

Bedouin

NORTH AFRICAN CUISINE

STARTERS

BOREKJUBNA ● £5.25
Brik pastry rolls with spinach and goats cheese with a hint of chilli and garlic.

HANIOUNETTE ● £5.25
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 a brik pastry £2.00

● ● Option available

CHEKCHOUKA ●● £5.50
Mixed peppers, onions, tomatoes cooked in olive oil with garlic, egg, flat leaf parsley and harissa. Served with bread. Without egg (vegan - £4.50)

SALATA BELJUBNA ● £4.95
Mixed leaves, tomato, cucumber and red onion salad with feta cheese, mint and kalamata olives.

EARLY BIRD OFFER

£15.95 - 2 Courses £18.95 - 3 Courses
Sunday Evenings, Monday to Friday
12-3pm & 5-6.30pm

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

SERDINE BEL DERSA £6.50
Sardine fillets marinated in a spicy dersa, dusted in flour and pan fried, served with a red onion, parsley and fennel salad.

HUMUS BEL LAHAM £5.95
Hummus drizzled with olive oil, topped with diced marinated leg of lamb. Served with hot pitta bread.

Without lamb ●● £3.95

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

KEBDA MCHERLMLA £5.50
Lamb's liver cooked in a garlic, cumin and caraway sauce topped with flat leaf parsley. Served with bread.

SOUPE DU JOUR ●● £4.95
Freshly made each day by our chefs. Ask your waiter for details. Served with bread.

BETENJAL BEL TAHINA ●●● £5.95
Grilled aubergine marinated with chilli, garlic and coriander with a tahini dressing, pomegranate and toasted sesame.

MAIN COURSES

SHTETHA LAHAM £14.50
Slow cooked lamb in a tomato sauce with paprika, garlic, chilli and flat leaf parsley with chickpeas and potatoes, with bread or rice.

FELOUS M'ASELLA £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 vegetable rice and sautéed seasonal vegetables.

HOUT BEL DERSA £14.50
Pan fried fish of the day with a spicy tomato, red pepper and fresh herb dersa, served with garlic sautéed potatoes and green beans.

COUSCOUS EL MARSALA ● £14.50
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.

BETENJEL FARCI ● £11.95
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.

RAYESH MECCHAOU ● £14.50
Grilled lamb cutlets, marinated in cumin and paprika, served with homemade chips and feta salad.

KEMIETTE £13.95
Chefs selection of dips and salads with a brik pastry parcel, served with hot pitta bread, great for sharing. (ask waiter for selection and vegetarian option)
Add an extra brik pastry £2.00

TAGINE BELDI ● £16.50
Slow cooked lamb with onion, garlic, ginger, ras el hanout, potato, carrot and braised fennel. Topped with fresh coriander and served with tagine bread or plated with couscous.

TAGINE KEFTE BEDAOUI £13.95
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 ●● £11.95
Seasonal vegetables cooked in an onion sauce with bouquet garni, ginger spices, confit lemon, topped with fresh parsley. Served with couscous or bread.

TAGINE ZAYTOUN £12.95
Chicken, green olives and carrots cooked in an onion, ginger, confit lemon, coriander & turmeric sauce. Served with tagine bread.

TAGINE BERKOOK ● £14.50
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.

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 ● £2.50
Sautéed with garlic.

NEW POTATOES ● £2.50
Sautéed with garlic and parsley

VEGETABLE RICE ● £2.50

COUSCOUS ● £2.50

MIXED SALAD ● £2.50

MARINATED KALAMATA OLIVES ● £2.50

PICKLED VEGETABLES ● £1.50

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

● - vegetarian

● - vegan

● x - exempt from early bird offer

PLEASE NOTE: We do not accept card payments.

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www.bedouin-cambridge.com