

TAKE OUT MENU

POP IN OR CALL TO PLACE AN ORDER ☎ 01223 367 660

Bedouin
NORTH AFRICAN CUISINE

MAINS

KEMIETTE

Main - 16 Starter - 8

Chef's selection of dips and salads with a briq pastry parcel, served with hot pitta bread, great for sharing. Vegan, vegetarian and meat option available.

DJEDJ M'HAMMER 16

Oven roasted chicken supreme marinated in North African spices with a tahini cream sauce, vegetable rice and green beans.

ADESS 14.5 (ve)

Green lentil and vegetable stew served with sautéed baby spinach and roasted butternut squash and garlic. Served with tagine bread.

BETENJEL FARCI 15.5 (v)

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

SIDES

TAGINE BREAD 2.5

PITTA BREAD 2.5

TAGINE BREAD & OLIVES 4.5

olives marinated in garlic, chilli and coriander

GREEN BEANS 3.5

MIXED VEGETABLES 3.5

VEGETABLE RICE 3

COUSCOUS 3

MIXED SALAD 3.5

ADD FETA 2.5

MARINATED OLIVES 3

PICKLED VEGETABLES 2.5

HARRISA DIP 1.5

BRIK PASTRY 2.5

DESSERTS

BAKLAVA 6

Arabic pastries with nuts and honey.
4 Pieces (contains nuts)

EASTERN MESS 7

Arabic-style Eton Mess with an orange blossom water chantilly, red fruit coulis, meringue, and crushed roasted pistachios.

DRINKS

COKE 330ml 2.5

HAMOUD BOUALEM 3.5

(Algerian award winning lemonade)

ORANGE & CLEMENTINE 3.5

(Cambridge Juice Co)

GINGER BEER 3.5

Fentimans

SELECTO 3.5

A classic Algerian fruity soft drink



TURN OVER FOR STARTERS & TAGINES



10% DISCOUNT FOR ORDERS OVER £60



BEDOUIN CAMBRIDGE, 98 -100 MILL ROAD, CAMBRIDGE CB1 2BD

www.bedouin-cambridge.com

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STARTERS

CHECKCHOUKA 7 (v)

Mixed peppers, onions and tomatoes cooked in olive oil with garlic, egg and flat leaf parsley. Served with bread. (without egg, vegan - 6)

HUMUS 7.5

Humus drizzled with olive oil, topped with marinated lamb, served with hot pitta. (without lamb, vegan - 6)

BOREK JUBNA 6.5 (v)

Brik pastry rolls with spinach, feta cheese and a hint of chili and garlic.

BASTILLA 7.5

Brik pastry parcels stuffed with turmeric and ginger poached chicken, toasted almonds, onion and fresh coriander. Dusted with icing sugar and cinnamon.

KEBDA MCHERMLA 7

Lambs liver cooked in a garlic, cumin and caraway sauce topped with flat leaf parsley, served with bread.

CHORBA 6 (ve)

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

BETENJEL BEL TAHINA 7 (ve)

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

CREVETTES MCHERMLA 7.5

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

TAGINES

TAGINE EL MARSA 19.5

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 20.5

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

TAGINE KEFTE BEDAOUI 17.5

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 (ve)

Seven vegetables cooked in a tomato and apricot sauce with ginger, coriander, ras el hanout and a little harissa. Served with bread or couscous.

TAGINE BERKOOK 19.5

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

TAGINE ZAYTOUN 17

Marinated chicken cooked with carrots and green olives. Flavoured with ginger, turmeric and ras el hanout.



TURN OVER FOR MORE MAIN COURSES,
SIDES, DESSERTS, DRINKS & FAMILY DEALS

