



TRIPOLITANIA

Libyan-Italian Fusion

The Mother's Day Table

Two courses - £27 | Three courses - £35

PRIMI

Nocellara Olives & House bread

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

Fish Kofta

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

Bruschetta

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

Salata Mashwia

A tapenade of grilled Mediterranean vegetables tossed with olive oil, and North African herbs & spices. Topped with toasted pine nuts, served with house bread. (v, ve, n*, gf*)

SECONDI

Pollo alla Magdulein

Brick-pressed chicken with crisped skin, finished with a light yogurt and house harissa. Served with Mediterranean potatoes. (gf)

Rigatoni al Salmone

Rigatoni with flaky salmon in a smooth, caraway-infused tomato-cream sauce.

Tabahij

Layered Mediterranean vegetables, slow-braised in a fragrant, lightly spiced tomato sauce. (v, ve, gf)

Lamb Tagine

Slow-braised lamb in an aromatic, gently spiced tomato-based sauce with chickpeas, sweet peppers, green peas, celery & carrot. Accompanied by aromatic, steamed couscous. (gf*)

DOLCI

Salted Caramel Panna Cotta

Silky salted caramel panna cotta, finished with honeycomb and salted caramel. (v, gf)

Tiramisu alla Magdulein

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)

Gelato or sorbet

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

FOR LITTLE GUESTS

Two courses - **£10.50**

Spaghetti Pomodoro

Pesto Pasta

Chicken Goujons with Mediterranean Potatoes & Cucumber Yoghurt

Hummus with Flatbread & Crudités

And a Scoop of Gelato or Sorbet

