



TURKISH MEDITERANEAN CUISINE FAMILY OWNED SINCE 2000

WE PRIDE OURSELVES ON OFFERING A VAST ARRAY OF DELICIOUS MEALS BURSTING WITH HEALTHY INGREDIENTS AND FLAVOURS, AUTHENTIC TURKISH AND MEDITERRANEAN CUISINE. FOR ALMOST 23 YEARS, OUR CHEF MS KURT AND HER TEAM HAVE BEEN USING HIGH-QUALITY INGREDIENTS, MAINLY ORGANIC AND LOCALLY SOURCED. SHE BASES BARACA'S MENUS AROUND FRESH LOCAL INGREDIENTS, DRAWING HER INSPIRATION FROM THE FARMER'S MARKET, LOCAL FARMS AND HER OWN MASSIVE GARDEN SUPPLIES; MOST OF THE VEGETABLES, FRUITS, SALADS AND HERBS. SHE PREPARES A RANGE OF INGREDIENTS FROM NATURALLY FERMENTED VINEGARS, HOME-MADE PICKLES AND PRESERVES, VINAIGRETTES, HER OWN SECRET SPICE MIXES TO JOLLY GOOD DIPS, CONDIMENTS, SAUCES AND OILS. ALL OF HER INGREDIENTS ARE MADE WITH PASSION, CARE AND ATTENTION TO TASTES

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.

H: HALAL V: VEGETARIAN GF: GLUTEN FREE VG: VEGAN

**KEEP IN TOUCH
FOLLOW US ON SOCIAL MEDIA**

@baraca_bournemouth / @mezebag



WE ACCEPT **MAJOR UK DEBIT CARDS ONLY** WITH CHIP & PIN & CONTACTLESS, **MINIMUM CHARGE FOR DEBIT CARDS IS £10**. WE DO NOT ACCEPT ANY CHEQUES, CREDIT CARDS AND INTERNATIONAL CARDS. 10% DISCRETIONARY SERVICE CHARGE ON PARTIES OF 8 PEOPLE OR MORE. WE RESERVE THE RIGHT TO PRESENT ONE BILL PER TABLE NO CHANGES ON SHARING PLATTERS **FOR DISCOUNTS & VOUCHERS & OFFERS PAYMENT IS CASH ONLY AS COMPANY POLICY**

OUR HOUSE-MADE PRODUCTS !!!

AGED VINEGARS: ALL OUR AGED VINEGARS ARE HOUSE FERMENTED, MADE WITH LOVE AND CARE BY OUR CHEF USING SLOW AND OLD METHODS; NATURAL, RAW, UNFILTERED AND CONTAIN MOTHER.

VINAIGRETTES: ALL OUR SALAD DRESSINGS AND VINAIGRETTES ARE MADE BY COMBINING BEST COLD PRESSED OLIVE OIL WITH OUR FINEST HOME FERMENTED CIDER VINEGARS, ORGANIC HONEY AND FRESH HERBS & SPICES & FRUITS

SAUCES, DIPS, BREAD DIPPERS: ALL WITH AMAZING FLAVOUR ARE FRESHLY MADE IN OUR KITCHEN USING BEST INGREDIENTS TO LIFT YOUR FAVOURITE RECIPES TO NEW LEVELS

VIEW THE FULL SELECTION ON THE COUNTER AND GET SOME NATURAL TASTES INTO YOUR KITCHEN.

NIBBLES & DIPS

MIX DIP PLATTER
V
CHEF'S SELECTION OF HOUSE-MADE DIPS SERVED WITH WARM BREAD
7.95

MARINATED OLIVES
V, VG
FINEST MIXED OLIVES MARINATED WITH FRESHEST HERBS, VEGETABLES SERVED WITH BREAD
5.25

CHILLI DIP
V
WINNER GREAT TASTE AWARDS 2023 EVERYONE'S FAVOURITE !!!
HOUSE-MADE APPETISING CHILLI DIP FERMENTED HOT CHILLIES AND SWEET PEPPERS, SERVED WITH BREAD
300G. TAKE-HOME GLASS JAR
5.95

