

Bedouin Valentines Set Menu

2 courses £22.95 / 3 courses £26.95

Glass of Prosecco, Casablanca Beer or Passion and Mango Fruit Juice on arrival.

Starters

Kemiette - Chef's selection of homemade dips and salads with brik pastries (x2) served with hot pitta bread (To share; vegetarian option also available)

Bastilla - Brik pastry parcels filled with turmeric, ginger and coriander cooked chicken, caramelised onions and toasted almonds. Dusted with icing sugar and cinnamon.

Betenjel Bel Tahina – Grilled aubergine marinated with chilli, garlic and coriander with a tahini dressing and pomegranate, served with bread.(v)(ve)

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

Harira - Traditional North African soup flavoured with...(v)(ve)

Main Courses

Achet Khodar - Puff pastry with roasted Mediterranean vegetables, goats cheese and fresh herbs. Served with bulgur wheat and mixed leaf salad. (v)

Hout Bel Dersa - Pan fried fish of the day with a spicy tomato, red pepper and fresh herb dersa, served with garlic sauteed new potatoes and green beans.

Tagine Berkook - Lean tender chunks of beef cooked in an onion rich sauce with North African spices, prunes, apricots and toasted almonds. Served with tagine bread or couscous.

Djedj M'hamer - Oven roasted chicken supreme marinated in North African spices, finished with a tahini cream sauce. Served with vegetable rice and sauteed vegetables.

Adess Dziria - Algerian green lentil and vegetable stew and side of sauteed spinach and roasted butternut squash and garlic. Served with tagine bread.(v)(ve)

Tagine Beldi - Slow cooked lamb shank with onion, ginger, ras el hanout, potato, carrots and black olives. Topped with fresh coriander, served with tagine bread or couscous.

Mtouwem Bayda – Lamb back chops and meatballs cooked in an “Algerois” sauce with chick peas, almonds and fresh parsley, served with tagine bread.

Desserts

Caramelised Fig Tart – With pistachio cream and vanilla seed ice cream.

Bghreer - Algerian pancakes/crumpets topped with a warm honeyed butter, Vanilla ice cream and cinnamon.

Chocolate Brownie – Homemade with a choice of hazelnut, pistachio or vanilla ice cream.

Eastern Mess – Meringue, orange blossom chantilly cream, raspberries and crushed pistachios.

