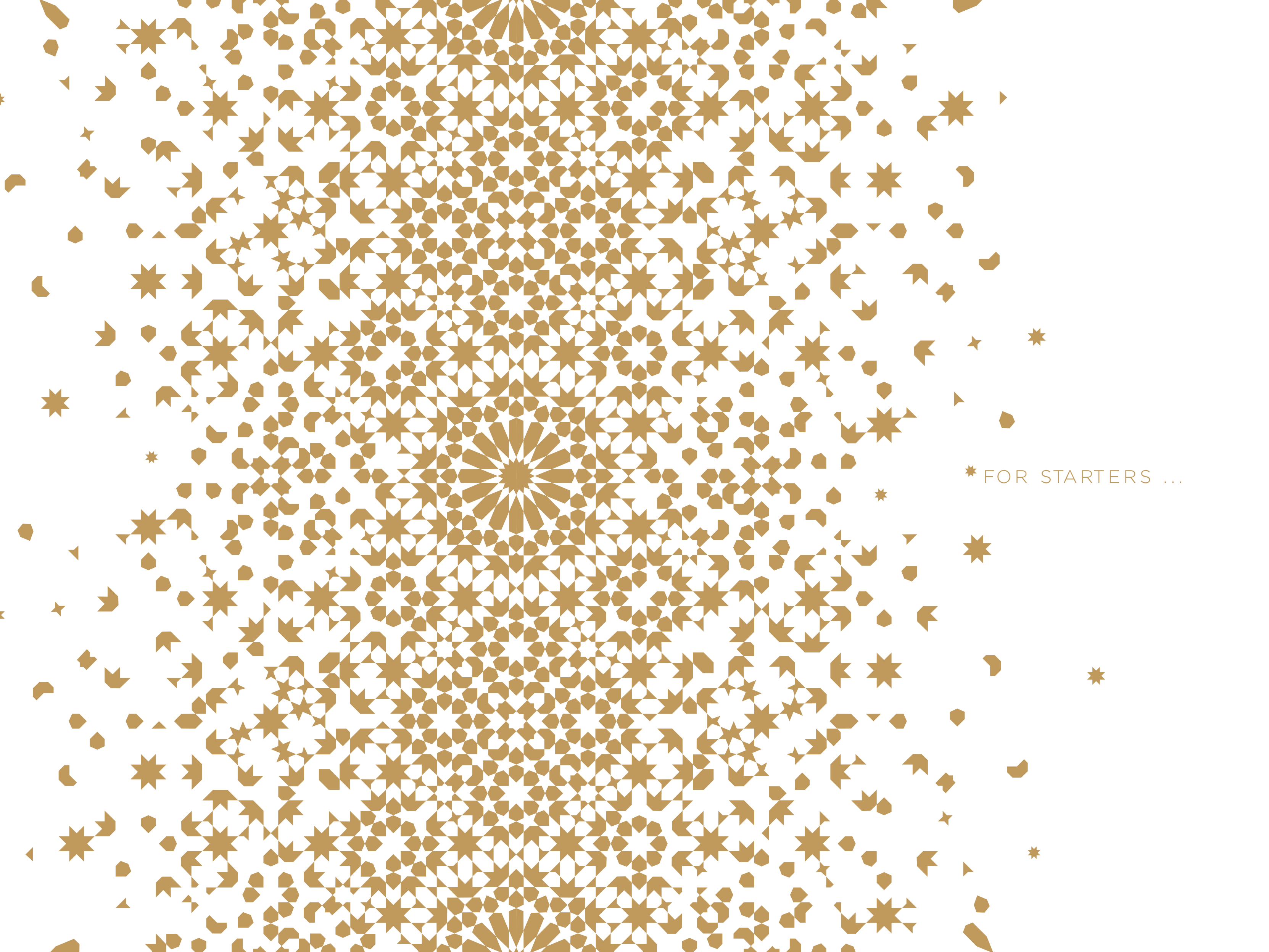




\* MY APPROACH ...

