chicken Wings

Grilled chicken wings served with chips

£5.25

Grilled Meatballs

Homemade lamb meatballs, grilled served with chips

£5.25

Calamari

Deep fried squid rings served with garlic-mayo sauce
and chips

£5.25

Pasta

Pasta served with choice of tomato or pesto sauce

£4.25

Set Meals, House Specials, Sharing platters are excluded from third party offers

Allergy Advice, please ask your server for assistance if you are allergic to any ingredients. We cannot guarantee the absence of nut and flour traces in our menu items due to the presence of nuts and flour in some of our dishes, most of our dishes contains garlic.

Credit Cards with chip&pin are accepted for payments of £10.00 and above

House Special Main Courses

Incik (Baraca's popular recipe)

Braised Lamb Shank slowly cooked with its own juice
herbs, potatoes and vegetables served with rice

£12.95

Notes: Incik often sells out very fast, please order in advance for orders over 8 people as it requires roughly 5 hours from the oven to serving.

Lamb Iskender

£11.95

One of the most famous dishes of north-western Turkey

It can be prepared thinly cut lamb or chicken, meatballs or even
vegetables basted with hot tomato sauce over pieces of pita bread
and generously slathered with melted butter & sweet paprika and yogurt

Meatballs or Chicken Iskender

£9.95

Vegetarian Iskender (V)

£9.25

Lamb Fillet "Kulbasti"

£11.95

Chargrilled succulent fillets of lamb flavoured with
mixed herbs served with rice and fried vegetables

Vegetarian Mousakka (V)

£9.95

Potatoes, carrots, courgettes and aubergines topped
with béchamel and cheese, baked in the oven
served with rice and garnish salad

Falafel with Braised Vegetables (V)

£9.95

A middle-eastern speciality Falafel, with grilled seasonal
vegetables and topped with tahini and paprika butter sauce

Steak "Baraca" (8 oz.)

£12.95

Local farm-assured Sirloin Steak, chargrilled
to your liking, with steak-cut chips and fried vegetables

Pepper & mushroom gravy with cream sauce / Add: £2.75

Grilled Chicken Breast

£9.95

Marinated and grilled breast of chicken on home-made
tomato sauce served with rice

Sautéed spinach, potatoes and cream sauce / Add: £2.75

Coriander & Lemon King Prawns

£13.95

Grilled big prawns with coriander and garlic lemon
butter sauce served with rice and salad

Desserts

Apple Crumble HOUSE SPECIAL

£5.75

You can't beat Baraca's traditional apple crumble,
apple, apricots, almonds filling topped with crispy, buttery
crumble, classic but scrumptious!!! Served with hot custard

ChocoCake

£4.75

Gooey chocolate cake, served warm, topped with icing
sugar, served with your choice of whipped cream or vanilla
ice cream

Sticky Toffee Pudding

£4.95

A delicious traditional style sticky toffee pudding served
warm with Toffee sauce and topped with our real dairy
vanilla ice cream. An absolute delight!

Baklava HOUSE SPECIAL

£4.25

Traditional sweet filo pastry layers stuffed with nuts

Kazandibi HOUSE SPECIAL

£4.75

Most popular Turkish dessert, milky pudding with a
golden-brown coating of caramelized sugar on top, dusted
with cinnamon powder and served with vanilla ice cream

Waffles

£4.95

Warm delicious waffles topped with cinnamon
chocolate sauce and vanilla ice cream

Ice Cream

£3.95

Choice of three scoops of ice cream: Vanilla, Chocolate
Strawberry, served with cream and chocolate sauce

All Ingredients used in our dishes are mostly local produce and cooked
fresh to order, please be patient while we cook your meal to the high
standards you would expect from BARACA