



Welcome to the nomadic kitchen of Algeria. Raïnarai means: 'sing with your feelings, then you will come to where you wish to be'. Once you have tasted it, you will never let go, that is the power of the nomadic kitchen. As the seasons change so does our produce. In true nomadic style our chef uses what's fresh and available to create our dishes for you to enjoy

NOMADIC ADVENTURE MENU

This is our specialty. Your table is richly filled with various dishes from the chef for you to share, so everyone can taste the flavors that nomadic cuisine has to offer. The menu changes all the time. If you are vegetarian, vegan or allergic, we will of course take this into account. Join us in the adventure and let us surprise you

- **1 Course** 25.00 pp
- **2 Courses** 32.50 pp
- **3 Courses** 36.00 pp

STARTERS

- **Nomad bread** 9.50
with homemade humus, aioli and olives (vega)
- **Algerian pizza** 12.50
with tomato, mozzarella, peppers, onion and olives (vega)

MAIN COURSES

- **Stuffed pumpkin** 16.50
with wild spinach, goatcheese and dried fruits (vega)
- **Artichoke heart** 14.50
with peas and sundried tomato (vegan)
- **Choukchouka** 14.50
with grilled peppers, aubergine, courgette and almonds (vegan)
- **Tagine gamba** 16.50
with broccoli
- **Tagine chicken** 15.50
with red onion (halal)
- **Lamb cutlets** 17.50
with tomato and onions (halal)

SIDE DISHES

- **Rice or couscous (vegan)** 4.50
- **Extra nomad bread (vegan)** 3.50
- **Extra vegetables of the day (vegan)** 5.50

DESSERTS

- **Baklava** 4.50
homemade with nuts and honey (per piece)
- **Chocolate figs** 4.50
homemade chocolates (2 pieces)