

BAR ME \mathcal{Z} É

Party Menu 2024

Our Meze dishes come for all to share and are served with our usual warm friendly service. We provide a dancefloor for large parties after food service, so you can party the night away!

Starters and Dips

Houmous (Chickpea & Garlic dip – very popular) v, ve, gf, df
Tzatziki (Yoghurt, Cucumber & mint dip) v, gf,
Taramasalata ("the pink one", smoked cod roe, onion, olive oil & lemon dip) df
Halloumi (big favourite, famous traditional grilled goat's cheese) v, gf,
Falafel (Classic Middle Eastern favourite, homemade using chickpeas, coriander and parsley) v, ve, gf, df
Served with Hot Pitta Bread v, ve, df

All our Dips are Home made with pride & to traditional recipes, absolutely delicious

Fish Course

Kalamari (deep fried hand-cut) df Sword Fish (so delicate, so healthy) gf, df Served with traditional Greek Salad v, gf

Main Course

Chicken & Lamb Souvalakia (Charcoal grilled very traditional) gf, df Served with Reizi Savoury Rice and our famous "hand-cut" chips v, ve, gf, df

Dessert

Baklava (layers of filo pastry with syrup and pistachio nuts) **v**, Served on a sharing plate with Fresh Fruits, Greek Yoghurt & Honey

v – vegetarian, ve – vegan, gf – gluten free, df – dairy free

We do of course have Vegetarian & Vegan Meze Menus Please ask for details. We list only the main ingredients in our dishes. If you have a dietary restriction or require further information regarding the allergen content of our dishes please ask a member of staff for assistance.

Booking Deposit of £10.00 per person is required. Deposit non-refundable unless at least one weeks notice is provided of cancellation. 10% service charge will be added to your bill.

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