



TRIPOLITANIA

À la carte menu : 5pm - 10pm

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. (v, ve, gf*)

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

A traditional Libyan entrée of herby, spiced beef kofta. Served with Busla, a tomato-based onion sauce. (gf)

Salata Mashwia - £9.50

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

Fish Kofta - £12.50

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

CONTORNI

Olives - £5.50

Nocellara and/or Kalamata (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*)

Sharmoula - £7.50

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

Insalata di Rucola - £5.50

Peppery rocket leaves with shaved Parmesan, dressed simply with olive oil and sea salt. (v, ve, gf)

SECONDI

Lamb Tagine - £26.00

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

Tabahij - £19.00

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

Fish Couscous - £26.00

Tender cod loin on steamed couscous, in a tomato-based sauce, delicately infused with North African spices. (gf*)

Ossobuco alla Tripolitania - £28.00

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

Peperonata al Forno con Uovo - £17.00

A slow-simmered dish of sweet peppers and tomatoes, infused with North African herbs and spices, baked with a perfectly set egg. Served with house bread. (v, gf*)

Pollo alla Magdulein - £22.00

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

Rigatoni al Salmone - £22.00

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

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DAILY SPECIALS.



TRIPOLITANIA

Libyan-Italian Fusion

DOLCI

Salted Caramel Panna Cotta - £8.50

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

Basbousa - £8.50

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

Tiramisu alla Magdulein - £8.50

A classic Italian dessert of 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