

# Al Casbah

Established 1997

## STARTERS

### HUMMUS BEL LAHAM 6

Hummus drizzled with olive oil, topped with diced marinated leg of lamb. Served with hot pitta bread. Without lamb 4.5 (v)

### TZATZIKI 5.5

Yogurt dip with garlic, mint, olive oil and cucumber.

### TABBOULEH 4.95

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

### BABA GHANOUSH 6

Smokey aubergine dip, tahini, garlic, olive oil, pomegranate molasses. Served with flat bread. (ve)

### DOLMA 4.5

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

### FELAFAL 4.95

Homemade fried chickpea patties, onion, garlic, coriander, parsley. Served with tzatziki. (v)

### CREVETTES GRILLÉES 7.5

King Prawns marinated with cumin, coriander and lemon juice, served with a harissa mayo dip.

### SOUP OF THE DAY 4.95

Ask a member of staff for details.

## TAGINES

### LAMB SHANK TAGINE 15.95

Slow cooked lamb shank, prunes, apricots, ras el hanout, garlic, cumin and coriander. Served with tagine bread, steamed couscous or rice.

### TAGINE ZAYTOUN 13.5

Chicken, green olives and carrots cooked in an onion, ginger, lemon, coriander and turmeric sauce, served with tagine bread or steamed couscous.

### TEBIKHA 11.95

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

### CHECKHOUKA 5.5

Mixed peppers, onions and tomatoes cooked in olive oil with garlic, egg, flat leaf parsley and harissa. Served with flatbread (v) (without egg 4.5)

### SPINACH & FETA BOUREK 5.5

Dyoul pastry, wilted spinach, crumbled feta, garlic and Aleppo chilli flakes. (v)

### BOUREK 6.5

Dyoul pastry, minced lamb, onions, cheese, egg, parsley and cinnamon.

### BOUREKAUX CREVETTES 6.95

Dyoul pastry, sauteed king prawns, harissa bechamel, coriander, Aleppo chilli flakes.

### KHOBZ BEL LAHAM 5.75

Flatbread topped with minced lamb, tomato sauce, aged cheddar cheese and fresh parsley.

### FETA SALAD 5.95

Mixed leaves, cucumber, tomato, red onion, black olives and fresh mint with feta cheese. (v)

### MEZE

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

Small	6.5
Medium	11.95
Large	16.95

## SALADS

### SALADE DJEDJ 10.95

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

### HALOUMI SALAD 9.95

Grilled halloumi cheese, romaine lettuce, tomato, cucumber, pomegranate arils, black olives and red onion.

### FETA SALAD 8.95

Mixed leaves, cucumber, tomato, red onion, black olives and fresh mint with feta cheese. (v)

## CHARCOAL GRILL

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

### BROCHETTES D'AGNEAU

#### AIN TAYA 13.95

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

### COTELETTES GRILLÉES

#### LAAKIBA 14.95

Simply grilled lamb cutlets.

### KAFTA ZOUJ AYOUN 11.95

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

### POISSON GRILLÉ MARSÀ 13.5

Fresh cod, king prawns, onions and mixed peppers.

### MERGUEZ BAB EL OUED 11.95

Homemade North African sausages (6)

### POULET MARINÉ 13.95

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

### BROCHETTES DE VOLAILLE

#### BAB DZIRA 10.95

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

### SOUSTARA WINGS 10.95

Chicken wings marinated in garlic, lemon juice and spices.

### MIXED SHISH 13

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

### BROCHETTES CASBAH 15.95

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

(v) - Vegetarian (gf) - Gluten free  
(ve) - Suitable for a vegan diet

## FROM THE KITCHEN

### COUSCOUS ROYALE 13.95

Lamb and chicken in a flavoursome tomato sauce served on a bed of steamed couscous with vegetables and charcoal grilled merguez.

### CHECKHOUKA 10.95

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

### VEGETARIAN CRÊPES 11.95

Crêpes filled with sautéed spinach and mushrooms, topped with tomato sauce & melted cheddar cheese, served with salad. (v)

### MESFOUF 11.95

Steamed couscous, cinnamon roasted sweet potato, aubergine, caramelised onions, sultanas, toasted almond flakes, labneh. (v)

DISHES CAN BE ALTERED TO CATER FOR DIFFERENT ALLERGIES

## SIDES

### BABA GHANOUSH 3

### HUMMUS 2.5

### TZATZIKI 2.5

### BASKET OF FLATBREAD 2.5

### TAJINE BREAD 2.5

### RICE 3.5

### COUS COUS 3.5

### TABOULLEH 2.5

### OLIVES & BREAD 3.5

### CHIPS 3

## DESSERTS

### MHALBI 4.5

Algerian rice pudding infused with orange blossom water, garnished with crushed pistachios and ground cinnamon.

### BAKLAVA 4.95

Served with vanilla ice cream.

### IMMY'S BROWNIE 5.95

Homemade chocolate fudge brownie with vanilla ice cream.

### MAYNARD'S FARM FROZEN YOGURTS

(Biggleswade)  
1 scoop - 2.5, 2 scoops - 4  
Choose from strawberry or mango.

### MAYNARD'S FARM ICE CREAMS

1 scoop 2.5, 2 scoops 4  
Choose from vanilla, chocolate, pistachio, hazelnut, honeycomb.



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## DRINKS

### FRESH JUICE

Apple, celery & parsley	3.5
Orange, carrot & ginger	3.5
Lemon & mint	3.5

### STILL WATER 1l

3.95

### STILL WATER 330ml

1.95

### SPARKLING WATER 1l

3.95

### SPARKLING WATER 330ml

1.95

### NON ALCOHOLIC BEERS

3.5

Ask a member of staff for details.

### COKE 330ml

2.75

### DIET COKE 330ml

2.75

### COKE ZERO 330ml

2.75

### FANTA ORANGE 330ml

2.75

### APPLETISER

2.75

### ELDERFLOWER PRESSE

2.75

### ORANGE & POMEGRANATE

2

### LEMONADE

2.25

### ORANGE JUICE

1.95

### APPLE JUICE

1.95

### PINEAPPLE JUICE

1.95

## TEA & COFFEE

### ARABIC COFFEE

2.2

### SINGLE ESPRESSO

1.6

### DOUBLE ESPRESSO

1.8

### CAPPUCCINO

2.4

### LATTE

2.4

### AMERICANO

2.2

### PUKKA TEAS

1.95

Please ask about our herbal teas

### MINT TEA

1 glass	1
3 glass pot	2.5
5 glass pot	3.5



## ABOUT US

Established in 1997, Al Casbah has been passed down from father to sons who continue on the family tradition of serving fresh North African cuisine.

With a warm and friendly atmosphere we cater for couples, families, group parties and special occasions.

Enjoy our freshly made meze dips, grilled meats and fish which are cooked for you on a large open charcoal grill or if you fancy something different from our kitchen try the tagines and couscous we have to offer.

The warm and vibrant interior with the draping tent will leave you feeling as though you have entered an ancient medina.

**62 MILL RD, CAMBRIDGE, CB1 2AS**

[www.al-casbah.com](http://www.al-casbah.com)

