

Bedouin

NORTH AFRICAN CUISINE

Christmas Feast 2025

Fizz and amuse-bouche upon arrival

Starters

Chorba loubiya

*Spicy three bean soup
with tomato and cumin
dressed with olive oil
(vg)*

Kemiette

*Our special winter
mezze (£2 supplement)
v and vg options
available*

Bourek el Sultan

*Brik pastry rolls with
king prawns in a spiced
tomato bechamel*

Main Courses

Tagine Ijaas

*Tender honey glazed lamb shank
with poached pears, walnuts and
raisins served with tagine bread or
couscous (£4 supplement)*

Shtetha Bamia

*Spicy okra and chickpea stew
cooked with tomato, garlic and
fresh herbs served with tagine bread
or vermicelli rice (VG)*

Djedj M'haris

*Harissa roasted chicken,
homemade chips, Berber gravy
with sautéed seasonal
vegetables.*

Dehab el Bahr

*Pan fried Halibut, Mediterranean
Dauphinoise, chargrilled tenderstem
broccoli finished with a butter caper
sauce (£4 Supplement)*

Desserts

Bedouin Brownie

*Rich chocolate brownie
swirled with tahini,
topped with a creamy
cardamom sauce &
vanilla ice cream*

Shami crumble

*Warming sweet fig, pear
and walnut classic with
custard.*

Cheena Gharbia

*A vibrant medley of
orange slices with a soft
spiced infused orange
dressing and mint
leaves (VG)*

***£32.50 2 course / £39.50 3 course. Minimum groups of 6,
Pre-order and deposit at least 5 days prior***