

Bedouin

NORTH AFRICAN CUISINE

STARTERS

BOREKJUBNA 6.9
Brik pastry rolls with spinach, potato, feta cheese with a hint of chilli and garlic.

HANIOUNETTE 7.5
Shallow fried patties of cauliflower, potato, cheddar, parsley and coriander. Served with a spicy harissa dip.

KEMIETTE 9.9
Chefs selection of dips and salads with a brik pastry parcel, served with hot pitta bread, great for sharing
9.9 add extra brik pastry 2.9

LARGE KEMIETTE 17.9
with two brik pastries

v v vegetarian & vegan option available

CHEKCHOUKA 7.9
Mixed peppers, onions, and tomatoes cooked in olive oil with garlic, egg, flat leaf parsley. Served with bread. (No egg - vegan - 6.9)

JUBNA FEL FOUR 8.5
Feta cheese baked with Za'atir, Aleppo pepper and lemon zest. Served with black olives, oven roasted cherry tomatoes and tagine bread.

CREVETTES MCHERMLA 8.5
King prawns cooked in a spicy tomato sauce with garlic, cumin, caraway and fresh coriander.

HUMUS BEL LAHAM 8.5
Humus drizzled with olive oil, topped with diced marinated leg of lamb. Served with hot pitta bread.
Without lamb 6.5

BASTILLA DJEDJ 8.5
Brik pastry parcels stuffed with turmeric, ginger and coriander cooked chicken, onions and toasted almonds. Dusted with icing sugar and cinnamon.

KEBDA MCHERMLA 7.5
Lamb's liver cooked in a garlic, cumin and caraway sauce topped with flat leaf parsley. Served with bread.

CHORBA HAMRA 6.9
Fresh tomato based vegetable soup, with chickpeas, vermicelli & coriander.

BETENJAL BEL TAHINA 7.9
Oven roasted aubergine marinated with chilli, garlic and coriander covered with a tahini dressing, pomegranate and toasted sesame.

MAIN COURSES

RAYESH MECHAOUI 22.5
Grilled lamb cutlets flavoured with chili, garlic and parsley, served with homemade chips and a feta salad.

FELOUS M'ASELLA 17.9
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.

DJEDJ M'HAMER 17.9
Oven roasted chicken supreme marinated in North African spices with a tahini cream sauce. Served with sauteed green beans and vegetable rice or homemade chips.

HOUT BEL DERSA 19.9
Pan fried Sea Bass with a spicy tomato, red pepper and fresh herb darsa, served with homemade chips and salad.

BETENJEL FARCI 16.9
Grilled slices of aubergine, filled with feta cheese and basil. Served with a sweet tomato sauce, sautéed green beans & vegetable rice.

ADESS DZIRIA 15.9
Green lentil and vegetable stew served with sauteed baby spinach and garlic roasted butternut squash. Served with tagine bread.

ACHET KHODAR 16.9
Brik pastry parcel filled with roasted Mediterranean vegetables, feta cheese and fresh basil. Served with a tomato and chilli bulgur and mixed leaf salad.

LEVANTINE MOUSAKA 15.9
Aubergine, courgette, tomato, onion, green peppers and chickpeas with mild spices oven baked, served with vegetable rice and mixed salad. (With cheese 16.9)

TAGINES

TAGINE EL MARSALA 20.9
Chunks of cod, king prawns and mussels cooked in a flavoursome tomato sauce with mixed peppers and a blend of spices. Topped with fresh coriander, served with couscous.

TAGINE BELDI 22.5
Slow cooked lamb shank in a rich sauce with tomato, paprika, garlic, cumin, chilli, potato, carrots and chickpeas. Topped with fresh coriander and served with bread or couscous.

TAGINE KEFTE BEDAOUI 18.5
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 BOUSTAAN 16.9
Seven vegetables cooked in a tomato and apricot based sauce with ginger, fresh coriander, ras el hanout and a little harissa. Served with bread or couscous.

TAGINE ZAYTOUN 17.9
Marinated chicken cooked with carrots and green olives. Flavoured with ginger, turmeric Ras el hanout and harissa. Served with Tagine bread.

TAGINE BERKOOK 20.5
Slow cooked beef in a rich, warming sauce with ginger, cinnamon, prunes and apricots. Topped with toasted almonds, sesame and coriander. Served with bread or couscous.

SIDES

TAGINE BREAD 3.0

PITTA BREAD 2.5

TAGINE BREAD & OLIVES 4.9
Marinated in garlic, chilli and coriander

HUMUS 3.0

GREEN BEANS 4.0

MIXED VEGETABLES 4.0

VEGETABLE RICE 3.5

COUSCOUS 3.5

MIXED SALAD 4.0
ADD FETA 2.9

MARINATED OLIVES 3.5

PICKLED VEGETABLES 2.5

HOMEMADE CHIPS 4.0

EARLY BIRD OFFER

23 - 2 Courses
28 - 3 Courses

Monday - Friday
12 - 3pm & 5 - 6.30pm
(Closed on Tuesdays)

Early Bird offer is not available on Bank Holidays

Exempt from early bird offer

Please advise your food server of any allergies or dietary issues

www.bedouin-cambridge.com

@ Bedouin.cambridge

v - vegetarian v - vegan

A discretionary 10% Service charge will be added to your bill