

SEATED DINNER



Thank you for considering Barcha for your group reservation. We are excited to help create a memorable Mediterranean dining experience for you and your guests.

SEATED DINNER

Beverage Service:

You may choose a full selection of beverages or limit as needed for your budget.

You may choose from the following:

- 1) Non Alcoholic: mocktails, soft drinks, espresso, tea, lemonade, etc
- 2) Limited Alcohol: beer, wine, all non alcoholic.
- 3) Full Selection: cocktails, wine, beer, spirits, all non alcoholic

Beverages are charged based on consumption.

Food Service:

We offer three- and four- course menus designed to be enjoyed family style.

Three Course \$80 per person

Four Course \$89 per person

All items must be finalized a week prior to the event.



MEZZE

MEZZE COURSE SELECTIONS
CHOOSE 3 (ADDITIONAL MEZZE+\$9 PER PERSON)

HUMMUS

cumin, olive oil, grilled Turkish flatbread
 (VEG, available GF, V, DF)

MOROCCAN CIGARS

lamb, mushrooms, gruyere cheese, tamarind chutney

SPICED BEEF DUMPLINGS

garlic yogurt, chili oil, dried mint

VEGAN "LAMB" KOFTA

plant based protein, tahini dressing
 (VEG, V, GF, DF)

CHICKEN AND SPECK HAM CROQUETTES

quince marmalade, parmesan

LAMB KEFTA

traditional seasoning, tahini yogurt,
 crispy shallots, amba, aleppo
 (GF, H, available DF)

CRISPY FALAFEL

red bell pepper caper relish, yogurt tahini, sesame
 (GF, VEG, available V, DF))

ROASTED BRUSSELS SPROUTS

pomegranate, goat cheese
 (GF, DF, VEG, V)

BARCHA SPREADS

labneh, baba ghanoush, muhammara, bazlama



SALAD

FATTOUSH SALAD

Romain, pomegranate seeds, radish, roasted dates, cucumber, onion, pita strips, smoked feta, sumac, lemon vinaigrette
(VEG, available GF, V, DF)

ENTREE

ENTREE COURSE SELECTIONS

CHOOSE 3 (ADDITIONAL ENTREES +13 PER PERSON)

PRIME NEW YORK STEAK

crispy potatoes, chimichurri
(available GF)

SEARED SALMON

seasonal vegetables, chermoula, lemon
(GF, DF)

GRILLED CHICKEN KEBAB

mujadara, tahini yogurt, onions, pepperonata
(H, GF)

VEGAN PLATTER

choose between falafel or vegan 'lamb' kofta, mujadara, chimichurri
(VEG, V, H, DF)

GRILLED STEAK KEBAB

crispy potatoes, market greens, chimichurri
(GF, GF)

ROASTED RACK OF LAMB + 15 per person

gypsy peppers, eggplant, muhammara
(DF, H, GF)



DESSERT

DESSERT COURSE SELECTIONS CHOOSE 1

BASQUE CHEESECAKE
seasonal fruit sauce

PISTACHIO CAKE
pistachio powder

PANNA COTTA
seasonal fruit
(GF)

FLOURLESS CHOCOLATE CAKE
chantilly cream

MEYER LEMON MERINGUE TART

SEASONAL FRUIT SORBET
available upon request with dietary restrictions
(GF, DF, V)