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<sup>DT</sup>  
with oriental flavors, emulsified with olive oil

TRADITIONAL MECHOUIA      32<sup>DT</sup>  
in mille-feuille, coriander-flavored ricotta, creamy tuna with black olives, fine gazpacho jelly with herbs with its small vegetable garden

FISH KOFTA    32<sup>DT</sup>  
Mini vegetables shakshouka slightly spiced

SHRIMP STRADDLE    42<sup>DT</sup>  
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   29<sup>DT</sup>  
Sidi Daoud tuna and salpicon of pickles

THE MUST-HAVE BRIK WITH AN EGG AND FLAVOR OF YOUR CHOICE 26<sup>DT</sup>

\* Tuna and ricotta     

\* Prawns     

\* Minced meat   

TCHICH BIL KARNIT     39<sup>DT</sup>  
Octopus Tunisian soup

KERKENNAH OCTOPUS SALAD  39<sup>DT</sup>  
with paprika potatoes, olive oil from the Sahel

KAFTÉJI FROM KAIROUAN   32<sup>DT</sup>  
prepared instantly, with «kleya»

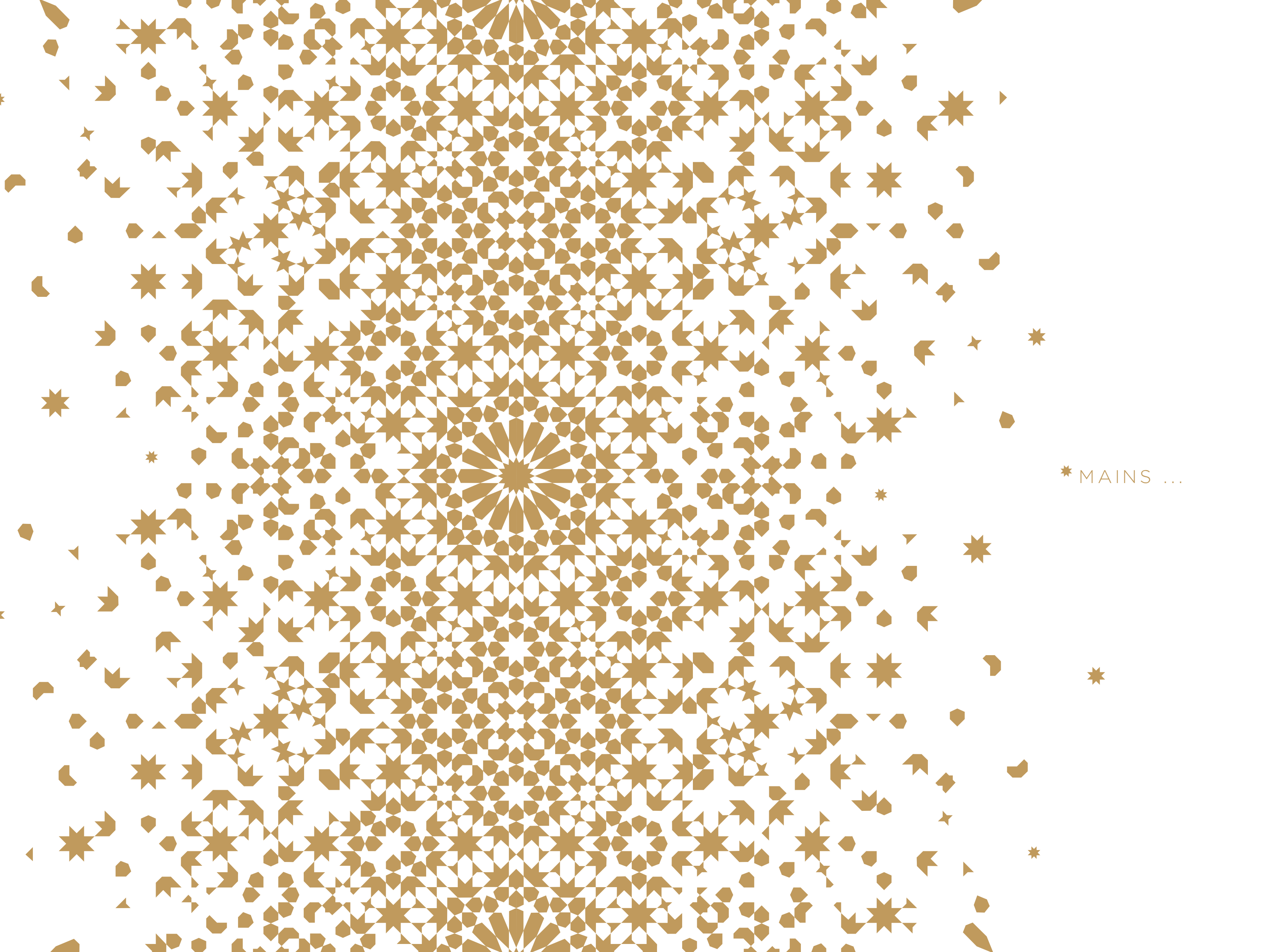
TYPICAL NABEUL OJJA OF YOUR CHOICE

\* With vegetables   29<sup>DT</sup>

\* With merguez  32<sup>DT</sup>

\* With shrimp   32<sup>DT</sup>





\* MAINS ...



## SIGNATURES

LAMB FROM SIDI BOUZID     59<sup>DT</sup>  
 cooked during 7 hours at low temperature,  
 borzguene Style semolina with dried fruits, date juice

BARKOUKECH FROM TOZEUR     62<sup>DT</sup>  
 with octopus, squid, shrimp and cuttlefish,  
 in a creative north-south medley

STUFFED SQUIDS    62<sup>DT</sup>  
 Bulghur with peas, fried tentacles with sweet spices

TBIKHA WITH GREEN VEGETABLES  - VEGAN - 42<sup>DT</sup>  
 Pot of chard, spinach, turnip leaves, and tomato sauce

SEABASS MALFOUF     59<sup>DT</sup>  
 stuffed with shrimp, spinach and ricotta,  
 mosli-style vegetables



