



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)

Humus - £8.50

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

Beef Embatten - £10.50

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

Salata Mashwia - £8.50

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

Polpette Di Ricciola - £12.50

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 - £26.00

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 house bread. (gf*)

Ossobuco alla Milanese - £28.00

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 - £19.00

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, and toasted mixed 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 gelato. (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



Tripolitania was born in a kitchen in the heart of Tripoli, Libya.

For Chef Magdulein, every dish is about more than food. It's about memory, tradition, and the love handed down by her mother, Khadija Al Sahli. Khadija, the true Head Chef behind it all, taught her daughter that every spice carried a purpose, and even the power to heal; every aroma told a story; and every shared meal was a way to give love. In their home, cumin and cinnamon were never just ingredients – they were poetry, measured with care, stirred with patience, and always served with generosity.

As Magdulein brings the flavours of Tripoli to the world, she carries her mother's lessons with her. Tripolitania exists because of Khadija's hands, her wisdom, and her quiet artistry in the kitchen. With every dish we serve, we honour her memory and the timeless traditions of Tripoli.

Welcome to our table. You are part of this story now.