



A LA CARTE MENU – english

STARTERS

veg	Nomadic Bread Platter (vegetarian) – algerian bread with dips and olives	12.5
	Halima (vegetarian) – algerian pancake with labneh and pomegranate syrup	9.5
	Kaboeia (vegan) – pumpkin soup with algerian bread	11.5
	Carrot Salad (vegan) – roasted carrot with chestnut mushrooms	11.5
	Fennel Salad (vegetarian) – fennel with figs and yoghurt garlic sauce	11.5
fish	Zabana – marinated octopus with salad	16.5
	B'stilla Aisha – nomadic pastry with cod	14.5
meat	Merguez (halal) – merguez with chickpeas	15.5

MAIN COURSES

veg	Zineb (vegetarian) – pumpkin filled with wild spinach, goat cheese and sweet fruits	21
	King Eggplant with Choukchouka (vegan) – eggplant stuffed with roasted peppers, onions and tomatoes	18.5
	Tajine Boilem (vegan) – stewed artichoke heart with peas and parsnip	17.5
fish	Deedee – sashimi tuna with pointed pepper and green beans	21
	Tati – bbq salmon with ginger and lemongrass	18.5
	Gamba's el Hanout – fried gamba's with ras el khellout	19.5
meat	Tajine Moumi (halal) – stewed chicken with tarragon and thyme	17.5
	Tajine Raï (halal) – stewed lamb with ras el khellout	21

SIDE DISHES

	– couscous	6.5
	– saffron rice	6.5
	– roasted potato	6.5
	– seasonal vegetables	7.5

DESSERT

	Baklava – with vanilla ice cream and seasonal fruit	10.5
	Chocolate Figs – with chocolate ice cream and seasonal fruit	10.5
