

Absolutely CousCous

authentic Algerian cuisine

SHARING MENU

APPETISERS

- **Garantita**—spiced chick pea bread
- **Olives**—marinated in garlic, lemon and herbs

STARTERS

- **Chorba Bel B'ssal**—a refreshing and fragrant soup made with fresh avocados, onions, fresh lemon juice and herbs (V)
- **Bourak**—filo pastry stuffed with creamy feta cheese, potatoes, olives, spring onions & fresh parsley
- **Adjidjat el Hout**—spicy fish cakes served with a cooling tomato sauce on bed of Algerian salad: grilled peppers, fresh tomatoes & olive oil and lemon dressing

KEMIA —to share!

- **Couscous**—rehydrated & steamed twice, the Algerian way
- **Merka**—the classic vegetable couscous sauce cooked with Ras el Hanout Algerian spices (V)
- **Vegetable Tagine**—butternut squash & sweet potatoes stewed slowly in Ras el Hanout, with prunes apricots and topped with toasted almonds (V)
- **Chicken Tagine**—Classic dish of marinated chicken and olives cooked in a preserved lemon and fresh parsley sauce

DESSERT

- **Besboussa**—traditional almond, semolina & honey cake infused with orange blossom water. Served with thick yoghurt
- **Mint tea**—cleansing green tea with fresh mint leaves served with Algerian almond petit fours

Valentine Couscous!

Friday 14 February
7.30pm

£20 for all courses

(2 eat for £35)

Tickets in advance

0771 433 4864 • Harland Café, 2 John Street Sheffield S2 4QU • 0114 273 8553

www.absolutelycouscous.co.uk • www.harlandcafe.co.uk