



# TRIPOLITANIA

À la carte menu : 5pm - 10pm

## STUZZICHINI

### Olives - £5.50

Nocellara Sicilian green olives (v, ve, gf)

### House Bread - £6.50

A rotating selection of house bread, baked fresh each day. Served with extra virgin olive oil and balsamic vinegar. (v, ve, gf\*)

## PRIMI

### Hummus - £8.50

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

### Beef Kofta - £10.50

Hand-rolled beef kofta, fresh herbs, aromatic spice. Served with busla – an aromatic Libyan onion sauce. (gf)

### Badinjan Meshwi - £9.50

Fire-roasted aubergine, mint oil, pomegranate, dried mint and toasted pine nuts. (v, ve, n\*, gf)

### Cod Kofta - £12.50

Herby cod kofta, set on a bed of cumin-infused tomato salsa. Garnished with a sprinkle of fresh parsley. (gf)

### Crocodile Tear Soup - £12.50

Our signature Libyan seafood soup. Calamari, prawns and mussels in a turmeric and chilli infused broth, finished with a drizzle of olive oil.

ASK ABOUT OUR  
DAILY SPECIALS.

## INSALATE

### Salata Mariana - £10.50

Sous Chef Mariana's chickpea salad – tomato, cucumber, shallots, parsley, and a soft-boiled egg. (v, ve\*, gf)

### Sharmoula - £8.50

Finely chopped tomato, shallot, mild chilli, and cucumber, lightly pressed and dressed with olive oil and sea salt. Served with house bread (v, ve, gf)

### Insalata di Tonno - £13

Tuna, tomato, cucumber, olives, parsley, shallots, lemon, extra-virgin olive oil. (gf)

### Insalata di Pollo - £14

Grilled chicken, cherry tomatoes, leaves, parmesan, lemon, extra-virgin olive oil. (gf)

## SECONDI

### Pasta of the Day - £19 / £24

Our chef's pasta, made fresh with whatever the season offers. Ask your server. (v, ve, gf\*)

### Pollo alla Magdulein - £22

Pressed chicken, with light yogurt and house harissa. Served with Mediterranean potatoes. (gf)

### Pan-Seared Sea Bass - £26

Sea bass, grilled Mediterranean vegetables, extra-virgin olive oil. (gf)

### Bordeem - £30

Char-smoked lamb shank, fragrant nutty rice, traditional Libyan spices. (n\*, gf)



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Libyan-Italian Fusion

## DOLCI

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### **Tiramisu alla Magdulein** - £8.50

Coffee-soaked Savoiardi biscuits with mascarpone cream.  
Finished with a dusting of dark chocolate flakes. (v)

### **Passion Fruit Mousse** - £8.50

Light, airy, tropical. A clean finish to the meal. (v, gf)

### **Dark Chocolate Mousse** - £8.50

A light vegan chocolate mousse, finished with  
dark chocolate shavings. (v, ve, gf)

### **Affogato** - £7.50

Vanilla gelato, a shot of espresso. (v / gf)

### **Gelatos and sorbets** - £7.50

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

## DIGESTIVO

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**Limoncello** - £4.40

**Libyan mint tea with almond** - £3.50

**Caffè espresso** - £2.80