



NOMADIC MEZZE MENU

for 2 people or more

This is our specialty. Your table is richly filled with different dishes. We serve them in the middle of the table, so that you can share your meal and everyone can taste the different flavors that Algerian cuisine has to offer. If you are vegetarian, vegan or allergic, we will of course take this into account. Join us in the adventure and be surprised by the chef!

- **1 COURSE** 25.00 pp
various main courses
- **2 COURSES** 32.50 pp
various main courses – starter ór dessert
- **3 COURSES** 36.00 pp
various main courses – starter ánd dessert

STARTERS

- **Nomadic Platter (v)** 7.50
with homemade bread, humus, ailoli and olives
- **Courgette Soup (v)** 7.50
vegetarian
- **Bouillabaisse** 9.50
fish soup from Marseille to Oran
- **Hrira** 8.50
traditional recipe with lamb broth
- **Salad Vegetarian (v)** 9.50
with feta
- **Salad Fish** 11.50
with wild gamba

MAIN COURSES

served with couscous or rice

- **Malika (v)** 19.50
aubergine stuffed with chickpeas and fried cauliflower
- **Zineb (v)** 19.50
pumpkin stuffed with spinach, goat cheese and figs
- **Alibaba (v)** 19.50
artichoke heart with green beans and garden peas
- **Cod fillet** 21.50
fried with vegetables of the day
- **Tuna** 22.50
grilled with courgette and sundried tomatoes
- **Chicken Tagine** 19.50
stewed with apricot and vegetables of the day
- **Omar** 20.50
grilled merguez sausage of veal with vegetables of the day
- **Mechèwe** 23.50
traditional lamb from the wood-fired oven with vegetables of the day

DESSERTS

- **Homemade Chocolate Figs** 7.50
with icecream and fresh fruit
- **Homemade Baklava** 8.50
with icecream and fresh fruit
- **Grand Dessert** 16.00
combination for 2 people
- **Cheese Platter** 10.50
various cheeses