

Absolutely CousCous

authentic Algerian cuisine

Starter @ £5 per head

Bourak - Filo pastry stuffed with feta cheese, olives, parsley and spring onion **OR** prawns in spicy tomato sauce. Served with Algerian salad garnished with olive oil and lemon.

OR

Algerian flat bread with olives, hummus, smoked aubergine dip, and h'mis - a classic Algerian grilled peppers and tomato salsa.

Main course @ £10 per head

Couscous - Re-hydrated and steamed twice.

Merka - Classic vegetable sauce with courgettes, celery, root vegetables, fresh herbs and Ras El-Hanout spices.

Chick peas - cooked in cumin and coriander seeds sauce.

Zroudia Mecharmila Tagine - marinated carrots cooked in Algerian spices, garlic and fresh herbs.

Harissa - Hot Algerian salsa to add to the couscous for the brave.

Dessert @ £5 per head

Besboussa - almond, semolina and orange cake topped with honey, saffron and orange blossom water.

OR

Makrout - Algerian almond pastries sprinkled with orange blossom water . Served with mint tea.

Add £5 per head Vegetable Tagine - Prunes, apricots, squash and toasted almonds with Ras El-Hanout spices.

Add £7 per head Fish Tagine – Marinated white fish in a rich tomato sauce and fresh parsley.