HOUSE BAKED SOURDOUG BREAD
V
MADE WITH 15 YEARS OLD STARTER SERVED WITH HOUSE-MADE CURRIED AUBERGINE DIP
5.75

TOMATO & JUNIPER BREAD DIPPER
V, VG
OLIVE OIL, BAKED TOMATOES, LEMON OIL, FRESH HERBS BALSAMIC SERVED WITH WARM BREAD
5.25

AUBERGINE & ANISEED BREAD DIPPER
V, VG
OLIVE OIL, BAKED AUBERGINE, FRESH HERBS, ANISEED, SERVED WITH WARM BREAD
5.25

COLD MEZES

HUMUS
CHICKPEAS, TAHINI, GARLIC, HERBS, OLIVE OIL SERVED WITH BREAD
V, VG, GF 5.00

CHILLI SAUCE
HOME-MADE HOT SPICY CHILLI SAUCE: ONE OF BARACA'S MOST WANTED RECIPE
V, VG, GF 5.25

CACIK
STRAINED TURKISH YOGHURT, CUCUMBER GARLIC, HERBS
V, GF 5.50

TABBOULEH
PARSLEY, CRACKED WHEAT, TOMATOES CUCUMBER, ONIONS
V, VG 5.25

BAKED AUBERGINE
AUBERGINES, CARROTS ONIONS, PEPPERS BAKED WITH CHEFS SECRET HERB BLEND
V, VG, GF 6.00

KISIR
CRACKED WHEAT, ONIONS, PEPPERS, HERBS
V, VG 5.00

BABAGANOUSH
SMOKED AUBERGINES, YOGHURT, TAHINI, HERBS
V, GF 6.50

YAPRAK DOLMA
HOME-GROWN, FRESH VINE LEAVES STUFFED WITH RICE, ONIONS, PINE KERNELS, CURRANTS AND HERBS
V, VG 6.50

SAKSUKA
AUBERGINES, COURGETTES, CARROTS BLENDED WITH HOME-MADE TOMATO SAUCE, HERBS
V, VG, GF 6.00

FETA CHEESE
MOST POPULAR TURKISH CHEESE CREAMY TANGY, FULL FLAVOURED
V 6.00

SHEPHERD'S SALAD
TOMATO, CUCUMBER, ONIONS, PEPPERS PARSELY, FETA CHEESE, OLIVES, HOUSE-MADE HERB VINAIGRETTE
V, GF 6.50

SEASONAL SALAD
FULL OF COLOURFUL SEASONAL VEGGIES GREENS, MICRO GREENS, HOUSE-MADE HERB VINAIGRETTE
V, GF 6.50

HOT & GRILL MEZES

SOUP OF THE DAY
PLEASE ASK YOUR SERVER FOR TODAY'S CHOICE, SERVED WITH SOURDOUGH BREAD AND BUTTER
5.95

CHEESE PASTRY
PASTRY FILLED WITH FETA CHEESE, DILL, PARSLEY
V 6.25

POTATO CIGARILLOS
PASTRY FILLED WITH POTATOES, PEPPERS, PEAS ONIONS, HERBS
V, VG 6.50

FALAFEL
CHICKPEAS, BROAD BEANS TOSSED IN SPICES, FRIED TOPPED WITH TAHINI SAUCE AND ONIONS
V, VG, GF 6.50

HUMUS WITH SUCUK
HUMUS WITH SAUTEED TURKISH SPICY SAUSAGE
6.75

GARLIC MUSHROOMS
GRILLED MUSHROOMS FILLED WITH GARLIC BUTTER, PARSLEY
V, GF 6.75

SPICY SAUSAGE
GRILLED SPICY TURKISH SAUSAGE CALLED "SUCUK"
H 6.75

HALLOUMI CHEESE
GRILLED SEASONED WITH HERBS
V, GF 6.95

PRAWN TEMPURA
WITH LEMON & BASIL TARTAR, CRISPY VEGETABLES
6.95

CALAMARI
WITH LEMON & BASIL TARTAR, CRISPY VEGETABLES
6.95

CORIANDER & LEMON KING PRAWNS
GARLIC, LEMON, PEPPER, BUTTER SAUCE
GF 10.25

GRILLED LAMB
H, GF 10.00

GRILLED CHICKEN
H, GF 9.00

