



Starters

Borek Jubna £4.50 (v) Brik pastry rolls with spinach and goats' cheese with a hint of chili and garlic

Checkchouka £4.50 (v) Mixed peppers, onions, tomatoes cooked in olive oil with garlic, egg, flat leaf parsley and harissa. Served with bread. (Without egg, vegan- £3.50)

Salata bel Jubna £4.00 (v) Mixed leaves, tomato, cucumber and red onion salad with feta cheese, mint and kalamata olives

Kebda Mchermla £5 Lambs liver cooked in a garlic, cumin and caraway sauce topped with flat leaf parsley. Served with bread

Betenjel bel tahina £5 (vegan) Grilled aubergine marinated with chilli, garlic and coriander with a tahini dressing, pomegranate and toasted sesame.

Crevettes Mchermla £5.50 King prawns cooked in a spicy tomato sauce with garlic, cumin, caraway and fresh coriander

Humus £5.00 Humus drizzled with olive oil, topped with marinated lamb. Served with hot pitta bread. (Without lamb, vegan- £3.50)

Bastilla £5.00 Brik pastry parcels stuffed with turmeric, ginger and coriander cooked chicken, onions and toasted almonds. Dusted with icing sugar and cinnamon

Soup (Vegan) £3.50 Freshly made each day by our chefs. Ask your waiter for details (served with bread)



Mains

Shtetha Laham £13.00 Slow cooked lamb in a tomato sauce with paprika, garlic, chilli and flat leaf parsley with chickpeas and potatoes, with bread or rice

Djedj M'hammer £12.00 Oven roasted chicken supreme marinated in North African spices with a tahini cream sauce. Served with vegetable rice and sautéed seasonal vegetables

Adess £11.00 (vegan) Green lentil and vegetable stew served with sautéed baby spinach and roasted butternut squash and garlic. Served with tagine bread

Betenjel Farci £11 (v) Grilled slices of aubergine filled with goats' cheese and basil. Served with a sweet tomato sauce, sautéed green beans & vegetable rice

Tagine Kafta Bedaoui £11.00 Lamb meatballs flavoured with cumin, garlic and fresh herbs, cooked in a rich tomato sauce finished with an egg and grated cheddar cheese. Served with tagine bread or vegetable rice

Tagine Zaytoun £11.00 Chicken, green olives and carrots cooked in an onion, ginger, confit lemon, coriander & turmeric sauce. Served with tagine bread

Tagine Berkook £13.00 Cubes of lean tender chunks of boneless beef with prunes, apricots and toasted almonds in an onion, ginger sauce with a hint of cinnamon. Topped with toasted sesame seeds and fresh coriander. Served with bread or couscous)





Desserts

Baklava see a la carte (contains nuts) £4.00

Homemade Tiramisu (alcohol free) £4.00

Sides

Tagine bread £2.50

Pitta bread £2.50

Tagine bread & olives £4.00 with kalamata olives marinated in garlic, chilli and za'tr

Green beans £2.50 sautéed with garlic

Mixed vegetables £2.50 sautéed with garlic

New potatoes £2.50 sautéed with garlic and parsley

Vegetable rice £2.50

Couscous £2.50

Mixed salad £2.50

Marinated kalamata olives £2.50

Pickled vegetables £2.50

Harrisa or Yoghurt dip £1.50

Drinks

Coke, Diet Coke, San Pellegrino Limonata 330ml £1.50

1.5l Coke £3.50

Orang/Apple (fruitshoot) 275ml £1.50

Deals

Add a fresh Soup, Humus and bread to compliment your meal for only £4.50

Family Deal 3-4 people £40.00

2 Humus with Bread, 1 Feta Salad, 4 Brik Pastries, 2 Mains of your choice and 2 portions of Baklava

Big Family Deal 5-6 people £60.00

3 Humus with Bread, 2 Feta Salads, 6 Brik Pastries, 3 Mains of your choice, 3 portions of Baklava

We have created this discounted menu to help through these troubled times!

Bedouin
NORTH AFRICAN CUISINE