



## GASTRONOMIC MENU 6PM TO 11 PM

### Soups & Starters

#### AUTHENTIC FRIK SOUP

£5.80

Authentic Frik Soup, (Cracked wheat with Chickpeas, chicken or meat in red tomatoes sauce )



#### SOUP OF THE DAY

£5.70

Lentil soup , mixed vegetables, onion soup , fish soup . Carrot & Coriander, mushroom Soup please refer to the board ...



#### BOUREK MINI ROLLS

£5.70

Taste:

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



#### MEDITERRANEAN MIXED SALAD

£4,.80

These salads are inspired by the Mediterranean diet, so they're prepared with fresh and delicious ingredients like

cucumbers, white beans, fresh tomatoes , fresh leaves, olives and feta . Every day we serve different type of Mediterranean salads



## NUMIDIAN COUSCOUS ALGERIA THE BIRTHPLACE OF COUSCOUS

### Our Main Dishes

#### AUTHENTIC NUMIDIAN VEGETABLE COUSCOUS

£13.90

Couscous dish made from steamed semolina which is a type of flour of durum wheat. The dish comes in the form of small, golden spherical grains that have a fat, nutty flavour when cooked. rich with its variety of veggies and its authentic sauce.



#### CHICKEN COUSCOUS

£15.70

This chicken and couscous dish is Numidian -inspired with Ras El hanout spices, veggies, chicken drumsticks / thighs. healthy and delicious.



#### LAMB / BEEF COUSCOUS

£16.70

Lamb or Beef couscous, is a Numidian dish - inspired with Ras El hanout spices veggies, chickpeas / lamb or beef . healthy and delicious.



#### ALL NUMIDIAN COUSCOUS

£18.50

this Authentic dish is a mixture of all the above couscous dishes, which consist of Veggies. Chicken, Lamb or Beef and Merguez ( Sausage)

#### COUSCOUS PLATTER TO SHARE

For 2 people £30.40 For 4 people £55.90

Lamb ,chicken, merguez,served with couscous, harissa dip, yoghurt dip, garlic sauce and mixed vegetables

2 people sharing £30.40

4 people sharing £55.90



## EVERY DAY DIFFERENT TRADITIONAL AUTHENTIC DISH

From a various variety across Algeria daily traditional food consist of the following:

**CHAKCHOUKA** ( MIXED PEPPERS,  
HERBS , TOMATOES ,GARLIC.ONIONS  
AND FREE RANGE

£7.95

Chakchouka is made with eggs poached in tomato sauce along with paprika, red and green pepper, onions and certain other spices. Chakchouka origin is from North Africa; it is considered as one of the most famous Middle Eastern breakfast recipes.



## STUFF 😊 YOUR OWN BRIK ( BOUREK) £9.90

The base of Bourek consist of the following:  
Mashed 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 additional. It comes with fresh Salads

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



## RECHTA ALGERIAN NOODLES

£ 13.95

Rechta scrumptious and aromatic dish is made from fat and nutty ghee-containing noodles cooked in a chicken sauce that comprises fried chicken pieces, oil, chickpeas, onion,turnips ,courgette and spices.





### NUMIDIAN TLITLI (ORZO)

£13.90

Algeria isn't very far from Italy, so it's natural for the two countries to pick up each other's foods. As Italian cuisine adopts Couscous, Algeria creates its own version of pasta with chicken called Tlilti

The sauce is a vital part of this dish. It is sautéed with butter, onions, strong spices and cooked in water. When the sauce is ready, drizzle it over steamed pasta, hard-boiled eggs, and sautéed chicken to complete the dish.



### CHAKHCHOUKHA

£15.95

Chakhchoukha, a very traditional dish, has two parts: the rougag (flatbread) topped with (the stew). The rougag consists of many torn pieces of semolina, usually sun dried, hence the name of the flatbread.

Meanwhile, the stew is made from diced lamb, chopped vegetables, and lots, lots of spices.

You will appreciate the heat and the flavourful taste of this flatbread



### TAGLIATELLE / LINGUINE WITH SEA FOOD/ MUSSELS.

£15.90



### CREAMY TAGLIATELLE / LINGUINE WITH SEA FOOD/ MUSSELS.

£15.90





## OUR TAJJINES

tagine" in English) refers to a type of North African earthenware pot as well as the food cooked in it



### MEAT TAJJINE

£14.90

### VEGETABLE TAJJINE

£12.90



### CHICKEN TAJJINE

£13.90



## TRADITIONAL HOMEMADE SWEETS & NUMIDIAN TEAS

### TRADITIONAL SWEETS

Sweet tooth & Numidian Tea

Please refer to our Numidian traditional home made sweets .....£ aq



### BRADJ

£aq



### TAMINA

£aq



## 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 for all our Couscous and pasta dishes. It tastes and resembles 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, fibre , and antioxidants. Is also high in magnesium, zinc, selenium, and thiamine (vitamin B1)  
Food at its best!



Bring your own drinks

## BRING YOUR OWN WINE



WELL,NOW IT'S PAST LAST CALL  
PAST RECALL HAS BEEN H

We don't sell alcohol in the premises as We don't have license to sell Alcohol nor wish to obtain one !!!there we go it saves you a lot of money 🤔🤔🤔