

The Mouth

Totally Bazaar

Bazar Wereldeethuis

Albert Cuypstraat 182, 675 0544

Open Mon-Thur 11.00-01.00, Fri-Sat

11.00-02.00, Sun 09.00-00.00.

Cash

If Barack Obama were a restaurant, he'd be Bazar. No, I haven't been brain-washed by emails speculating on Obama's religion. But if it's a symbol of multiculturalism you're looking for, it's the US presidential candidate. Bazar, however, runs a close second. At least when it comes to my stomach.

Tonight, Partner-in-all-things-global and I have invited friends representing Greece, Holland, Israel and the US (and there are only two of them). A Turkish waitress serves us. Two Thai goddess statues peer out from under the stairs. Above us, Hebrew writing proclaims something to the effect that 'to eat together is a bond as strong as oil's to the light.' It all gives me such a warm feeling—a global warm feeling, in fact.

The two-storey restaurant on the Albert Cuyp market is noisy, with chatter bouncing off its vibrantly tiled walls. The bar, made of brightly labelled food tins, sits altar-like in the middle of the former synagogue. The music reeks of Morocco or Turkey. Everything here is a global mix.

Even the menu is available in Dutch, Turkish, German, English, Spanish, Chinese, Italian and Arabic. And all the meat on the menu is halal—prepared according to Islamic law. (Now don't get side-tracked with Obama emails!) You might say that in Amsterdam, halal is not so unusual. But consider Bazar's Easter menu with dish-



Bazar's Easter menu has dishes from Morocco and Iran. What's next? A kosher Christmas dinner?

By Nanci Tangeman

es from Morocco, Turkey, Iran and Greece. What's next? A kosher Christmas dinner?

We satisfy our own world hunger with meals served on colourful, giant platters. Our order of El Couscous is much more than couscous. Its extra long, grilled kebab has chicken, lamb, Turkish merguez sausage and turkey. It's served on top of spiced couscous with roasted vegetables, grilled tomatoes and saffron sauce (€12.50). Abdhul's Starter is really an entire meal with all sorts of delicious dishes I cannot pronounce: sigara böregi (deep fried yufka roll, or phillo, filled with feta, mint and parsley), sigara suçuk (fried dough filled with cheese and suçuk sausage), falafel, fried squid rings and a piece of Turkish pizza filled with tomato and veal mince called *lahmacun* (€10.50). The Bizar Bazar mixed grill comes with lamb, chicken and turkey, but can also be ordered with fish (€14.50).

There's a dish of the day (€8.50), which you can order as a set menu with soup (New Delhi or Mercimek Çorbasi

lentil) and yoghurt with whipped cream and honey for dessert (€15.75). Tonight's fresh fish from the market is grilled butterfish, served with field greens and saffron rice (€11.50). Bazar serves alcohol, but also fresh mint tea and Turkish coffees. The restaurant opens early on Sundays to serve breakfast (Algerian 'thousand hole' pancakes called *bahgrir*) and most of the components to my unpronounceable meal are available separately as lunch entrees, as well. I think about returning for an early morning *bahgrir* after the US election day. Maybe I'll be celebrating the results. Or maybe I'll just be celebrating the menu.