"BIGA" KOFTE
GRILLED HOME-MADE LAMB MEATBALLS TRADITIONALLY SPICED
H 9.00

GRILLED CHICKEN WINGS
H, GF 9.00

WINNER GREAT TASTE AWARDS 2023



MEZEBAG DEALS

MEZEBAG IS OUR NEW CONCEPT OFFERING GREAT SHARING MEZES FOR YOU AND YOUR PARTY. WE WILL BE PLEASED TO BAG ALL MEZES THAT YOU CAN NOT MANAGE TO FINISH TODAY, SO TAKE HOME FOR A SNACK OR ORDER FOR YOUR HOUSE AND OFFICE PARTIES. NO CHANGES TO CONTENT. SHARING UP TO 3 TO 4 PEOPLE.

MEZEBAG LUNCH

HUMUS, SAKSUKA, FALAFEL, CHILLI DIP, BREAD
19.00

MEZEBAG VEGETARIAN

KISIR, CACIK, TABBOULEH, SAKSUKA, CHEESE PASTRIES, CHILLI DIP, BREAD
27.00

MEZEBAG VEGAN

HUMUS, BAKED AUBERGINE, YAPRAK DOLMA, FALAFEL, POTATO CIGARILLO CHILLI SAUCE, BREAD
28.00

MEZEBAG GLUTEN FREE

SAKSUKA, HUMUS, YAPRAK DOLMA, FALAFEL, HALLOUMI CHILLI SAUCE, GF BREAD
28.00

MEZEBAG COLD MEZES

SAKSUKA, HUMUS, TABBOULEH, YAPRAK DOLMA, CACIK, KISIR, BREAD
28.00

MEZEBAG HOT MEZES

FALAFEL, CHEESE PASTRIES, SUCUK, HALLOUMI, GARLIC MUSHROOMS CHILLI SAUCE, BREAD
31.00

MEZEBAG HOT MEZE SPECIAL

POTATO CIGARILLO, SUCUK, HALLOUMI, CALAMARI, PRAWN TEMPURA CHILLI SAUCE, LEMON & BASIL MAYO, BREAD
33.00

MEZEBAG COLD HOT MIX

KISIR, CACIK, TABBOULEH, POTATO CIGARILLO, HALLOUMI, FALAFEL, CHILLI SAUCE, BREAD
33.00

BREAD SELECTION

WARM HOME-BAKED SOURDOUGH BREAD 3.50
WARM PITTA BREAD BASKET 3.15
GARLIC OR ZATHAR PITTA BREAD 2.15
GLUTEN FREE BREAD BASKET 3.25



ALL TIPS GO TO STAFF IN FULL



ENJOY YOUR MEAL - AFİYET OLSUN - BİLAFİYET - BON APETITE



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GRILLS

LAMB SHISH GRILLED MARINATED LAMB CUBES, TOMATOS, PEPPERS SERVED WITH RICE	GF, H	16.00
CHICKEN SHISH GRILLED MARINATED CHICKEN CUBES, TOMATOS PEPPERS SERVED WITH RICE	GF, H	13.50
GRILLED MEATBALLS "KOFTE" GRILLED HOME-MADE LAMB MEATBALLS SERVED WITH CHIPS, ONION & TOMATO GARNISH	H	13.50
LAMB AND CHICKEN GRILLED LAMB AND CHICKEN TOMATOS, PEPPERS SERVED WITH RICE	GF, H	16.50
LAMB RIBS GRILLED POPULAR LAMB RIBS, TOMATOS, PEPPERS SERVED WITH CHIPS	GF, H	15.75
MIXED GRILL PLATTER GRILLED CUBES OF LAMB, CHICKEN, CHICKEN WINGS MEATBALL, LAMB RIBS, TOMATOS, PEPPERS SERVED WITH RICE	H	18.00 FOR 1 35.00 FOR 2
CHICKEN WINGS GRILLED PEPPER MARINATED CHICKEN WINGS SERVED WITH CHIPS	GF, H	13.50
LAMB CHOPS GRILLED LAMB CHOPS, TOMATOS, PEPPERS SERVED WITH RICE ADD: HOUSE-MADE CRANBERRY MINT GRAVY SAUCE 2.50	H	17.50

