

THE BARBARY

ESTD 2016

NEXT DOOR

NEAL'S YARD

WELCOME TO THE BARBARY NEXT DOOR.

A Delicatessen. Delivered.



Our dishes may change with the seasons, but our food will always be organic, free range, sustainable or grown with minimal intervention.

HOW TO EAT AND REHEAT

Preheat the oven to 180 degrees.

Our breads are freshly made each day but will definitely be enhanced with heating in the oven prior to serving and if using a day or so later, a couple of drops of water added before placing in the oven is a quick trick.

Our challah bread is best toasted (and absolutely delish with scrambled egg for breakfast, maybe with gravadlax too!).

All the dips, cured fish, salads and desserts are ready to go. Some dishes have colour coded stickers for add ons to keep them at their best, add these before serving.

Containers are all oven-proof just remove the lids.

Couscous → 10 minutes
Latkes → 15 minutes
Aubergine → 15 minutes
Cauliflower → 25 minutes
Chicken Tagine → 25 minutes
Hake Kofte and Dal → 15 minutes
Halloumi → Fry halloumi on both sides till golden, add sauce and simmer for 5 minutes.

Please check that everything is piping hot before plating

HOW TO DISPOSE

All our products are either recyclable or compostable. Whilst our stickers are easy peel and should be removed.

@BARBARYLONDON

#THEBARBARYNEXTDOOR

BAKERY

Kubaneh Bread
-
Jerusalem Bagel

Pita Crisps
-
Challah

Neal's Yard Granola
-
Boureka

DELICATESSEN

Aubergine Moutabal
-
Beetroot Borani
-
Harissa
-
Muhammara
-
Labneh

Ashkenazi Chicken Liver
-
Halloumi and GLC
-
Zhoug
-
Shipkeh

Cured Mackerel
-
Aleppo Gravavlax
-
Hummus
-
Ikra
-
Gherkins

SALADS

Fattoush
-
Sesame, Kale & Portobello

SLOW COOKED

Hake Kofte and Dal

Moroccan Chicken Tagine
-
Cauliflower Jaffa

Aubergine Chimichurri
& Feta

→ add Cous Cous → add Potato Latkes

DESSERTS

Hazel White ChocChip Cookie
-
Hashpot
-
Tahini Slice