



VEGETARIAN

ALLERGENS



SESAME



MUSTARD



FISH



SHELLFISH



MOLLUSCS



SULPHITE



PEANUTS



NUTS



MILK AND DAIRY
PRODUCTS



GLUTEN



SOY



EGG PRODUCTS



CÉLERY



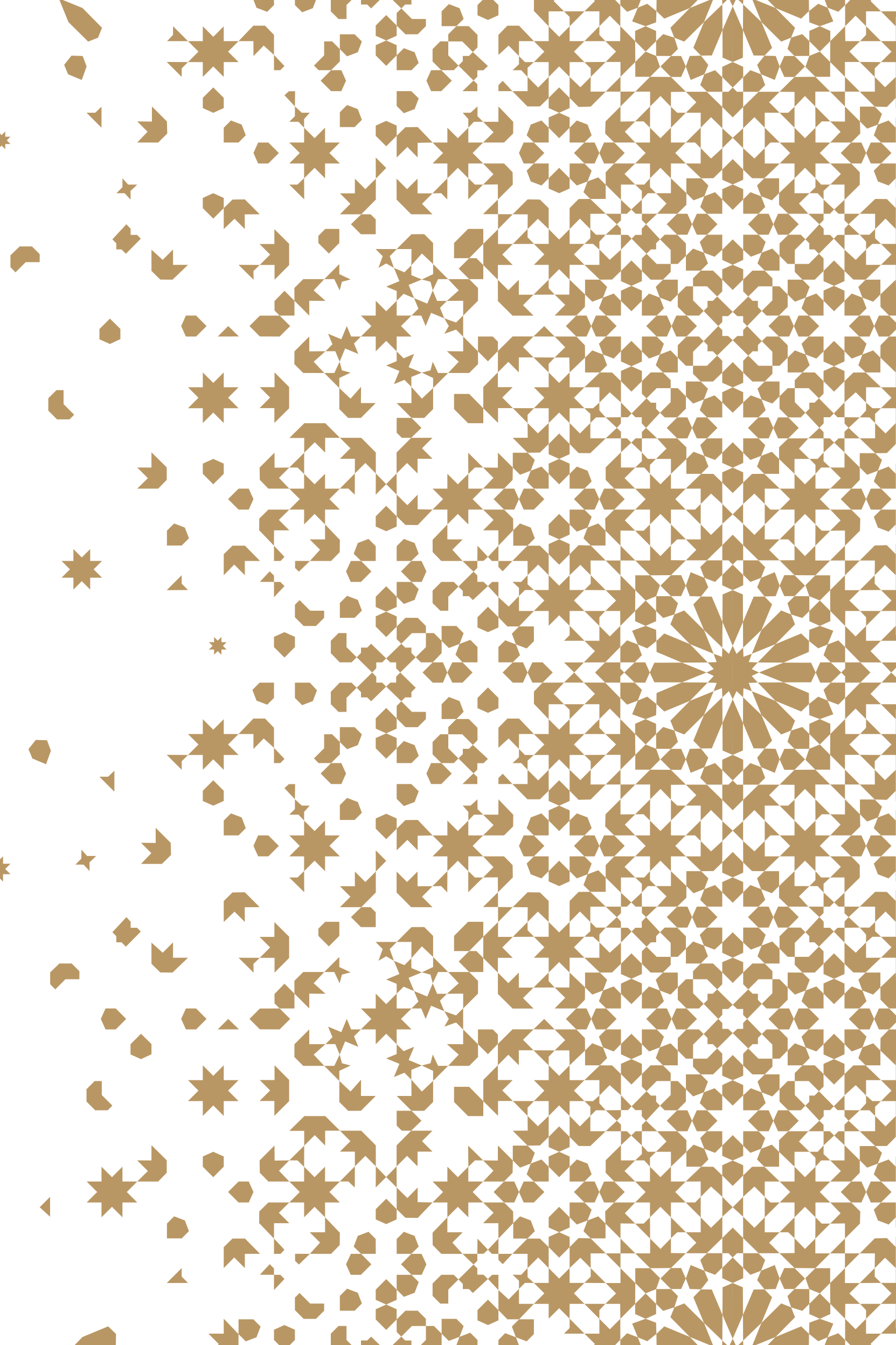
LUPINE



La Badira



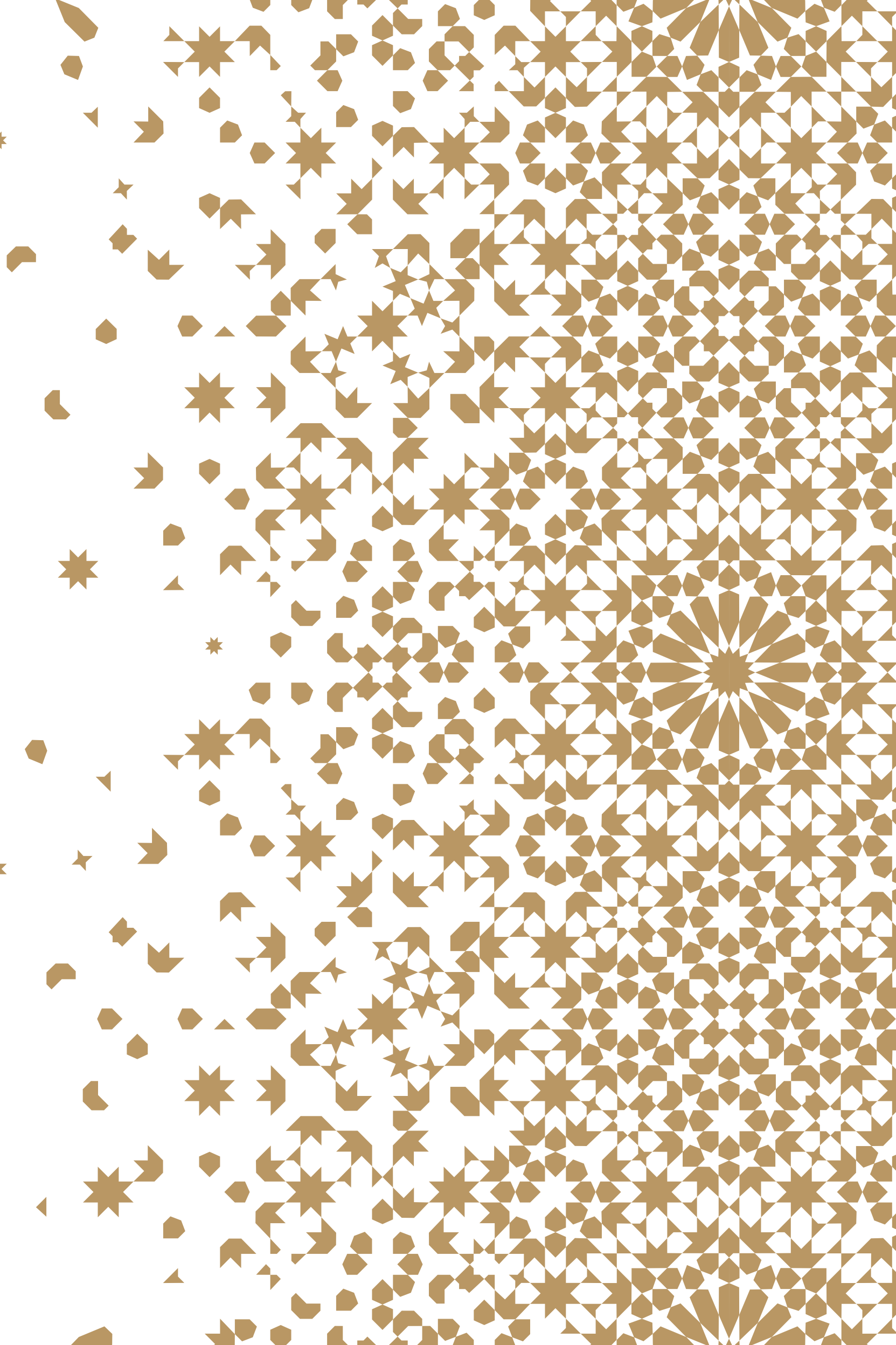
EST. 1928
THE LEADING HOTELS
OF THE WORLD



★ MY APPROACH ...

