

Bedouin

NORTH AFRICAN CUISINE

STARTERS

BOREKJUBNA Ⓢ £5.95
Brik pastry rolls with spinach, potato, goats cheese with a hint of nutmeg, chilli and garlic.

HANIOUNETTE Ⓢ £5.50
Shallow fried patties of cauliflower, potato, cheddar, parsley and nutmeg. Served with a spicy harissa dip and mixed leaf salad.

KEMIETTE Ⓢ
Chefs selection of dips and salads with a brik pastry parcel, served with hot pitta bread, great for sharing
£7.50 add extra brik pastry £2.50

LARGE KEMIETTE Ⓢ
with two brik pastries **£13.95**

Ⓢ Ⓥ vegetarian & vegan option available

CHEKCHOUKA Ⓢ Ⓥ £5.95
Mixed peppers, onions, tomatoes cooked in olive oil with garlic, egg, flat leaf parsley and harissa. Served with bread. Without egg (vegan - £4.95)

SALATA BELJUBNA Ⓢ £5.25
Mixed leaves, tomato, cucumber and red onion salad with feta cheese, mint, pomegranate arils and kalamata olives.

BETENJAL BEL TAHINA Ⓢ Ⓥ Ⓢ £6.25
Grilled aubergine marinated with chilli, garlic and coriander with a tahini dressing, pomegranate and toasted sesame.

CREVETTES MCHERMLA Ⓢ £6.50
King prawns cooked in a spicy tomato sauce with garlic, cumin, caraway and fresh coriander.

HUMUS BEL LAHAM £6.25
Humus drizzled with olive oil, topped with diced marinated leg of lamb. Served with hot pitta bread.
Without lamb Ⓢ Ⓥ £4.95

BASTILLA DJEDJ Ⓢ £6.50
Brik pastry parcels stuffed with turmeric, ginger and coriander cooked chicken, onions and toasted almonds. Dusted with icing sugar and cinnamon.

BASTILLA SEYADIA Ⓢ £6.95
Brik pastries stuffed with Cod and prawns cooked with fennel, carrot and mixed peppers with North African spice mix, fresh parsley, coriander and angel hair pasta

KEBDA MCHERMLA £5.95
Lamb's liver cooked in a garlic, cumin and caraway sauce topped with flat leaf parsley. Served with bread.

CHORBA HAMRA Ⓢ Ⓥ £5.25
Fresh tomato based vegetable soup, with chickpeas, vermicelli & Coriander.

www.bedouin-cambridge.com

MAIN COURSES

RAYESH MECHAOUI Ⓢ £14.95
Grilled lamb cutlets, marinated in cumin and paprika, served with homemade chips and feta salad.

FELOUS MPASELLA £13.95
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 £13.95
Oven roasted chicken supreme marinated in North African spices with a tahini cream sauce. Served with sautéed green beans and vegetable rice or homemade chips.

HOUT BEL DERSA Ⓢ £15.50
Pan fried Seabream with a spicy tomato, red pepper and fresh herb dersa, served with homemade chips and salad.

BETENJEL FARCI Ⓢ £12.95
Grilled slices of aubergine, filled with goats cheese and basil. Served with a sweet tomato sauce, sautéed green beans & vegetable rice.

ADESS DZIRIA Ⓢ Ⓥ £11.95
Green lentil and vegetable stew served with sautéed baby spinach and roasted butternut squash and garlic. Served with tagine bread.

ACHET KHODAR Ⓢ £12.95
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 Ⓢ £11.95
Aubergine, courgette, tomato, onion, green peppers and chickpeas with mild spices oven baked, served with vegetable rice and mixed salad.

TAJINES

TAGINE EL MARSIA Ⓢ £14.95
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.

TAGINE BELDI Ⓢ £16.95
Slow cooked Lamb shank in a rich sauce with tomato, paprika, garlic, cumin and chilli with potato, carrot and chickpeas. Topped with fresh coriander and served with Tagine bread or couscous.

TAGINE KEFTE BEDAOUI £14.50
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 BOUSTAN Ⓢ Ⓥ Ⓥ £12.95
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 Ⓢ £12.95
Marinated chicken cooked with carrots and green olives. Flavoured with ginger, turmeric Ras el hanout and harissa. Served with Tagine bread.

TAGINE BERKOOK Ⓢ £14.95
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 & fresh coriander. Served with bread or couscous.

SIDES

TAGINE BREAD Ⓢ £2.00

PITTA BREAD Ⓢ £2.00

TAGINE BREAD & OLIVES Ⓢ £4.00
With kalamata olives marinated in garlic, chilli and za'tr

GREEN BEANS Ⓢ £2.50
Sautéed with garlic

MIXED VEGETABLES Ⓢ £2.95
Sautéed with garlic

VEGETABLE RICE Ⓢ £2.50

COUSCOUS Ⓢ £2.50

MIXED SALAD Ⓢ £2.50

MARINATED KALAMATA OLIVES Ⓢ £2.50

PICKLED VEGETABLES Ⓢ £1.50

EARLY BIRD OFFER

£16.95 - 2 Courses
£20.95 - 3 Courses

Monday - Thursday

12 - 3pm & 5 - 6.30pm

Friday 12 - 6.30pm

Sunday 4 - 6.30pm

Ⓢ x - exempt from early bird offer

Ⓢ - vegetarian

Ⓥ - vegan

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