

COLD SANDWICHES

AL-ANDALUS SHRIMP SANDWICH 10.5

Shrimps with avocado, chili pepper, garlic, parsley and pomegranate molasses

TUNA SANDWICH 10.5

Tuna with rose harissa, parsley, capers, paprika, red onion, olives and pomegranate molasses

MEDITERRANEAN FIG SANDWICH (VE) 12.5

Fresh figs with sheep's milk feta, fig jam, pistachio nuts, pomegranate seeds and oregano

FETA SANDWICH (VE) 10.5

Sheep's milk feta with walnuts, olives, pomegranate seeds and lettuce

BABA GANOUSH SANDWICH (VG) 8.5

Grilled aubergine, tahini, pomegranate seeds, parsley and pomegranate molasses

HUMMUS TAHINA SANDWICH (VG) 8.5

Hummus, tahini, lemon with pomegranate seeds and pine nuts

WARM SANDWICHES

TENDERLOIN SANDWICH 12.5

Pan-fried tenderloin in red sauce with paprika, onion, mozzarella and North-African seasoning

M'TOUM SANDWICH 11.5

Lamb and beef meatballs in shakshuka sauce, mozzarella and oregano

MAGREB CHICKEN SANDWICH 10.5

Fried chicken with vegetables, marinated in curry and seasoned with Ras el Hanout

MERGUEZ SANDWICH 11.5

Merguez sausages with Arabic grillmix seasoning, shakshuka sauce, oregano and fried onions

GRILLED VEGETABLES SANDWICH (VE) 10.5

Grilled vegetables with North-African seasoning, mozzarella and oregano

SPICY AUBERGINE SANDWICH (VG) 10.5

Grilled aubergine in spicy tomato paprika sauce and parsley

BURGERS

MAIDA BURGER ORIGINAL 15.5

Lamb and beef kofta burger with sweet potato, halloumi, tomato and Maida sauce. Served with fried potatoes

MAIDA BURGER FALAFEL (VE) 14.5

Falafel burger with sweet potato, halloumi, tomato and tzatziki. Served with fried potatoes

WRAPS

ALL WRAPS CAN BE SERVED AS A PLATTER WITH A SIDE OF HUMMUS, SALAD AND FRIED POTATOES +3

FALAFEL WRAP (VG) 9.5

Falafel, tahina sauce, tomatoes, fresh vegetables and pomegranate molasses

HALLOUMI WRAP (VE) 9.5

Fried halloumi, tomatoes, fresh vegetables and pomegranate molasses

CHICKEN WRAP 10.5

Grilled chicken, aioli sauce, tomatoes, fresh vegetables and pomegranate molasses

KOFTA WRAP 10.5

Grilled lamb and beef kofta, fresh vegetables and pomegranate molasses

SALADES

MAIDA SALAD (VG) 11.5

Pearl couscous with basil, thyme, mint, nuts, raisins and fresh fruit. With a dressing of olive oil, orange blossom water and pomegranate molasses

MEZZE SALAD (VE) 10.5 (+FALAFEL +2)

Tabouleh salad served with hummus, baba ganoush, muhammara and bread of the day

FETA SALAD (VE) 10.5 (+GRILLED CHICKEN +2)

Sheep's milk feta with walnuts, fresh vegetables, olives and pomegranate seeds. With a dressing of olive oil, lemon and oregano

FIGS SALAD (VE) 12.5

Fresh figs with halloumi, feta, supplemented with walnuts, pomegranate seeds, tomatoes and coated with honey

TAJINES SERVED WITH BREAD

TAJINE DOEBARA (VG) 14.5

A typical stew dish from the Sahara with chickpeas, coriander, cumin, garlic and harissa

TAJINE CHICKEN ZITOUN 16.5

A stew dish with chicken, olives, carrots, coriander, lemon and potatoes.