My approach to gastronomy
is plural: flavors, scents,
delicacies, inspired
by the aromas and the light
that are the essence of La Badira.
I offer you, at the Adra,
a fusion cuisine,
drawing its spirit from
both shores of the
Mediterranean and
derived from the best
local products.
A reenchanting
Tunisian gastronomy.

Ramzi Bouguila
Executive Chef



✱ FOR STARTERS ...



SIGNATURES

LENTIL SOUP  - **VEGAN** - 29^{DT}
with oriental flavors, emulsified with olive oil

TRADITIONAL MECHOUIA      35^{DT}
in mille-feuille, coriander-flavored ricotta, creamy tuna with black olives, fine gazpacho jelly with herbs with its small vegetable garden

FISH KOFTA    35^{DT}
Mini vegetables shakshouka slightly spiced

SHRIMP STRADDLE    45^{DT}
shrimp marinated in oil and vanilla pod, avocado and fresh tomatoes flavored with dried Nabeul peppers and poppy seeds





THE ANCESTRALS

FONDOK EL GHALLA SALAD 

Sidi Daoud tuna and salpicon of pickles

35^{DT}

THE MUST-HAVE BRIK WITH AN EGG
AND FLAVOR OF YOUR CHOICE

29^{DT}

* Tuna and ricotta 

* Prawns 

* Minced meat 

TCHICH BIL KARNIT 

Octopus Tunisian soup

45^{DT}

KERKENNAH OCTOPUS SALAD 

with paprika potatoes, olive oil from the Sahel

45^{DT}

KAFTÉJI FROM KAIROUAN 

prepared instantly, with «kleya»

