



Bedouin's End of Spring and Summer Menu

~ ~ Starters ~ ~

Bessara - Broad bean soup with onion, garlic and fresh herbs. Served with mixed spice and homemade bread. £4.95 (v)

Bastilla - Brik pastry parcels stuffed with saffron cooked chicken, pigeon breast, onion and toasted almonds. Dusted with icing sugar and cinnamon, served with mixed leaf salad. £5.95

Haniounette – Shallow fried patties of cauliflower, potato, gruyere and parsley served with a spicy Harissa dip and mixed leaf salad. £4.95 (v)

Serdine bel dersa - Sardine fillets marinated in lemon juice and olive oil, dusted in flour and pan fried with a spicy Algerian salsa made with chilli, fresh mint and thyme. Served with a red onion and fennel salad. £5.95

Salata bel jubna - Baby leaf spinach, rocket, semi dried cherry tomatoes, feta cheese and toasted pine nuts with an olive oil and balsamic dressing. £4.95 (v)

~ ~ Main Courses ~ ~

Tadjine Zaytoun - Slow cooked lamb with onion, ginger, cinnamon, green olives, coriander, preserved lemon, carrots and potatoes. Served with homemade bread. £14.95

Djedj bel mishmesh - Spring chicken cooked with lots of onion and ginger, apricots and blanched almonds a hint of cinnamon, saffron and bay. Served with homemade Tadjine bread. £12.95

Djedj M'hmer - Free range chicken breast marinated in North African spices served on couscous with finely diced mixed peppers and fresh herbs finished with a cumin jus and yoghurt dip. £12.95

Tadjine Kefte Bedaoui – Lamb meatballs flavoured with cumin, garlic and fresh herbs cooked in a rich tomato sauce finished in the oven with free range egg and grated gruyere cheese. £10.95

Hout bel dersa - Fish of the day pan fried then finished in the oven with a choice of 2 dersa's. Served with sauteed potatoes and a wilted herb salad. £14.95 (Please ask your food server about the 2 dersa's we offer)

Couscous el Marsa - Chunks of fish, king prawns and mussels cooked in a spicy tomato based sauce with turmeric, paprika chilli, mixed peppers. Served on a bed of light, fluffy couscous, finished with fresh coriander. £13.95

Tadjine Felah – A variety of seasonal vegetables and pulses cooked in a light tomato sauce flavoured with North African spices, fresh ginger and fresh flat leaf parsley. Served with homemade Tadjine bread. £10.95 (v)

Betenjel farci - Aubergine parcels filled with goat's cheese, basil, with a sweet tomato compote, oven baked. Served with a saffron rice and green beans sauteed in olive oil and garlic. £11.95 (v)

~ ~ Desserts ~ ~

Salad de fruits Algerois - Fruit salad in a delicious jus made with blossom water, lemon and fresh mint. Served with or without whipped cream. £3.95

Halaoui - Platter of mixed Algerian cakes and pastries served with honeyed yoghurt. £3.95

Crepes Berber - Pancakes served with an orange, saffron and raisin reduction. Topped with locally produced vanilla ice cream. £4.95

Bedouin's Set Menu

Any Starter + Main Course + Dessert

£21.95

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Please advise your food server of any allergies or dietary issues and for children's options.