## THE ANCESTRALS

MLOUKHIA 49<sup>DT</sup>  
 of beef cheeks lham erass

BEEF FILLET    59<sup>DT</sup>  
 lahmet tuna style & cheese au gratin

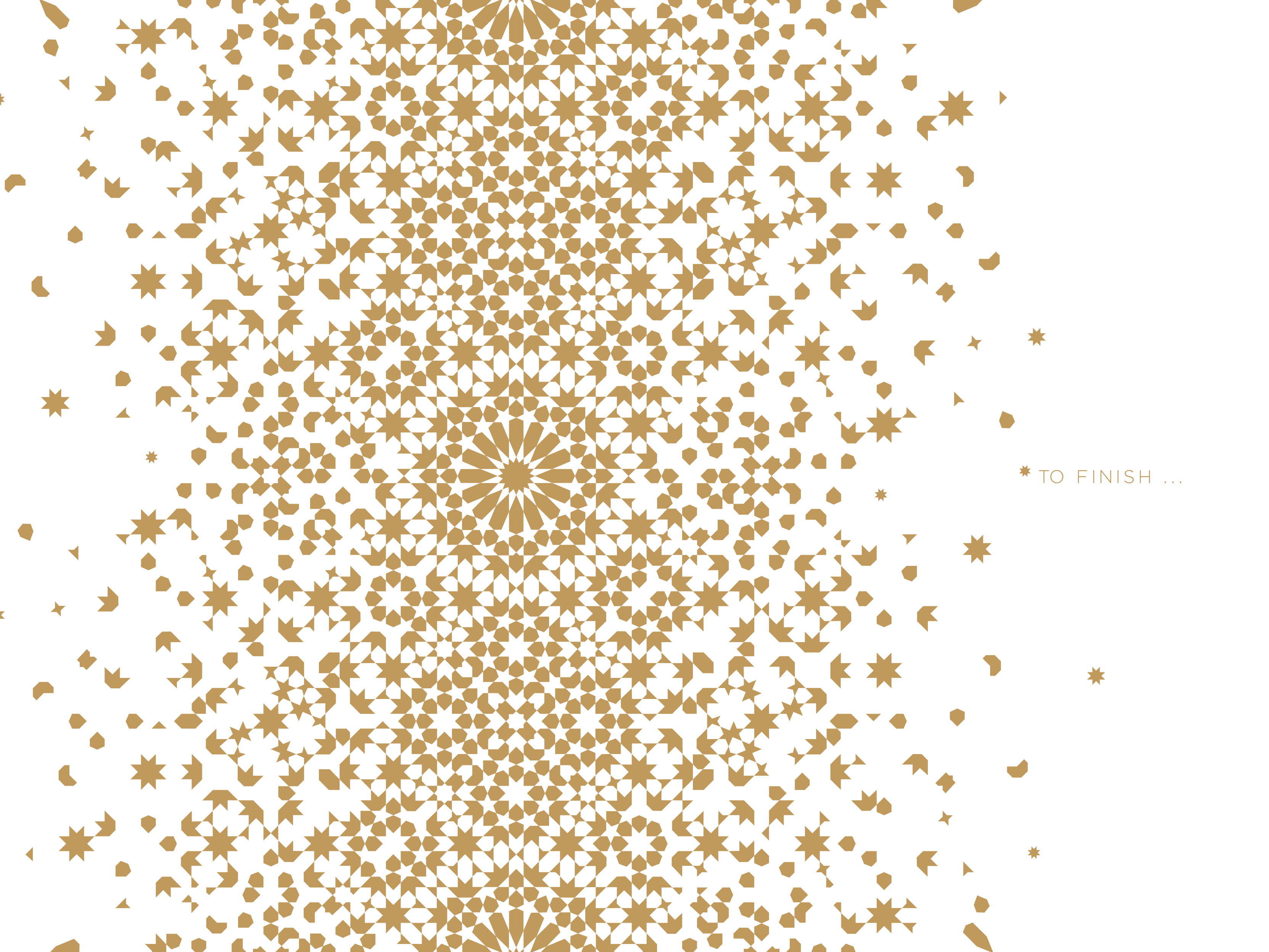
ADRA COUSCOUS

- \* With fish    59<sup>DT</sup>
- \* With lamb   59<sup>DT</sup>
- \* With vegetables   - VEGAN - 42<sup>DT</sup>

FISH MACARONI     59<sup>DT</sup>  
 Spicy Salsa

CHICKEN LEG ZITOUNIA  52<sup>DT</sup>  
 Simmered with curcumin,  
 candied lemon and saffron potato





\* TO FINISH ...



## SIGNATURES

DÔME OF ZGOUGOU  32<sup>DT</sup>  
 salted butter caramel,  
 geranium-flavored vanilla cream

VALRHONA®  32<sup>DT</sup>  
 GRAND CRU CHOCOLAT

FUSION FLAVORS  32<sup>DT</sup>  
 Carob mousse, almond-white chocolate biscuit,  
 crispy praline with orange

COCOA VELVET PISTACHIO  32<sup>DT</sup>  
 Pistachio mousse, white chocolate insert  
 with cardamom, crunchy praline



## THE ANCESTRALS

PLATTER OF CUT SEASONAL FRUIT  - VEGAN - 29<sup>DT</sup>

RAMADAN VARIATION  32<sup>DT</sup>  
 zgougou assida, zriga and a samsa cigar,  
 hazelnut chips cream

KHOBSET BISCUIT  32<sup>DT</sup>

DATES RFISSA  32<sup>DT</sup>  
 Warm semolina with butter, dried fruits and dates





La Badira  
\*\*\*\*\*



THE LEADING HOTELS  
OF THE WORLD

[www.labadira.com](http://www.labadira.com)