TAJINE KOFTA 16.5

Stewed lamb and beef meatballs, in shakshuka sauce, seasoned with spicy Ras el Hanout

MAIDA DISHES

EL SHAM RICE DISH (VG) 16.5

Middle Eastern rice with salad, hummus, muhammara, spicy eggplant and falafel

EL SHAM RICE DISH SKEWERS 18.5

Middle Eastern rice with salad, hummus, muhammara, aioli and two skewers of choice (chicken or kofta)

SHAKSHUKA (VE) 15.5 (+MERGUEZ +2)

Tomato stew with eggs, red bell pepper, grilled vegetables, rose harissa and parsley. Served with bread of the day

PETIT MECHOUI 22.5

Grilled BBQ meat with kofta, merguez, chicken and tenderloin. Served with North-African vegetables, Middle Eastern pita and potatoes

BERKOEKES (VG) 14.5

Whole grain pearl couscous in a spicy stew with fresh vegetables, raisins, chili pepper and coriander

SARDINEFILET PLATE TRADITIONAL 16.5

Fried sardine fillet with spicy eggplant, cumin and garlic, seasoned with Ras el Hanout. Served with bread of the day

SOUP

HARIRA SOUP (VG) 7.5 (+ CHICKEN +2)

Traditional lentil soup with chickpeas, coriander and chili pepper. Served with bread of the day

MEZZE DIPS SERVED WITH BREAD

HUMMUS (VG) 8.5

Chickpeas, tahini, garlic, olive oil and lemon

BABA GANOUSH (VG) 8.5

Grilled aubergine, tahini, garlic and pomegranate seeds

MUHAMMARA (VG) 8.5

Grilled bell pepper, walnuts and pomegranate seeds

LABNEH (VE) 8.5

Yoghurt balls, served with olives and tomatoes

WARM MEZZE

ASK US FOR THE CURRENT STOCK

KIBBEH (3 PIECES) 7.5

Fried bulghurballs filled with minced lamb

BOREK (VE) 3

Puff pastry filled with feta and seasoned spinach

JAWANAH (4 PIECES) 8.5

Chicken wings out of the oven with dipsauce

GARANTIKA (VG) 3.5

Algerian quiche made from chickpea flour, olive oil and cumin

SWEET PASTRY

PASTRY OF THE HOUSE 5.5

Ask us for the pastry of the day

BAKLAVA (2 PIECES) 3

A dessert of phyllo dough with nuts and honey

ALGERIAN COOKIE 2.5

Various traditional cookies with almond paste filling

DATTES FOUREES (2 PIECES) (VG) 3.5

Dates filled with marzipan

HALWA (VG) 4.5

Halwa made of sesame seeds with rose petals, pistachio and date syrup

WARM DRINKS

FRESH TRADITIONAL MINT TEA	3.75
N.AFRICAN CHOCOLATE MILK	4
HERBAL TEA	3
COFFEE	3
ESPRESSO	3
DOUBLE ESPRESSO	3.75
CAFE AU LAIT	3.75
CAPPUCCINO	3.75
LATTE MACCHIATO	4.5

COLD DRINKS

SMOOTHIE	3.75
FRESH JUICE	3.75
HOME MADE ICE TEA (MINT)	3.75
ALGERIAN ICE COFFEE	5.5
CLASSIC SODAS*	3
CRAFT SODAS*	3.75

*CHOOSE FROM THE ASSORTMENT ON THE SOFT DRINKS MENU

VIRGIN COCKTAILS

CONTAINS EGG WHITE

POMEGRANATE - WATERMELON	5.5
PASSION FRUIT - VANILLA	5.5



GROUP ARRANGEMENTS

ARABIC HIGH TEA P.P. 22.5

(FROM 2 PERSONS)

Variety of savory dips with bread, sweets and unlimited tea. Please book in advance

GROUP MENU P.P. 19.5

(FROM 5 PERSONS)

A variety of hot and cold mezzes to share. Served with bread of the day



El Maida

BREAKFAST

NORTH-AFRICAN BREAKFAST (VE) 9.5 (+ MERGUEZ SAUSAGES +2)

Two pan fried eggs, olives, labneh and a side salad. Served with bread of the day and traditional mint tea

LEVANT BREAKFAST BOWL (VG) 10.5

A bowl with hummus, tahini, chickpeas, fatoush, olive oil and paprika. Served with cucumber, tomato, onion and olives

MSEMMEN (VE) 8.5

North-African pancake with exotic fruit and honey (vegan possible)



(VG) vegan

(VE) vegetarian