SPECIALS

VEGETARIAN MOUSSAKA POTATOES, CARROTS, COURGETTES, AUBERGINES TOPPED WITH BÉCHAMEL, BAKED IN OVEN, SERVED WITH GARNISH	V	13.95
"IZMIR" KOFTE BAKED LAMB MEATBALLS, PEPPERS, POTATOES, CARROTS SERVED WITH RICE	H	13.50
FALAFEL WITH VEGETABLES FALAFELS TOPPED WITH TAHINI SAUCE, ONIONS SERVED WITH VEGETABLE RATATOUILLE	V, VG, GF	13.50
HALLOUMI AND VEGETABLES GRILLED HALLOUMI CHEESE, AUBERGINES COURGETTES, PEPPERS SERVED WITH TABBOULEH	V	13.95
STUFFED AUBERGINE DELICATELY SEASONED, GRILLED AUBERGINES STUFFED WITH ONIONS, PEPPERS SERVED WITH RICE	V, VG, GF	13.95
LAMB SHANK "INCIK" BARACA'S POPULAR RECIPE, BRAISED LAMB SHANK COOKED WITH ITS OWN JUICE, HERBS, POTATOES, VEGETABLES SERVED WITH RICE NOTES: INCIK OFTEN SELLS OUT VERY FAST, PLEASE ORDER IN ADVANCE FOR ORDERS OVER 8 PEOPLE AS IT REQUIRES ROUGHLY 5 HOURS IN THE OVEN.	H	18.00
LAMB FILLET "KULBASTI" GRILLED SUCCULENT FINE FILLETS OF LAMB SERVED WITH BRAISED VEGETABLES, HASSELBACK POTATOES ADD: HOUSE-MADE CRANBERRY & MINT GRAVY SAUCE 2.50	GF, H	18.00

FISH SPECIALS

MEDITERRANEAN FISH STEW SEAFOOD PACKED CHEF'S FAVOURITE. KING PRAWNS, MUSSELS, SQUID CLAMS, SEA BASS, NEW POTATOES, HOUSE-MADE FISH STOCK WITH TOMATO AND CHILLI PEPPERS NOTES: AS IT IS COOKED FRESH TO ORDER THERE MAY BE A DELAY AT BUSY TIMES	19.00
GRILLED FISH MIX MARINATED KING PRAWNS, SCALLOPS, SEABASS WITH SAUTED SPINACH, BABY POTATOES, BEURRE NOISSETTE AND THYME	18.50
GRILLED SALMON SALMON FILLET ON A BED OF VEGETABLE RATATOUILLE, SEASONAL SALAD, LEMON & BASIL TARTAR SAUCE	16.95
FRIED SEAFOOD PLATTER CRISPY SQUID AND SALT PEPPER SQUID, PRAWN TEMPURA, PRAWNS SERVED WITH CHIPS, GARNISH, LEMON & BASIL TARTAR SAUCE	15.95

ISKENDER DISHES

ISKENDER: MOST FAMOUS DISH OF NORTH WESTERN TURKIYE; IT TAKES ITS NAME FROM ITS INVENTOR, MR İSKENDER, WHO LIVED IN BURSA IN THE LATE 19TH CENTURY OTTOMAN EMPIRE. "KEBAPÇI İSKENDER" IS TRADEMARKED BY THE İSKENDEROĞLU FAMILY, WHO STILL RUN THE RESTAURANT IN BURSA

IT CAN BE PREPARED THINLY CUT LAMB OR CHICKEN OR MEATBALLS BASTED WITH HOME-MADE HOT TOMATO SAUCE OVER TURKISH PIDE BREAD (OR CHIPS INSTEAD !!)

AND
GENEROUSLY SLATHERED WITH MELTED BUTTER & SWEET PAPRIKA AND YOGHURT

LAMB İSKENDER	17.00
MEATBALLS "KOFTE" İSKENDER	15.00
CHICKEN İSKENDER	15.00

SIDES

STEAK-CUT CHIPS	4.00
RICE PILAV	3.50
TURKISH MIX SALAD	3.15
PLAIN YOGHURT	3.25
BRAISED SEASONAL VEGETABLES	5.75
BABY POTATOES	5.25

