



Adra

Tunisian Gastronomy



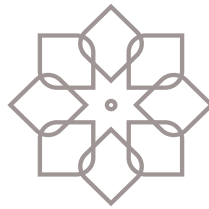
The Chef's Note

My approach to gastronomy is plural: flavors, fragrances, and delicate pleasures.

Inspired by the scents and the light that shape the very essence of La Badira, I invite you at Adra to discover a fusion cuisine that draws its spirit from both shores of the Mediterranean, crafted from the finest local ingredients. A re-imagined Tunisian gastronomy.

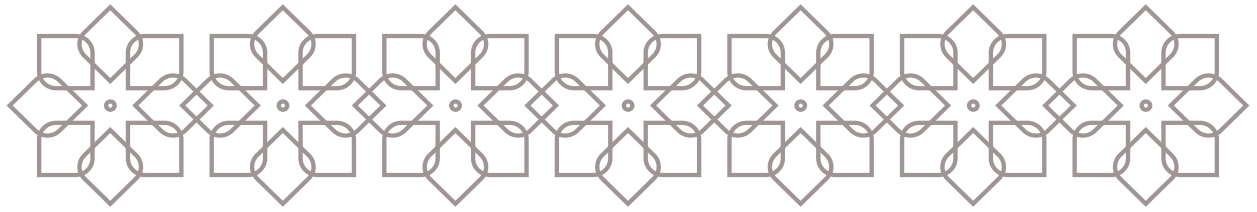
*Ramzi Bouguila,
Executive Chef*

TO START



ALLERGENS

S Sesame	Su Sulfit	G Gluten
M Mustard	A Peanuts	So Soy
P Fish	N Nuts	Ce Celery
C Shellfish	O Egg products	Lu Lupine
Mo Molluscs	L Dairy products	



SIGNATURES



LENTIL SOUP

35 DT

With oriental flavors, emulsified with olive oil VEGAN

CHEF'S MÉCHOUIA

39 DT

In a delicate tartlet, coriander-infused ricotta, black olive tuna cream, and a miniature garden of seasonal vegetables

G, L, O, P, N, So, Su

SHRIMP TARTARE

52 DT

Flavored with vanilla bean and geranium, quenelle of guacamole, homemade lightly smoked harissa vinaigrette

C, M, Su - Locally Sourced

A DUET OF CHICKPEAS

36 DT

Cumin and lime marinated, and silky sesame oil purée, pita bread

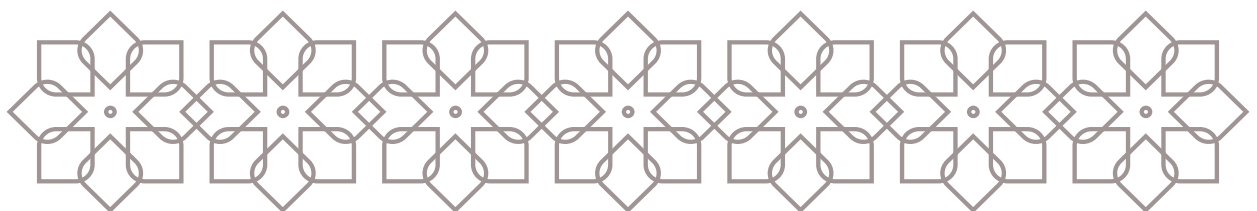
G, S - VEGAN

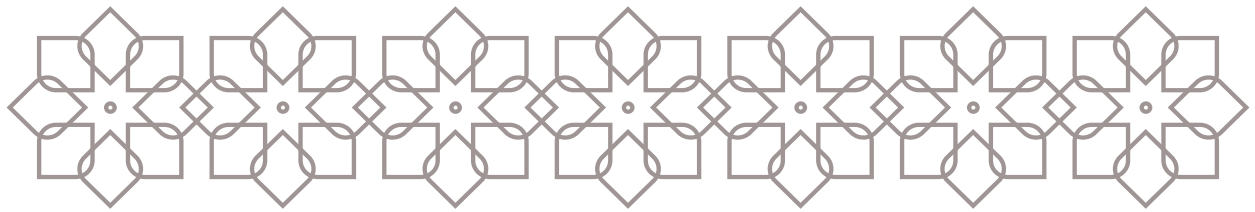
TOMATO CARPACCIO

35 DT

Marinated in extra virgin olive oil, candied lemon zest, sunflower seeds, toasted tabouna bread, yogurt and herb sauce

