

Sidi Bou London

FINE TUNISIAN CUISINE

Please let a member of staff know of any dietary restrictions. BYOB (Corkage applies). 12.5% discretionary service charge will be added to your bill. (VE) = vegan (V) = vegetarian



Small Plates / Dips

Served with freshly baked baguette

Extra bread	£1
Tunisian Bread*	£2
Whole white baguette	£2.75
Whole brown baguette	£3.50

Garden Salad	£4.5
Olives	£3.5
Homemade Harrisa	£1.5

OLIVES - HARISSA - TUNA

All sourced from Tunisia.

5.5

SALAD MECHWEYA (VE)

Grilled tomato, kapia peppers, garlic, spices. Add tuna (+£1)

6.5

OMMIK HOUREYA (VE)

Steamed organic carrots, cumin, garlic, homemade harissa

5.5

TUNISIAN SALAD (VE)

Diced tomato, cucumber, red onion, radish, mint

4.5

TAJJEEN*

Free range eggs, potato, parsley, cheese, peppers with/without* chicken.

6.5

HOMEMADE HARISSA HOUMOUS (VE)

Chickpeas, sesame, lemon, homemade harrisa, olive oil

4.5

Entrees

MEZZE A LA TUNISENNE (V)

Salad Mechweya, Ommik Houreya, Tunisian Salad & spicy Houmous
1-2 people (£14) 3-5 (£20)

14-20

BREEK A L'OEUF (V) / AU THON

Free range egg, potato, parsley, capers & cheese in a delicate filo pastry.
Add tuna (+£1)

6

MIXED SHARING RECOMMENDATION FOR 3-4

Large Mezze, 2 Breek a l'ouf, 2 mergeuz, extra bread

46

SOUP OF THE DAY *

Please ask staff. Soups include Tunisian Harira, Freek (Barley & Lamb),
Mama's Chicken or Vegetable Soup.

5-7

MERGUEZ

Traditional lamb sausages served with a homemade Harrisa

6

OJJA / SHAKSHUKA (V)

Spinach, peppers, onion in a fresh tomato sauce with 2 free range egg cooked
in between. Add mergeuz or an extra egg (+£2 each). Lunch only.

10

KING PRAWNS

2 wild King prawns served with tunisian salad. Extra prawns £2.75/each

7.5



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Mains

*Pre-ordering required. Typically 2 portions minimum.

Kids or group portions available with prior notice.

Add on the side: 3.5 each

Plain rice
couscous
whole baguette

Chef's Specialities

Check Specials board for other seasonal specials.



COUSCOUS

served with pumpkin, carrot, potato & chickpeas.

Lamb (Shank +£3)	15.5
Chicken or merguez (both £16.50)	13.5
Lamb & merguez	18.5
Royale	20.5
Sea bass *	18.5
Octopus *	19.5
Vegetarian (VE)	13

STEWES

Traditional slow cooked stews. Served with bread.

Jilbana - peas, artichoke, parsley, lamb	14.5
Loubia * - butterbean, cumin, peppers, chicken	12.5
Mirmiz - chickpeas, caramelized onion, peppers, lamb	14.5
Khodra - vegetables of the day (VE)	12
Special Stew of the day	15.5

MLOUKHIA

Traditional thick broth made from Nalta Jute leaves and lamb. Served with plenty of bread.

13.5

MAKAROUNA A LA TUNISIENNE *

Tunisian Pasta! A must-try unique tomato sauce with chicken and "fell" Tunisian pasta or spaghetti. Seafood (18.5) or lamb (15.5) also available*

13

GRILLED FISH / KING PRAWNS *

Whole grilled wild Sea bass, Sea bream (£19-£25), Salmon (£17.5) or 4 King prawns (£15.5) Served with either vegetables or salad. Fillets from £12.5

12.5-25

TUNISIAN ROAST "MOSLI" *

Lamb shank (£19.50), lamb steak (£15) or Chicken (£14) roast with rosemary and tunisian spices. Served with vegetables &/or rice.

14-19.5

MERGEUZ PLATTER

Tunisia's healthier version of the English breakfast!

Mergeuz, free range egg, roast potatoes, fresh tomato sauce, bread

13

SIDI BOU RICE (VE)

Vegan heaven! Stir-fried spinach, peppers, onion, saffron, courgette, broccoli, rice topped with chickpeas or lentils. Steamed Djerbi rice* (V) also available!

13

OTHER DISHES AVAILABLE ON DEMAND*

Fricassee sandwiches (£4.75 medium or bread only £2.25), Couscous bil Osben/Haggis (£21), LABLABI or KAFTEJI (£9.50-12.50) & others