35^{DT}

TYPICAL NABEUL OJJA OF YOUR CHOICE

* With vegetables 

32^{DT}

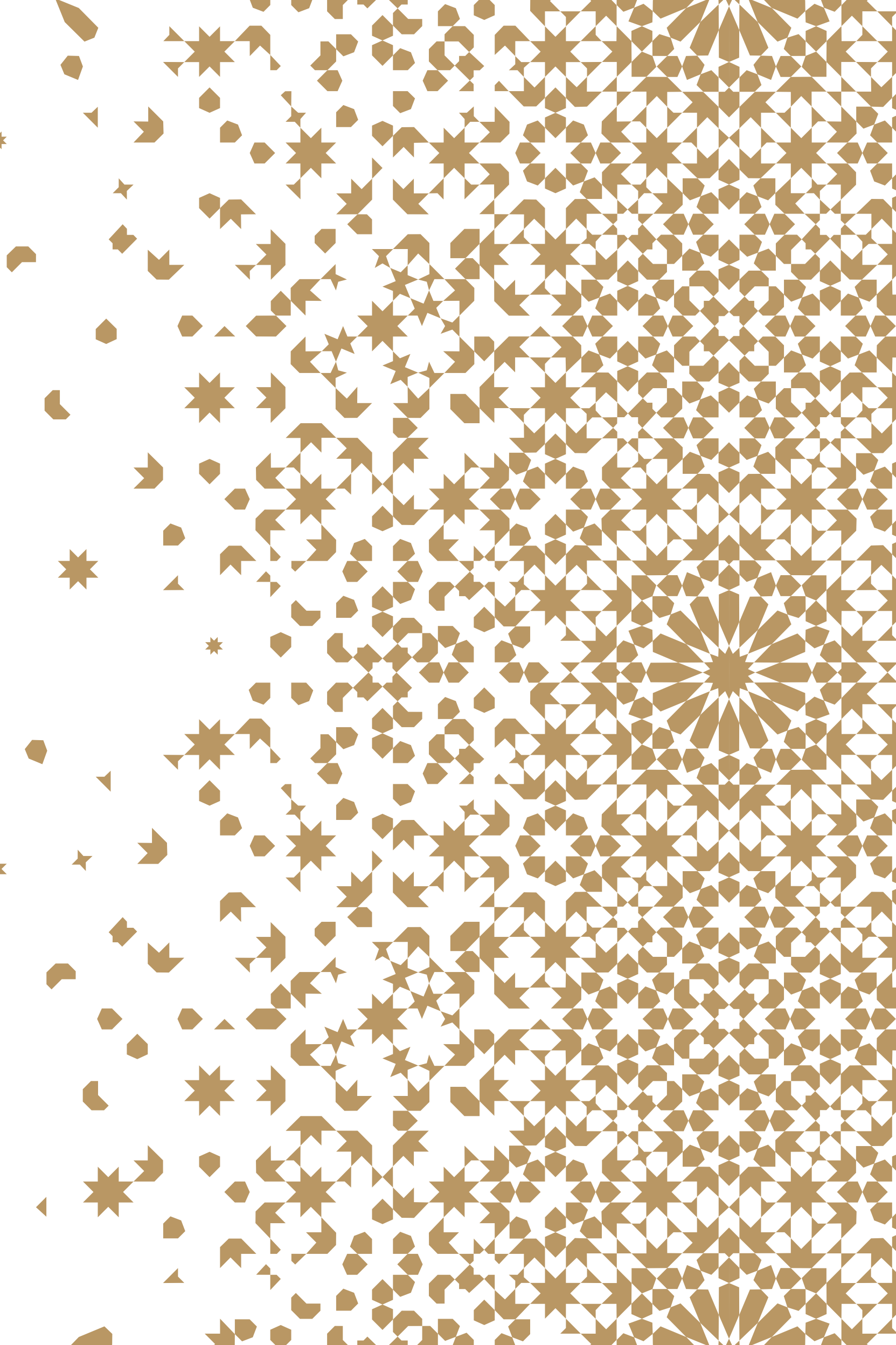
* With merguez 

35^{DT}

* With shrimp 

35^{DT}













✱ MAINS ...






SIGNATURES

- LAMB FROM SIDI BOUZID    






65^{DT}

cooked during 7 hours at low temperature,
borzguene Style semolina with dried fruits, date juice
- BARKOUKECH FROM TOZEUR    





65^{DT}

with octopus, squid, shrimp and cuttlefish,
in a creative north-south medley
- STUFFED SQUIDS   

65^{DT}

Bulghur with peas, fried tentacles with sweet spices
- STEAMED VERMICELLI  - VEGAN -    

