

STARTERS

ALL DIPS CAN BE SERVED WITH
CRUDITES FOR A GF OPTION

HUMMUS BEL LAHAM 8.5

Hummus topped with charcoal
grilled lamb, extra virgin olive oil and
paprika. Served with hot pitta.
Without lamb 6.5 (V) (VE) (GF)

TZATZIKI 6.5

Greek yogurt with cucumber, garlic
and mint. Served with hot pitta
bread. (V) (GF)

BABA GHANOUSH 6.95

Smokey aubergine dip, tahini, garlic,
olive oil, pomegranate molasses.
Served with hot pitta. (V) (VE) (GF)

CREVETTES GRILLÉES 8.95 (X)

Charcoal grilled king prawns (4)
marinated in cumin, garlic and pul
biber. Served with harissa mayo.

DOLMA 5.95

Vine leaves filled with spiced rice,
fresh herbs, onion and lemon juice.
(V) (VE)

FETA SALAD 6.95

Baby gem lettuce, cucumber, tomato,
red onion, black olives and fresh mint
topped with feta cheese. (V) (GF)

FELAFAL 6.95

Homemade felafal with 7 spice, garlic
and parsley. Served with Tzatziki. (V)

PLEASE ADVISE YOUR
SERVER OF ANY ALLERGIES

al-casbah.com
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Al Casbah
Established 1997

MEZE (X)

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

SMALL 8.50
MEDIUM 14.50
LARGE 22.50

Add Haloumi cheese 3
Add Bourek 3
Add Feta & Spinach Bourek 3

CHECKHOUKA 6.95

Pan fried tomatoes, peppers and
onions with garlic, biber salçası, ras el
hanout, paprika and egg. (V)
Add Feta for 1 / No egg 5.95 (VE)

SPINACH & FETA BOUREK 6.5

Shallow fried dyoul pastry filled with
wilted spinach, crumbled feta, garlic
and Aleppo chilli flakes. (V)

BOUREK 7.95 (X)

Shallow fried dyoul pastry filled with
minced beef, potato, cheese, fresh
parsley, cinnamon, ras el hanout and
black pepper.

EARLY BIRD

2 COURSES 20.50

3 COURSES 25

Monday - Thursday
5-6.30PM

(X) Exempt from Early bird offer

CHARCOAL GRILL

CHARCOAL GRILL DISHES ARE SERVED WITH YOUR CHOICE
OF EITHER BASMATI RICE & SALAD *or* CHIPS & SALAD

BROCHETTES D'AGNEAU

AIN TAYA 19.95 (X)

Tender chunks of lamb, marinated in
cumin, paprika and a little pul biber.

COTELETTES GRILLÉES

LAAKIBA 24.95 (X)

Cutlets marinated in paprika, garlic,
and pul biber.

KAFTA ZOUJ AYOUN 17.50

Skewered minced lamb prepared with
fresh parsley, onion, garlic and spices.

POISSON GRILLÉ MARSA 18.95 (X)

Fish of the Day.
Please ask a member of staff for details.

MERGUEZ BAB EL OUED 15.95

Homemade North African sausages. (6)

MIXED SHISH 18.50 (X)

Tender chunks of marinated lamb and
chicken cooked over the coals.

SALADS

SALADE DJEDJ 14.5

Char-grilled chicken breast, romaine
lettuce, spiced chickpeas, crispy flat
bread, tomato, cucumber, black olives &
pomegranate arils.

HALOUMI SALAD 14.5

Grilled halloumi cheese, romaine lettuce,
tomato, cucumber, pomegranate arils,
black olives and red onions. (V) (GF)

(V) - VEGETARIAN
(GF) - GLUTEN FREE
(VE) - VEGAN FRIENDLY

BROCHETTES DE VOLAILLE

BAB DZIRA 17.50

Cubed chicken breast marinated in garlic,
paprika, pul biber and lemon juice.

SHAWARMA GRILLED

CHICKEN 17.50

Boneless chicken thighs marinated in garlic,
ras el hanout, coriander and lemon juice.

SOUSTARA WINGS 14.95

Chicken wings marinated in garlic, lemon
juice and spices.

POULET MARINÉ 17.95

Half a chicken marinated in Middle
Eastern herbs and spices then cooked over
the coals. Served with a creamy tahini and
pomegranate sauce.

BROCHETTES CASBAH 22.95 (X)

Mixed grill of chicken, lamb, kafta,
lamb chop and merguez.

SIDES

BABA GHANOUSH 3.5

HUMMUS 3

TZATZIKI 3

HALOUMI 4.5

BASKET OF FLATBREAD 2.5

TAGINE BREAD 3

RICE 3.5

COUSCOUS 3.5

TABOULLEH 3

OLIVES 3

CHIPS 3

A DISCRETIONARY 10%
SERVICE CHARGE WILL BE
ADDED TO YOUR BILL.

KITCHEN

COUSCOUS 17.50

ROYALE

Traditional Algerian
couscous with chicken,
lamb, merguez, stewed
chick peas and vegetables.
Served with a flavoursome
bouillon spiced with
cinnamon, ras el hanout
and black pepper.

TEBIKHA 15.50

Artichokes, peas, broad beans and
potato tajine cooked in a rich
tomato sauce with fresh coriander,
garlic and chilli. (V) (VE) (GF)

CAULIFLOWER STEAK 16.95

Crispy cauliflower steak marinated
in Middle Eastern spices, coated in
panko bread crumbs and shallow
fried. Served with rice, salad and
lashings of tahini and pomegranate
molasses. (V) (VE)

LAMB TAGINE 21.95 (X)

Slow cooked lamb shoulder,
prunes, apricots, ras el hanout,
garlic, cumin and coriander.

TAGINE ZAYTOUN 16.95

Chicken tagine with green
olives, carrots, ginger, cinnamon,
ras el hanout, lemon juice and
fresh coriander.

CHECKHOUKA 15.50

Pan fried tomatoes, peppers
and onions with garlic, biber
salçası, ras el hanout, paprika
and egg. (V)

Add Feta for 1.5
No Egg 13.95 (VE)