

STARTERS

MEZE

Chefs selection of dips and salads, served with hot pita bread. (v)

Small	6.50
Medium	9.95
Large	15.95

HUMMUS BEL LAHAM 5.50
Hummus drizzled with olive oil, topped with diced marinated leg of lamb. Served with hot pitta bread. Without lamb 4.25 (v)

TARAMASALATA 4.75
Freshly prepared whipped cod roe. Served with hot pita bread.

BABA GHANOUSH 5.15
Grilled aubergine dip with tahini, yougurt, garlic, olive oil, pomegranate molasses, lemon juice and parsley. Served with hot pita bread (v)

TABBOULEH 4.15
Freshly chopped parsley, mint, tomato and bulgur wheat seasoned with olive oil and lemon juice (v)

DOLMA 4.15
Vine leaves filled with spiced rice, fresh herbs, onion and lemon juice (v)

BOUREKAUX CREVETTES 6.50
Marinated sautéed king prawns in a tomato béchamel sauce rolled in a crisp brik pastry.

BOUREK 5.75
Shallow fried brik pastry, filled with minced lamb, onions, cheese, egg, parsley and a hint of cinnamon, served with a side salad.

BRIOUCETTE 4.75
Shallow fried brik pastry, filled with potato, green olives and soft cheese, served with a side salad (v)

FELAFAL 4.75
Deep fried chickpea patties, flavoured with onion, garlic, spices and fresh herbs, served with tzatziki and a side salad (v)

KEBDA M'CHERMLA 5.50
Lamb's liver cooked in a tomato, garlic and caraway sauce, served with tajine bread.

KHOBZ BEL LAHAM 4.75
Minced meat over a tomato based pita bread cooked on the grill topped with cheddar cheese.

CHECKHOUKA 4.95
Mixed peppers, onions and tomatoes cooked in olive oil with garlic, egg, flat leaf parsley and harrisa. Served with tajine bread (v) (without egg 3.95)

CREVETTES GRILLÉES 7.95
King Prawns marinated with cumin, coriander and lemon juice, served with a harrisa mayo dip.

SOUP OF THE DAY
Ask a member of staff for details.
3.95

PLEASE NOTE:
We do not accept card payments.

CHARCOAL GRILL

ALL CHARCOAL GRILL DISHES ARE SERVED WITH YOUR CHOICE OF EITHER:

BASMATI RICE,
SALAD & GRILLED
VEGETABLES

or

HAND CUT CHIPS,
SALAD & GRILLED
VEGETABLES

or

COUS COUS, VEGETABLES
& CHICKPEAS WITH
SAUCE ROYALE

BROCHETTES D'AGNEAU 12.50
AIN TAYA
Tender chunks of lamb, marinated in cumin, paprika and a little chilli.

COTELETTES GRILLÉES 12.95
LAAKIBA
Simply grilled lamb cutlets.

KAFTA ZOUJ AYOUN 10.95
Skewered minced lamb prepared with fresh parsley, onion, garlic and spices.

MERGUEZ BAB EL OUED 10.95
Spicy, homemade lamb sausages. (6)

BROCHETTES CASBAH
Mixed grill with lamb, chicken, chicken wing, kofta, merguez and a cutlet.
14.25

GRILLED FISH OF THE DAY
Ask a member of staff for details.
12.95

SOUSTARA CHICKEN WING 10.95
Chicken wings marinated in garlic, lemon juice and spices.

POISSON GRILLÉ MARSÀ 12.95
Fresh cod, king prawns, onions and mixed peppers.

CHOUA MAYA 12.95
A dozen skewers of merguez, lamb and lamb's liver.

BROCHETTES DE VOLAILLE BAB DZIRA 10.95
Cubed chicken breast marinated in garlic, paprika, chilli and lemon juice.

TAJINE

TAJINE MTOUWEM 13.95
Lamb chops and meat balls in a rich tomato garlic and chilli sauce with north African spices, chickpeas and fresh parsley. Served with hand cut chips and tajine bread.

TAJINE ZAYTOUN 12.95
Chicken, green olives and carrots cooked in an onion, ginger, confit lemon, coriander and turmeric sauce, served with tajine bread or couscous.

TEBIKHA 10.95
Artichoke, peas, broad beans and potato tajine cooked in a tomato, fresh coriander and garlic chilli sauce with a choice of bread, rice or couscous (v)

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FROM THE KITCHEN

COUSCOUS ROYALE 13.95
Lamb and chicken in a flavoursome tomato sauce served on couscous with vegetables and charcoal grilled merguez.

CHECKHOUKA 9.95
Mixed peppers, onions and tomatoes cooked in olive oil with garlic, egg, flat leaf parsley and harrisa. Served with tajine bread (v)

MESFOUF 11.95
Couscous with golden raisins, toasted nuts and chickpeas topped with honey roasted butternut squash, aubergines and caramelised onions, served with a glass of honeyed yoghurt (v)

VEGETARIAN CRÊPES 11.95
Filled with sautéed spinach and mushroom, topped with tomato sauce & melted cheddar cheese, served with rice and salad (v)

VEGETARIAN DOLMA 9.95
Charcoal grilled pepper filled with a mixed vegetable rice topped with tomato sauce and melted feta cheese (v)

DISHES CAN BE ALTERED TO CATER FOR DIFFERENT ALLERGIES

SALADS

FETA SALAD Small 5.95 Large 8.95
Mixed leaves, cucumber, tomato, red onion, black olives and fresh mint with feta cheese (v)

HALOUMI SALAD 8.95
Grilled halloumi served on a bed of roasted peppers, fresh tomatoes, pomegranate seeds, and black olives. Served with Tajine Bread

SALADE DJEDJ 9.95
North african spiced chicken served on a mixed leaf salad with spiced chickpeas, bulgur wheat, olives, pomegranate seeds and fried bread.

SIDES

BASKET OF PITA BREAD 2.00

TAJINE BREAD 2.00

RICE 2.00

BABA GHANOUSH 2.00

TZATZIKI 2.00

HUMMUS 2.00

TABOULLEH 2.00

OLIVES & PICKLED VEG 2.00

