# BAJAAR

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### Worth knowing

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### Good to know

The food is made ready to be served and we recommend that you eat the food straight after pickup or delivery. If you are planning on eating it later, then we recommend you refrigerate all the food in the meantime.

Remember to read the checklist thoroughly when you arrive back home and make sure you have got everything. If, contrary to expectations, there are any mistakes or you are missing anything, we ask you to contact us at +45 38 42 42 65. When you have made sure you have everything, you just follow the guideline which can be found on the next pages. Then we are sure you are going to impress your guests.

### **Arrangement**

Your chosen menu will arrive arranged for sharing in disposable packaging. If you want to arrange the food on your own serving dishes, it is easy to do so.

### **Allergens**

We have labeled the dishes that are special regarding allergens, so you won't have any unpleasant surprises. If you have any questions regarding this, you are of course welcome to contact us. You can always see the allergens for every course in our menus online.

### Handling the food

We follow The Danish Veterinary and Food
Administration's recommendations to handle raw and preprepared foods as well as preparation and storage of the dishes.
If you receive your food, and you know you aren't going to eat it
right away, you have to make sure it goes into the refrigerator
immediately at a maximum of 5 degrees celcius.

After reheating the food, we recommend eating it within the next 3 hours and leftovers to be thrown out.

# Return of dishes and boxes

Notice that the menu will be served in disposable packaging, but there might be some boxes we want returned. The boxes are picked up on the agreed pickup day. If you picked up your order in the restaurant, you will deliver it back to the same address within their opening hours within a maximum of 5 days.

Have a great night and enjoy!



# Menu checklist

The checklist shows the menu Around the Bazaar og The Green Bazaar, so please pay attention to which menu you have chosen.

### **AROUND THE BAZAAR**

- · Flatbread with olive oil and sea salt
- Bazaar's hummus with olive oil and sumac
- Couscous with onion, garlic, chili, cranberries, apricots, mint, and almonds
- · Falafel with labneh and coriander
- · Beef tartare with aioli, pickled chili, and fried chickpeas
- Fattoush with cucumber, tomato, onion, sumac, herbs, and croutons
- Chili sauce chili, tomatoes, smoke, and habanero
- · Shish kebab beef with Turkish salad and labneh
- Grilled chicken with barbecue, smoked salt, lentils, and tomato
- Cauliflower with tomato cream, bell pepper, and cashews

## THE GREEN BAZAAR

- Flatbread with olive oil and sea salt
- · Bazaar's hummus with olive oil and sumac
- Zhug with chili, garlic, parsley & marjoram
- · Chili sauce chili, tomatoes, smoke, and habanero
- Fattoush with cucumber, tomato, onion, sumac, herbs, and croutons
- Couscous with onion, garlic, chili, cranberries, apricots, mint, and almonds
- Fried artichokes with zhug, labneh, oregano, and almonds
- Cauliflower with tomato cream, bell pepper, and cashews

