

2017 XMAS

TWO COURSE MEAL MENU

STARTERS

DOLMA (V)

Vine leaves stuffed with rice, onions, pine kernels, currants and mixed herbs, served with yoghurt

KISIR (V)

Crushed wheat, mixed with chopped fresh herbs, mixed peppers, nuts and olive oil, lemon juice

FALLAFEL (V)

A mixture of grounded chick peas and broad beans and crushed wheat tossed in spices and deep fried, topped with tahini sauce and red onions

BÖREK (V)

Fried pastry filled with feta cheese and parsley

KALAMAR

Deep fried squid rings served with garlic-mayo sauce

GARLIC MUSHROOMS (V)

Garlic-butter stuffed grilled mushrooms

FETA and MELON (V)

Feta cheese with melon

GREEN SALAD(V)

Green salad use a base of leafy greens like lettuce, rocket, spinach, celery, parsley, mint, cucumber with house dressing

*Normal beverage prices will be applicable, please ask your waiter for beverage menu
Discretionary 10% Service Charge will be added to total bill,
nonrefundable deposit required upon booking*



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Minced Pie +
Coffee
£2.95 per person

VEGETARIAN MOUSAKKA (V)

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

CHICKEN BREAST

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

İZMİR KÖFTE

Oven baked meatballs with potatoes in tomato sauce, served with rice

MEDITERRANEAN SEA FOOD PASTA

Pasta Mediterranean style with sea food in tomato sauce

£12.95

CHICKEN WINGS

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

LAMB SHISH

Grilled Traditionally marinated lamb cubes

CHICKEN SHISH

Grilled traditionally marinated chicken cubes on skewer and grilled

İMAM BAYILDI (V)

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

SALMON

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

£15.95