

Bourek Pasty Lab

Numidia cuisine

Menu 2023

Numidia Cuisine



Bistro Menu Day time

EARLY START

BESPOKE OMELET

£7.40

Bespoke with up to 4 ingredients of your choice from the following ingredients

Cheese, Mushrooms. Avocado. Beans. Tomatoes. Hash Browns. Sausages. peppers. Onions.

PLAIN OMELET

£3.50

Our Omelettes 2 free range eggs .Scrambled/ fried or Poached served with Our Bread or Toast

Plain Omelettes

MIXED OMELETS

£5.60

A variety of different ingredients, cheeses, mixed peppers, onions & tomatoes, served with flatbread. Ask your server for a list of today's bread.


NORTH AFRICAN BREAKFAST

TRADITIONAL WAY TO START YOUR DAY

KESRA MEHSHIA STUFFED ALGERIAN FLATBREAD

£4.90

Kesra Mehchia: Stuffed traditional home bread made from durum wheat and stuffed with authentic Chakchouka (mixed peppers ,onions & plum tomatoes)



MINI BATBOUT /KHOUBEZ FTIR / LAMESAMEN / EL MALOUI HOME MADE BREAD

£6.60

Traditional home bread made from durum wheat (semolina)cooked in different shapes and toppings or even can be stuffed with spinach or served with soft cheese / Hummus/Olives or with honey /Jam for those with sweet tooth please ask for further details

MAHDJOUBA PLAIN OR STUFFED

Plain £2.80 Stuffed £4.80

These stuffed semolina crepes are one of Algeria's most popular street snacks. This mahjouba recipe is made with a jammy filling of tomatoes, caramelized onion, Plum tomatoes,grated carrot and aromatic spices.

NUMIDIAN SPONGY SEMOLINA PANCAKE (BEGHRIR

£4.80

Numidian mini Crepes .The best condiment to go with Baghrir with a butter-honey mixture.or fruity jam.

The spongy surface absorbs every bit of the sauce, giving it a pleasantly sweet and fruity flavour. Algerians usually eat the pancake as a healthy snack

MIDDAY MENU THE BOUREK HOUSE

Midday Menu Numidian Bourek Pasty dish

STUFF YOUR OWN BOUREK 😊

The base of Bourek consist of the following:

Mushed Potatoes,free range egg,cheese triangles, fresh spring onions,fresh parsley and olives

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Add your one of the following ingredients to your taste:

Mince meat beef or Lamb ,mince chicken Or Seafood £1 extra served with fresh Salad

<This pasty is savoy and releases a wonderful crunchy sensation when you bite on its crisp, flaky crust. It is a great appetiser to go with stews or soups like Chourba frik>

MIDDAY MENU THE BOUREK HOUSE

BOUREK ROLL WITH FRIK SOUP

£6.70

great combination of bourek and cracked wheat soup

BOUREK DISH

8.50

This pasty is savoy and releases a wonderful crunchy sensation when you bite on its crisp, flaky crust. Stuffed with Mushed Potatoes,free range egg,cheese triangles, fresh spring onions,fresh parsley and olives .

Add your one of the following ingredients to your taste:

Mince meat beef or Lamb ,mince chicken Or Seafood £1 extra served with fresh Salad

OUR PANINI & BURGERS

PANINI

£6.80

Choice of : Tuna melt . Chicken . Mixed peppers , tomatoes. courgettes & onions

CHICKEN BURGER

£6.90

filet of. chicken breast burger



BEEF BURGER

£6.90

Home made beef burger

BEEF & CHICKEN

CHICKEN FILET

£9.70

Chicken breast fillet, served with salad & new potatoes / fries /mashed potatoes

BEEF STEAK

£10.70

Beef Steak, served with salad & new potatoes / Fries/ mashed potatoes

FISH (NOT AVAILABLE DAILY)

£12.70

COD Fish or other type please ask, served with salad & new potatoes / Fries/ mashed potatoes

