

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 brik pastry (vegan)

Borek el Sultan - 2 brik 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 Houb - Our finest dips and salads accompanied by 2 brik pastries and toasted pita (sharing) vegetarian or vegan on request

Kebda Mcherlusa - Pan fried lamb's liver in a tomato, cumin and caraway sauce. Served with Tagine bread



Main Courses

Tagine Ndjass - 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

Tbykha - 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 Gourmet - 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

