



# TRIPOLITANIA

Libyan-Italian Fusion

## PRIMI

### Bruschetta - £8.50

Toasted house bread topped with tomatoes, garlic, shallots, and fresh basil. Finished with extra virgin olive oil, sea salt, and balsamic drizzle. (ve)

### Hummus - £8.50

Hummus with a drizzle of olive oil, a dusting of smoky paprika and toasted pine nuts. Served with house bread. (n, ve)

### Beef Embatten - £9.50

A traditional Libyan entrée of potato pockets filled with a herby minced beef filling. Served with a courgette and mint salsa. (gf\*)

### Vegetable Bureek - £9.50

A blend of spiced potato, mild cheese, and olives encased in pastry. Served with sweet pepper harissa and a black olive purée. (v)

### Polpetta Di Ricciola - £10.50

Fish kofta baked with herbs, set on a bed of cumin-infused tomato salsa. Garnished with a sprinkle of fresh parsley. (gf\*)

## SECONDI

### Shank alla Magdulein - £24.00

Slow-braised lamb shank in a delicately spiced citrus sauce. Accompanied by Pilau di Tripoli, laced with toasted nuts and sweet sultanas. (n, gf)

### Cod Haraimi - £24.00

A cod loin served on a bed of tomato sauce infused with North African herbs & spices, accompanied with a lemon coulis. Served with toasted house bread. (gf\*)

### Ossobuco alla Milanese - £26.00

Slow-braised beef ossobuco in a white wine and herb-infused broth, finished with a vibrant gremolata. Served with Chef's special basmati rice. (gf)

### Rishtet Burma - £17.00

Fresh tagliatelle in a spicy tomato sauce with green lentils, fava beans, chickpeas, and fenugreek. Finished with a splash of lemon juice. (v, ve\*)

### Pollo al Limone - £22.00

Chicken thighs roasted in a citrus sauce, infused with aromatic herbs and spices. Served with Chef's special basmati rice. (gf)

## CONTORNI

### Nocellara Olives - £5.50

### Mixed Leaf Mediterranean Salad - £7.50

A medley of crisp leaves, tomatoes, sweet dried apricots, pomegranate and toasted pine nuts. Finished with a drizzle of olive oil. (n, ve, gf)

### House Bread - £6.50

Served with extra virgin olive oil and balsamic vinegar. (ve)

### Pilau di Tripoli - £7.00

Basmati rice laced with sultanas, almonds, cashews, and pistachio nuts. (n, gf, ve\*)

## DULCI

### Basbousa - £7.50

Traditional Libyan semolina cake, soaked in fragrant syrup, finished with a sprinkle of coconut flakes. Served with a scoop of vanilla ice cream. (v / n)

### Tiramisu alla Magdulein - £8.50

A classic Italian dessert of Italian coffee-soaked Savoiardi biscuits with mascarpone cream, layered with rich dark chocolate. Finished with a dusting of dark chocolate flakes. (v)

### Gelatos and sorbets - £7.50

Two scoops of gelato or sorbet. (v / ve\* / gf)

## DIGESTIVO

Limoncello - £3.50

Libyan mint tea with almond - £3.50

Caffè espresso - £3.50