PLEASE ORDER YOUR SALAD AND VEGETABLES SEPERATELY

LETS EAT TOGETHER

SET MEAL

MINIMUM 2 PEOPLE, NO CHANGES TO CONTENT
23.00 EXTRA PERSON

STARTERS

CACIK, KISIR, HUMUS, HOMEMADE CHILLI SAUCE
CHEESE PASTRY, WARM BREAD

MAINS

CUBES OF LAMB SHISH, CHICKEN SHISH, LAMB KOFTE
LAMB RIBS, BABY TOMATOES, RICE, CHIPS

FOR 2 PEOPLE	46.00
FOR 4 PEOPLE	88.00

DESSERTS

CHARCOAL KUNEFE HOUSE SPECIAL 7.95

THE FLAVOURFUL CHEESE, THE SWEET SYRUP, AND THE CRUNCHY WHEAT MAKE FOR A DELIGHTFUL TREAT, PLACED ON A CHARCOAL GRILL TO MELT AND CRISP INTO PERFECTION
(£1.50 EXTRA FOR A SCOOP OF ICE CREAM)

VANILLA CHEESE CAKE 5.95

ULTIMATE BAKED CHEESECAKE WITH A RICH AND CREAMY VANILLA TOPPING AND A CRUNCHY BASE SERVED WITH COULIS

CHOCOLATE BROWNIE (GLUTEN FREE OPTION AVAILABLE) 4.50

SERVED WARM, TOPPED WITH ICING SUGAR
(£1.50 EXTRA FOR A SCOOP OF ICE CREAM)

STICKY TOFFEE PUDDING 5.95

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 5.95

TRADITIONAL SWEET FILO PASTRY LAYERS STUFFED WITH NUTS.

WAFFLES 5.95

WARM DELICIOUS WAFFLES WITH CINNAMON, CHOCOLATE SAUCE AND VANILLA ICE CREAM

ICECREAM 4.95

CHOICE OF THREE SCOOPS OF ICE CREAM: VANILLA, CHOCOLATE STRAWBERRY SERVED WITH CREAM AND CHOCOLATE SAUCE

SEE DISPLAY FOR DAILY AND SEASONAL DESSERTS

CHEF MS. KURT COOKS SO YOU DON'T HAVE TO !!!

WE OFFER MENUS FOR WEDDINGS, SMALL HOME PARTIES TO CORPORATE EVENTS

FOR OVER 23 YEARS, WE'VE BEEN COOKING AND SERVING DELICIOUS MEALS; MEZES, GRILLS, VEGETERIAN DISHES AND MORE

OUR TAKE-HOME MENU IS BURSTING WITH FLAVOUR FROM STARTERS TO DELISHES MAIN DISHES, HOME-MADE DIPS, SAUCES AND FERMENTED VINEGARS.

AND NOW WE EVEN OFFER FROZEN READY MEALS FOR YOU TO ENJOY AT HOME. OUR AWARD WINNING CHEF AND HER TEAM ARE ALWAYS WORKING ON TASTY NEW RECIPES THAT ARE PREPARED SIMPLY IN THE MICROWAVE OR OVEN.

WANT TO GET STARTED? SIMPLY ASK FOR TAKE-HOME MENU THAT FEATURES GENEROUS MEALS AVAILABLE FOR PICKUP. PLEASE PLACE YOUR ORDER IN ADVANCE. THE BEST WAY TO ENSURE WE CAN ACCOMMODATE YOUR ORDER IS TO PLACE IT AT LEAST 1-2 WEEKS PRIOR TO REQUESTED DELIVERY DATE. WE DO REQUIRE FULL PAYMENT BE MADE WITHIN 72-HOURS FROM THE TIME WE RECEIVED YOUR ORDER.

TAKEAWAY & COLLECTION ORDERS %10 OFF

WE ARE VERY TRADITIONAL, FAMILY RUN RESTAURANT. WE CHOOSE NOT TO USE FOOD DELIVERY COMPANIES DUE TO THEIR HIGH COMMISIONS. WE ALSO BELIEVE IN THE IMPORTANCE OF REAL, HUMAN HOSPITALITY, THE PLACES WHERE YOU GO AND FORM HAPPY MEMORIES



ALL TIPS GO
TO STAFF IN
FULL



ENJOY YOUR MEAL - AFİYET OLSUN - BİLAFİYET - BON APETITE



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