G, L, Su - VEGETARIAN





THE ANCESTRALS



MAZLOUGA 35 ^{DT}

Vegetable soup flavored with mint

G, Su - VEGAN

THE MUST-HAVE BRIK WITH AN EGG 34 ^{DT}

- - *Tuna & Ricotta* G, L, O, So, P

- - *Shrimps* G, O, So, C

- - *Minced meat* G, O, So

KAFTÉJI FROM KAIROUAN 37 ^{DT}

Prepared instantly, with «Fléya»

O, So

TCHICH BIL KARNIT 45 ^{DT}

Octopus Tunisian soup

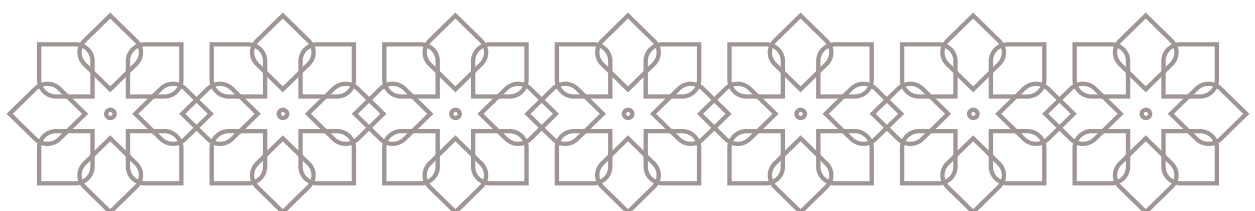
G, M, So, Ce - Locally Sourced

TYPICAL NABEUL OJJA OF YOUR CHOICE

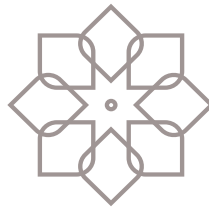
- *Vegetables* O - VEGETARIAN 34 ^{DT}

- *Merguez* O 37 ^{DT}

- *Shrimps* O, C 37 ^{DT}

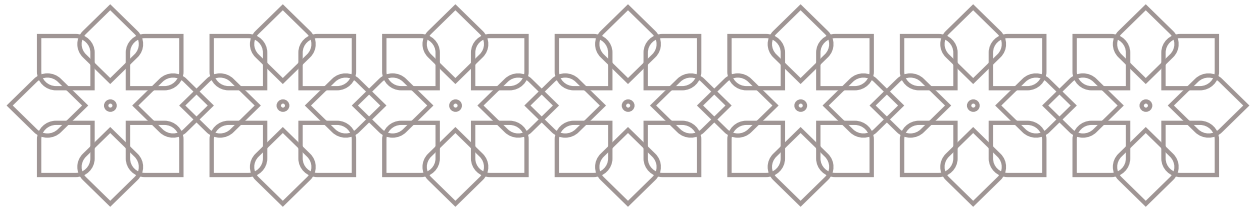


MAINS



ALLERGENS

S	Sesame	Su	Sulfite	G	Gluten
M	Mustard	A	Peanuts	So	Soy
P	Fish	N	Nuts	Ce	Celery
C	Shellfish	O	Egg products	Lu	Lupine
Mo	Molluscs	L	Dairy products		



SIGNATURES



SEA BREAM IN CHARMOULA FROM SFAX

69 ^{DT}

Candied vegetables and briq tuile with black olive tapenade

G, P, So, Su - Locally Sourced

BULGUR « RISOTTO-STYLE »

72 ^{DT}

With calamari, shrimp and cuttlefish - a North-South inspiration

G, L, C, Mo - Locally Sourced

LAMB FROM SIDI BOUZID

75 ^{DT}

Cooked for 7 hours at a low temperature, potato espuma with dried figs and onion chips, lamb jus flavored with cardamom

