

# MENU

TWO COURSES 32.50  
THREE COURSES 38.50

Welcome glass of alcohol - free Prosecco & Marinated Olives

## STARTERS

### CREVETTES MCHERMLA

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

### BASTILLA DJEDJ

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

### BETENJAL BEL TAHINA (VE)

Grilled aubergine marinated with chilli, garlic and coriander with a tahini dressing, pomegranate and toasted sesame. Served with tagine bread

### CHORBA HAMRA (VE)

Traditional Algerian tomato-based vegetable soup, with chickpeas, vermicelli and coriander. Served with tagine bread

### KEMIETTE TO SHARE (V/VE options available)

Charred lemon humus, smoked aubergine and pepper dip, fresh tabbouleh, and beetroot salad. Served with hot pitta bread and two brik pastries

# MAINS

## LAHMA MECHAOUI

Slow roasted leg of lamb and shoulder served with a smoky aromatic rice, garlic sauteed green beans and a cool mint yoghurt dip

## TAGINE MSHMESH

Boneless chicken, almond and apricot tagine flavoured with ginger, ras el hanout, cinnamon and coriander. Served with couscous

## HOUT BEL DERSA

Pan fried seabream with a spicy tomato, red pepper and fresh herb dersa. Served with homemade chips and salad

## TAGINE BOUSTAAN (VE)

Seven vegetables cooked with ginger, turmeric, cumin, fresh coriander and a little harissa. Served with couscous

## ACHET KHODAR (V)

Brik pastry parcel filled with roasted Mediterranean vegetables, feta cheese and fresh basil. Served with a tomato and chilli bulgur and mixed leaf salad

## TAGINE BERKOOK

Cubes of lean tender chunks of boneless beef with prunes, apricots and toasted almonds. Topped with toasted sesame seeds & fresh coriander. Served with toasted tagine bread

# DESSERTS

## EASTERN MESS (V)

Arabic style Eton Mess with a splash of orange blossom water, chantilly cream, red fruit coulis, red fruits and meringue, topped with crushed roasted pistachios

## BAKLAVA (V)

Layers of filo pastry with honey and pistachio nuts, served warm with a scoop of vanilla ice cream

## TROPICAL SORBET TRIO (VE)

A scoop of mango, passionfruit and zesty blood orange sorbet

*Thank you for dining with us*

If you have any questions, allergies, or intolerances, please let us know before ordering.  
(V) = Made with Vegetarian ingredients. (VE) = Made with vegan ingredient

An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.