

Bedouin

NORTH AFRICAN CUISINE

Valentines Menu

2026



*Welcome drink
& amuse bouche
on arrival*

*2 courses £39.50
3 Courses £47.50*

Starters

Harrira - smooth lentil and vegetable soup served with a spiced spinach and potato briq pastry (vegan)

Borek el Sultan - 2 briq pastry rolls filled with king prawns and a spiced tomato bechamel

Courgette and goats cheese chekchouka with fresh thyme, rosemary, topped with pine nuts with Tagine bread

Kemiette el Houf - Our finest dips and salads accompanied by 2 briq pastries and toasted pita (sharing) vegetarian or vegan on request

Kebda Mchermla - Pan fried lambs liver in a tomato, cumin and caraway sauce. Served with Tagine bread



Main Courses

Tagine N'djass - Tender honey glazed lamb shank in a silky soft spiced sauce with poached pear, walnuts & golden raisins. Served with Bread or couscous

Ward el Chouf - Marinated cauliflower & chickpeas, roasted with cumin & smoked paprika set against a silky harissa beurre blanc, garnished with preserved lemon & served with tagine bread

Djedj M'hamer - Oven roasted chicken supreme marinated in North African spices with a tahini cream, saffron rice and sautéed mushrooms & green beans

Tbykhia - Broad bean, petit pois and artichoke tagine in a garlic, tomato & fresh coriander sauce served with saffron rice or tagine bread (Vegan)

Hout Dziria - Algerian spiced wild Alaskan salmon alongside roasted vine cherry tomatoes, herby couscous & a lemony dill cream



Desserts

L'Ambassadeur - Velvety dark chocolate mousse infused with orange blossom, topped with toasted almonds & fresh orange morsals

Thé Gormand - Chef's choice of miniature desserts accompanied with mint tea for 2 (sharing)

Bastani Sonati - Homemade Persian ice cream with toasted pistachios, rose petals & saffron (Vegan)

Cleo's Kunafa - A golden crisp pastry of shredded filo, layered over a rich, creamy cheese filling baked to perfection & drenched in an aromatic orange blossom syrup, finished with chopped pistachios

*Please ask your food server for
our hot drinks menu to
accompany your desserts*



*A discretionary 10% service charge will be
added to all tables, all of which is shared fairly
amongst the team in this restaurant*

*If you have any questions,
allergies or intolerances, please let
us know when ordering*