G, L, Su, So - Locally Sourced

BEEF FILLET WITH HARGMA

85 ^{DT}

Ratatouille of vegetables in the style of shakshuka, batata harra with cumin

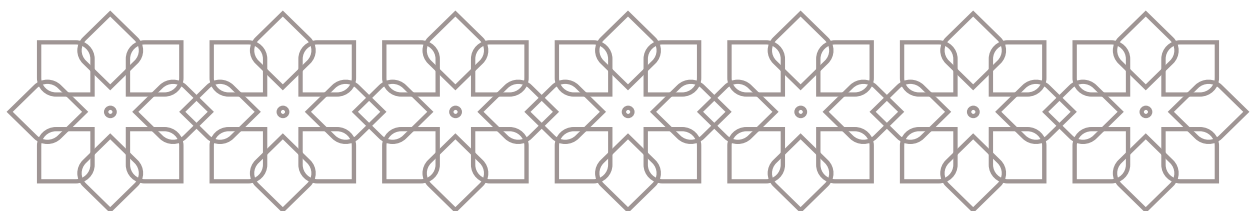
G, L, Su

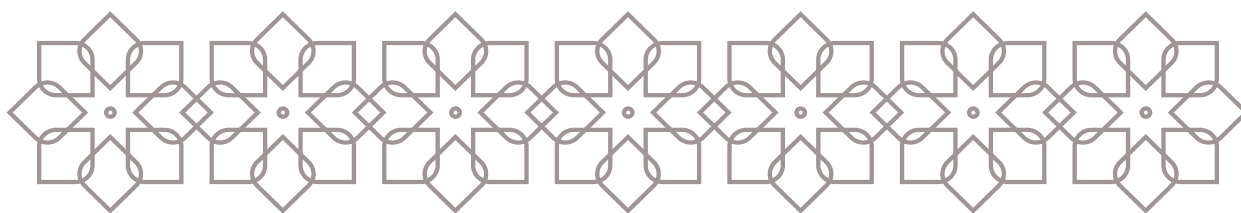
VEGETABLE NOODLES

55 ^{DT}

Cherry tomatoes, carrots, zucchini, onions, mushrooms, bean sprouts and pesto

G, So - VEGAN





THE ANCESTRALS



ADRA'S COUSCOUS OF YOUR CHOICE

- *Groupier* G, P 75 DT
- *Lamb* G 72 DT
- *Vegetables* G - VEGAN 35 DT
- *Spicy herbs* G - VEGAN 35 DT

CONFIT LAMB SHANK 98 DT

Basmati rice with dried fruit, lamb jus with orange blossom

G, L, N, So - Locally Sourced

MLOUKHIA 61 DT

With beef cheeks, «Lham Errass»

GROUPER MACARONI 75 DT

Spicy Salsa

G, Mo, P, So - Locally Sourced

STUFFED SQUIDS 75 DT

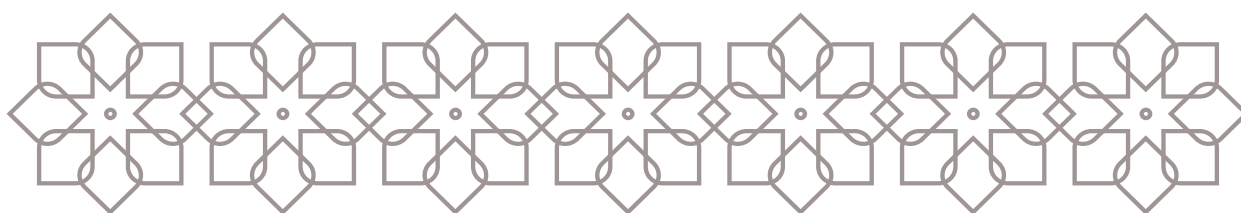
With fine couscous and a mild spiced sauce

G, Mo, So - Locally Sourced

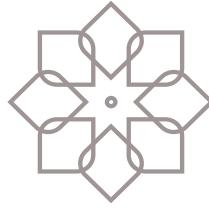
AMAZIGH'S CHAKHCHOUKHA WITH CHICKEN 59 DT