VEGETARIAN LOVERS

VEGETARIAN OPTION SERVED ALL DAY LONG

CHAKCHOUKA

£6.95 £7.95

CHAKCHOUKA, MIXED PEPPERS, HERBS , TOMATOES AND ONIONS

£6.95 without eggs £7.95 with eggs

Chakchouka (mixed peppers, herbs , tomatoes and onions)topped with free range eggs

QUICHE

£4.80

Give classic cheese and onion quiche a flavour boost by using a jar of caramelised onions in our easy recip

CHAUSSENS AUX ÉPINARDS STUFFED SPINACH TURNOVERS

£4.90

Chaussons aux épinards french equivalent to spinach turnovers

Chausson aux épinards or spinach turnovers are a delicious puff pastry treat, stuffed full of cooked spinach . They are a real treat

DERSA

£5.90

Algerian dersa is a spicy garlic and chile paste, similar to harissa, made by blending garlic, chile, cumin, and paprika together using a mortar and pestle. You can add egg Fish Or chicken as extra !

OUR SOUPS

INDULGE YOURSELF WITH OUR IRRESISTIBLE TASTE

SHORBA FRIK -FRIK SOUP

£5.60

Shorba” means “soup” in Arabic, and “frik” is a type of cereal food made from roasted green durum wheat. Chorba Frik is a light yet delicious soup , this Soup consists of frik, tomatoes, chickpeas , spices, vegetables, and occasionally meat or chicken topped with fresh coriander,

SOUP OF THE DAY

£5.60



Special soup of the day (Please ask the waitress) all served with Bread & Butter , every day is different type : Onions Soup , mushroom soup, mix veg soup . Fish soup

ALGERIAN POT LENTIL STEW

£5.60

Healthy, delicious and creamy lentil stew made of green or red lentils in its rich spices cooked onion, celery with Carrots & potatoes as vegetarian dish or added with diced meat or Chicken

INDULGE YOURSELF WITH OUR IRRESISTIBLE TASTE

ALGERIAN TRADITIONAL HOMEMADE SWEETS & NUMIDIAN TEAS

DELECATESSEN

Please refer to our Numidian traditional home made sweets on the counter for a daily display section , as there are so many traditional cakes to be displayed the following listed cakes are just an illustration to some cakes that we may have :

Traditional MIX NUTS

TAMINA

£1.00

Traditional Algerian dessert Tamina. Enjoy its irresistible sweetness and fragrance.

We prepare tamina by mixing moderately roasted semolina with a mixture of organic butter and organic honey and heating the combination. Add some ground cinnamon, cloves, walnuts, or almonds, and your beautiful Tamina is ready to serve.

BRADJ

£1.00

Algerian Brâdj are diamond-shaped date paste filled semolina cookies. They are also called Lembraj and are often made to mark the coming of spring. As these Bradj are naturally

sweetened by the date paste, they melt in the mouth and fill you up easily when served with a glass of fresh milk or laban (kefir)

ALTERNATIVE DISHES FOR FOOD ALLERGIES INTOLERANCE

By choice or for medical reasons if you choose to go gluten free we can give you alternatives

QUINOA

£aq

Quinoa is a type of pseudocereal that people use in cooking and baking. It is free from gluten, and individuals can use it as a substitute for grains such as wheat and barley. So it can be used instead to all our Couscous and pasta dishes .it taste and resemble couscous hence why we suggest it instead .

BUCKWHEAT

£aq

Buckwheat: Despite the name, buckwheat is not closely related to wheat—buckwheat isn't even a grain. Instead, buckwheat is a flowering plant related to leafy vegetables like rhubarb and sorrel. The name buckwheat comes from the resemblance of its small, triangular seeds to larger beech tree seeds and the fact that buckwheat flour was historically used as a wheat substitute.

OATS

£aq

Oats are among the healthiest grains on earth. They're a gluten-free whole grain and a great source of important vitamins, minerals, fiber, and antioxidants.

Is also high in magnesium, zinc, selenium, and thiamine (vitamin B1)

Numidia Cuisine



by Bourek Pasty Lab Ltd



[Read more on our website www.numidiacuisine.com](http://www.numidiacuisine.com)

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