



## Christmas Menu



*Glass of Prosecco, Casablanca beer or homemade fresh fruit juice with pickled vegetables, kalamata olives and tajine bread on arrival*

### STARTER (Choose one)

#### CHORBA FRIK

Traditional North African tomato and coriander soup, flavoured with lamb, chickpeas and cracked bulgur wheat. Served with bread.

#### KEMIETTE

Chefs selection of dips and salads with a brik pastry parcel, served with hot pitta bread. (v) & (Gluten free option available)

#### CREVETTES M'CHERMLA

King prawns cooked in a spicy tomato sauce with garlic, cumin, caraway and fresh coriander.

#### BETENJAL BEL TAHINA

Grilled aubergines marinated with chili, garlic and coriander. Served with a tahini dressing and bread. (v) & (vegan)

#### BASTILLA

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

### MAIN COURSES (Choose one)

#### TAGINE BERKOOK

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.

#### TAJINE BELDI

Slow cooked lamb with onion, garlic, ginger, ras el hanout, potato, carrot and braised fennel. Topped with coriander and served with tajine bread or couscous.

#### TAJINE KHALOTA

Spicy garlic, tomato and coriander chicken tajine, with spinach and lamb meatballs and chickpeas and potatoes. Served with bread or rice.

#### TAJINE BOUSTAAN

Seasonal vegetables cooked in an onion sauce with bouquet garni, ginger spices, confit lemon, topped with fresh parsley. Served with couscous or bread.

#### COUSCOUS EL MARSA

Chunks of cod, king prawns, mussels and clams cooked in a flavoursome tomato sauce with mixed peppers and a blend of spices. Topped with fresh coriander, served with couscous.

#### ACHET KHODAR

Brik pastry parcel filled with roasted Mediterranean vegetables, feta cheese and fresh basil. Served with a tomato and chilli bulgur and mixed leaf salad. (v)

#### FELOUS M'ASELLA

Honey glazed, oven roasted half of chicken topped with toasted sesame, accompanied by a raisin & almond couscous and Mediterranean vegetables in a lightly spiced stock.

### DESSERTS (Choose one)

#### CARAMELISED FIG TART

With pistachio cream and vanilla seed ice cream.

#### CHOCOLATE BROWNIE

Homemade served warm with dark chocolate sauce and a choice of pistachio, hazelnut or vanilla ice cream.

#### SORBET

2 scoops. A choice of lemon or blood orange.

#### HALAOUI

Platter of homemade Algerian cakes served with honeyed yoghurt.

#### Tea & Coffee

Moroccan tea or Arabic coffee.

*Please advise us of any allergies or dietary issues and children's options.*

**Pre-order essential, groups of 6 or more only £28.95 per head.** 10% Service charge will be added. £10 per head deposit. 48 hour minimum table cancellation and number adjustment for full refund of deposit  
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