TAKE OUT MENU

CALL TO PLACE AN ORDER ****01223 367 660



MAINS

KEMIETTE

Main - 15 Starter - 8

Chefs selection of dips and salads with a brik pastry parcel, served with hot pitta bread, great for sharing Vegan, vegetarian and meat option available.

DJEDJ M'HAMMER 15.5

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

ADESS 13.5 (ve)

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

BETENJEL FARCI 14.5 (v)

Grilled slices of aubergine filled with goats' 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

MARINATED OLIVES 3

PICKLED VEGETABLES 2.5

HARRISA DIP 1.5

BRIK PASTRY 2.5

DESSERTS

BAKLAVA 5.50

Arabic pastries with nuts and honey. (contains nuts)

DRINKS

COKE 330ml 2

HAMOUD BOUALEM 3

(Algerian award winning lemonade)

TURN OVER FOR STARTERS & TAGINES





FAMILY DEALS

FAMILY DEAL 3-4 PEOPLE 60

2 Humus with bread, 1 feta salad, 4 brik pastries, 2 mains of your choice and 2 portions of baklava







BIG FAMILY DEAL, 5-6 PEOPLE, 95

3 Humus with bread, 2 feta salads, 6 brik pastries,

3 mains of your choice, 3 portions of baklava



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

www.bedouin-cambridge.com



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STARTERS

BOREK JUBNA 6.5 (v)

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

CHECKCHOUKA 7 (v)

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

SALATA BEL JUBNA 6.5 (v)

Romain lettuce, tomato, cucumber and red onion salad with feta cheese, mint and marinated olives.

CHORBA 6 (ve)

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

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.

BETENJEL BEL TAHINA 7 (ve)

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

HUMUS 7.5

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

CREVETTES MCHERMLA 7.5

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

KEBDA MCHERMLA 7

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

TAGINES

TAGINE EL MARSA 17

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 BALDI 18

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 16

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 15 (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 17

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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 15.5

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