Thinly rolled semolina pan cooked, seasonal vegetables

G, L, So - Locally Sourced

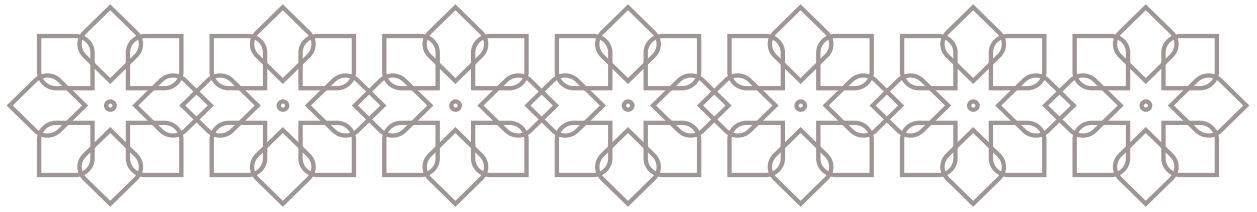


TO FINISH



ALLERGENS

S Sesame	Su Sulfite	G Gluten
M Mustard	A Peanuts	So Soy
P Fish	N Nuts	Ce Celery
C Shellfish	O Egg products	Lu Lupine
Mo Molluscs	L Dairy products	



SIGNATURES



COCOA VELVET PISTACHIO

32 DT

Pistachio mousse, white chocolate insert with cardamom, crunchy praline

G, N, O, L, So

DOME OF ZGOUGOU

32 DT

Chocolate insert, salted butter caramel, geranium-flavored vanilla cream

G, N, O, L, So

ROYAL WITH SPICES

32 DT

Chocolate-poppy seed namelaka, delicate orange blossom crunch

G, N, O, L, So

CHOCOLATE FINGER

32 DT

Floral oud wood, salted caramel crisp, orange-infused cream

G, N, O, L, So, Su

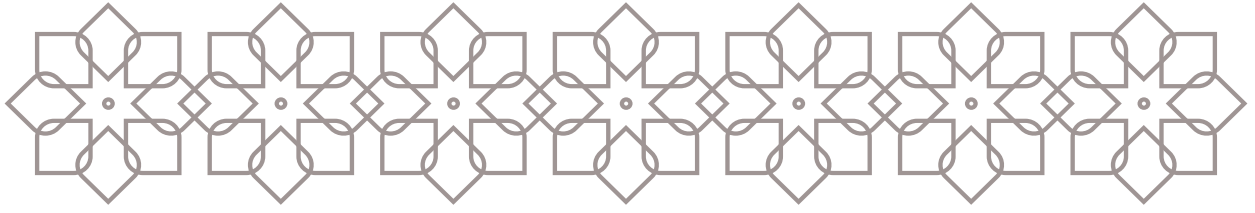
MISS MIGNON ALMOND & ROSEMARY

32 DT

Silky mango coulis, white chocolate crunch, tender sponge cake

G, N, O, L, So, Su

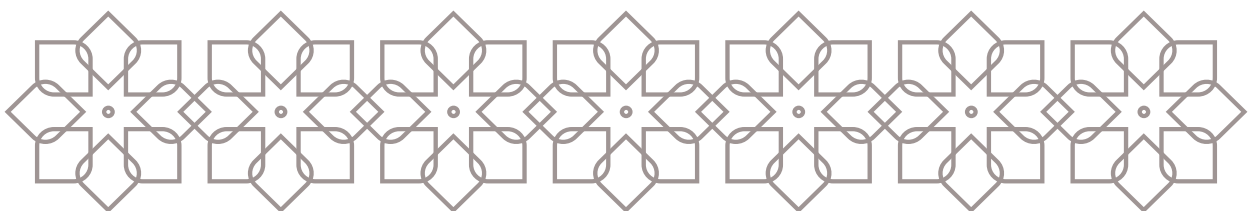




THE ANCESTRALS



OUR REGIONAL CHEESE SELECTION	50 DT
L, N, S, G, So	
SELECTION OF FRESHLY CUT FRUITS	35 DT
VEGAN, N	
KHOBSET BISCUIT GRANDMOTHER STYLE	32 DT
G, N, O, L, So	
MHANCHA	32 DT
<i>Sesame & hazelnut praline, salted butter caramel, cardamom chocolate</i>	
G, N, L, So, S, A	
RAMADAN VARIATION	32 DT
<i>Zgougou assida, zriga and a samsa cigar, hazelnut chips cream</i>	
G, N, O, L, So, Su, A	





Adra

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La Badira



LEADING
HOTELS®