



There is a communal feeling built from farmer's markets, as farmers are able to sell quality goods without the costs of a middleman and consumers are able to support the farmers in their community. This is definitely a long process based on years of service and trust, and Dhaka's very own Farmer's Market is experimenting with these concepts in order to create something similar to our present scenario.

At the moment, Farmer's Market serves breakfast on Friday mornings from 10am to 12pm, at the same time when the fresh fish and produce is available. Start your day with one of the breakfast "thalis" or a breakfast sandwich. Other items on the

menu for the rest of the day and night include a variety of dishes such as Thai, kebabs, Chinese, sandwiches, burgers, 'khichuri' and the like. The Farmer's Market plans to introduce brunch soon, as well as a selection of organic dishes.

There are also DJ nights every week, when your dinner will be pleasantly accompanied by low-key, lounge music. Monthly unplugged jamming sessions and concerts are also on the agenda.

For more information, visit their Facebook page on facebook.com/thefarmersmarketdhaka.

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By Mehreen Aziz

Photo: Sazzad Ibne Sayed



1. FULCOP	30/
2. BADHACOP	25/PC
3. BROCCOLI	360/KG
4. MISTI KUMRA	80/PC
5. BRINJAL	90/KG
6. OLIVE	50/KG
7. SEEM	20/KG
8. MULA	50/KG
9. GAJOR	50/KG
10. LAU	40/PC
11. GREEN TOMATO	50/KG
12. COCONUT	50/KG
13. FAKA PEPE	50/PC
14. LEMO	60/KG
15. PALONG SHAK	7/PC
16. KACHA PEPE	50/KG
17. KODBEL	360/
18. CORIANDER	
19. TURNER	
20. CHILLI	