

Bedouin

NORTH AFRICAN CUISINE

SUNDAY MENU

AVAILABLE SUNDAYS BETWEEN 12 - 5PM

£12.95 - 1 COURSE

£15.95 - 2 COURSES

£18.95 - 3 COURSES

STARTER

BOREK JUBNA

Brik pastry rolls with spinach and goats cheese with a hint of chilli and garlic.

BASTILLA

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

KEMIETTE

Chefs selection of homemade dips and salads with a brik pastry parcel, served with warmed pita bread. (vegetarian option available)

SOUPE DU JOUR

Freshly made each day by our chefs. Ask your waiter for details. Served with bread.

KEBDA MCHERLMLA

Lambs liver cooked in a garlic, cumin & caraway sauce topped with flat leaf parsley. Served with bread.

HUMUS BEL LAHAM

Humus drizzled with olive oil, topped with diced marinated leg of lamb. Served with hot pita bread. (vegetarian option available)

MAIN COURSE

ROASTED LAMB OR CHICKEN

Marinated in North African spices. Served with Batata Hara (spicy roasted potatoes) or Arabic rice (with golden raisins & almonds) & roasted Mediterranean vegetables.

ADESS DZIRIA

Green lentil and vegetable stew served with sautéed baby spinach and roasted butternut squash and garlic. Served with tagine bread.

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.

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

Filled with roasted Mediterranean vegetables, feta cheese and fresh basil. Served with roasted potatoes or Arabic rice and a mixed leaf salad.

DESSERT

MAHALBI

Algerian style rice pudding with a touch of orange blossom and vanilla, served chilled.

CHOCOLATE BROWNIE

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

BGHREER

Traditional pancake/crumpet with honeyed butter, vanilla ice cream and cinnamon.

HALAOUI

Platter of homemade Algerian cakes served with honeyed yoghurt.

ICE CREAM

Locally produced ice cream and frozen yogurts. (ask for our flavours)

PLEASE NOTE: We do not accept card payments.

 - vegetarian

 - vegan