55^{DT}

Vegetables with saffron pistils and dried fruits
- SEABASS MALFOUF    
















65^{DT}

stuffed with shrimp, spinach and ricotta,
mosli-style vegetables

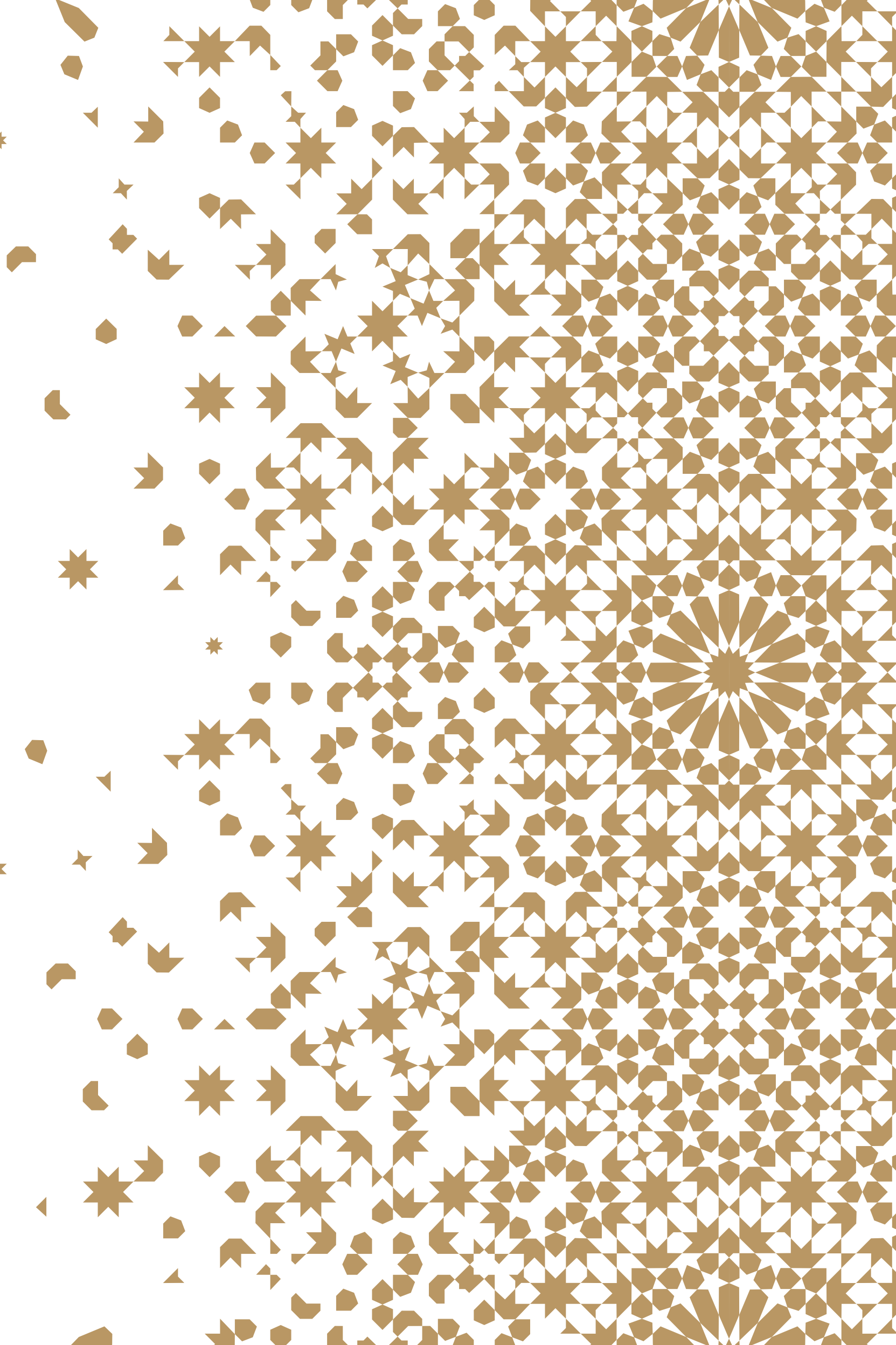




THE ANCESTRALS

MLOUKHIA	59 ^{DT}
of beef cheeks lham erass	
BEEF FILLET   	69 ^{DT}
lahmet tuna style & cheese au gratin	
ADRA COUSCOUS	
* With fish   	65 ^{DT}
* With lamb  	65 ^{DT}
* With vegetables   - VEGAN -	49 ^{DT}
FISH MACARONI    	65 ^{DT}
Spicy Salsa	
CHICKEN LEG ZITOUNIA 	55 ^{DT}
Simmered with curcumin, candied lemon and saffron potato	





✱ TO FINISH ...



SIGNATURES

- DÔME OF ZGOUGOU



salted butter caramel,
geranium-flavored vanilla cream

32^{DT}
- VALRHONA®



GRAND CRU CHOCOLAT

32^{DT}
- FUSION FLAVORS



Carob mousse, almond-white chocolate biscuit,
crispy praline with orange

32^{DT}
- COCOA VELVET PISTACHIO



Pistachio mousse, white chocolate insert
with cardamom, crunchy praline

32^{DT}





THE ANCESTRALS

PLATTER OF CUT SEASONAL FRUIT  - **VEGAN** - 29^{DT}

RAMADAN VARIATION     32^{DT}
zgougou assida, zriga and a samsa cigar,
hazelnut chips cream

KHOBSET FEKIA   32^{DT}

ICED PARFAIT WITH DATES    32^{DT}





La Badira



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OF THE WORLD®

www.labadira.com