



Barcha Barcha

Tunisian & Mediterranean Restaurant

MENU

BREAKFAST & BRUNCH

Mlaoui Wrap

(Traditional Tunisian chapati-style flatbread)

Cheese & Honey £3.50

Cheese & Egg £4.50

Add a coffee or tea for £2

Le Tunisien

£16.50 (Regular) | £15.50 (V VG options available)

Coffee Or Tea

Ojja (Tunisian Shakshuka) With Merguez (Lamb Sausage)

Foul (Fava Bean Stew)

Olives, Jam, Honey, Halwa, Dates

Cucumber, Tomatoes

Bread

Add Droh (Traditional Sorghum Flour Pudding) For +£2



Starters & Sides

Ⓥ Bread	£2.50	Ⓥ Mezza Mix	£10.50
Ⓥ Homemade Fries	£4.50	Tunisian Salad, Grilled Pepper, Carrot Relish, Olives And Pickles , Harissa , Hummus	
Ⓥ Rice	£4.50	ojsa Merguez	£8.50
Ⓥ Foul (Fava Bean Stew)	£6.50	Ⓥ Ojsa Vegetarian	£7.50
Ⓥ Hummus	£6.50	Brika Tuna	£9.50
Ⓥ Salata Mechouia (Grilled Pepper Salad)	£7.50	Ⓥ Brika Cigar Rolls (X4)	£7.50
Ⓥ Omek Houria (Carrot Relish)	£6.50	Tunisian Tajine (Baked Eggs, Chicken, Cheese& Herbs)	£7.50
Ⓥ Tunisian Salad (Tomato, Cucumber, Onion)	£6.50	Ⓥ Chorba Orzo pasta soup	£7.50

Sandwiches

Choice of bread available

Fricassé		2 for £6.50
Fried Savoury Donuts With Harissa, Tuna, Olives, Potato. Ask Our Team For Availability		
Ⓥ Vegan Kafteji (Add Egg +£1 / Add Merguez Or Chicken +£3)		£9.50
Roasted Pepper Salad, Tunisian Carrot Relish, Tunisian Salad, Olives, Mayonnaise And Harissa.		
Special Tuna		£9.50
Roasted Pepper Salad, Tunisian Carrot Relish, Tunisian Salad, Olives, Mayonnaise, Harissa, And Eggs.		
Grilled Chicken, Merguez Or Kofta		£10.50
Roasted Pepper Salad, Tunisian Carrot Relish, Tunisian Salad, Olives, Mayonnaise And Harissa		
Ⓥ Fries Or Rice (Add-On)		£2.00

Mains

Plates:

All Plates Served With Your Choice Of Homemade Fries Or Rice And A Trio Of Salads:
Grilled Pepper, Carrot Relish, Tunisian Salad.

VG Vegan Kafteji Plate	£11.50
Cooked Mixed Vegetables Seasoned With Tunisian Spices And Fresh Herbs. (Add Egg +£1 / Add Merguez Or Chicken +£3)	
Special Tuna Plate	£11.50
Tuna Served With Grilled Pepper, Carrot Relish, Tunisian Salad, Boiled Egg, And Olives.	
Grilled Chicken Plate	£12.50
Seasoned Grilled Chicken.	
Grilled Merguez Plate	£12.50
Lamb sausages marinated with spices and herbs.	
Lamb Chops	£15.50
Grilled Lamb Chops Marinated With Tunisian Spices,	
Mix Grill	£29.50
(Chicken, Merguez, Kofta, Lamb Chops)	

Pasta of the Day

Please Ask Our Team For Today's Pasta. £11.50 - £13.50.

Stews:

Traditional Tunisian slow-cooked dishes — rich, hearty, and full of flavour.
Served with bread.

Meatball & Olive Stew	£13.50
Homemade spiced meatballs braised with green olives in a savoury tomato sauce.	
Gnaouia Stew (Okra & Lamb)	£14.00
Slow-cooked okra with tender lamb in a spiced tomato base. A Tunisian classic.	
Jelbena & Batata Stew (Green Peas & Potatoes with Chicken)	£13.00
Home-style stew of green peas and potatoes simmered with chicken in a light tomato sauce.	

Stew of the Day

Please Ask Our Team For Today's Stew £11.50 - £14.50.

Mains

Couscous

Chicken Couscous £14.50

Traditional Tunisian Couscous With Slow-Cooked Chicken In A Deep Tomato-Based Stew With Vegetables And Herbs.

Lamb Couscous £17.50

Traditional Tunisian Couscous With Slow-Cooked Lamb In A Deep Tomato-Based Stew With Vegetables And Herbs.

Fish Couscous £18.50

Traditional Tunisian Couscous With Delicate White Fish Gently Cooked In A Fragrant Tomato And Spice Sauce, Served With Steamed Couscous And Seasonal Vegetables

(Ask Our Team For Availability)

Mosli

Moslis Served With A Choice Of Homemade Fries Or Rice

Chicken Mosli £14.50

Traditional Tunisian Chicken And Vegetable Stew, Marinated With A Blend Of Fresh Herbs And Spices

Lamb Mosli £17.50

Traditional Tunisian Lamb And Vegetable Stew, Marinated With A Blend Of Fresh Herbs And Spices.

Fish Mosli £18.50

Traditional Tunisian Marinated White Fish and Vegetables Baked Slowly With A Blend Of Fresh Herbs And Spices.

(Ask Our Team For Availability)

****Dish of the Day****

Freshly prepared by our chefs – please ask our team. £13.50 - £18.50.

Desserts

Baklava	£4.50
Date Cake	£4.50
Tunisian Sweets (Selection)	£8.50

Crêpes

Savory Crêpes	£8.50
The Tunisian Savory: Tuna, Eggs, Cheese, Harissa	
Sweet Crêpes	£6.50
Sugar, Lemon & Sugar, Strawberry Jam, Nutella, Nutella & Banana Nutella & Strawberries, Pistachio & Pistachio Cream	

Make Your Own

£3.50 (+£0.50 per extra topping)

Drinks

Non-Alcoholic Wines (Glass - Bottle)	£6 - £22
Please Ask Our Team For Our Non-Alcoholic Wine Selection	
Fresh Juices & Smoothies	£5.50
Ask About Our Daily Selection Of Fresh Juices And Smoothies. Add Protein +£1	
Soft Drinks (Boga Cidre, Boga Lime, Coca-Cola, Fanta, Sprite)	£2.50
Water (Still Or Sparkling)	£2.50
Kids Juices	£2.50

Coffes & Teas

Single Espresso	£2.50	Latte	£3.50
Double Espresso	£2.95	Cappuccino	£3.50
Americano	£3.00	Flat White	£3.50
Teas: English Breakfast Chamomile Earl Grey Jasmine Green			£3.20

Traditional Drinks

Citronnade	£5.50
Strawberry Juice	£5.50
Traditional Tunisian Mint Tea (Glass - Pot) (With Or Without Pine Nuts)	£3.50 - £6
Arabic Coffee	£3.50
Laban	£2.50



A Taste of Tunisia

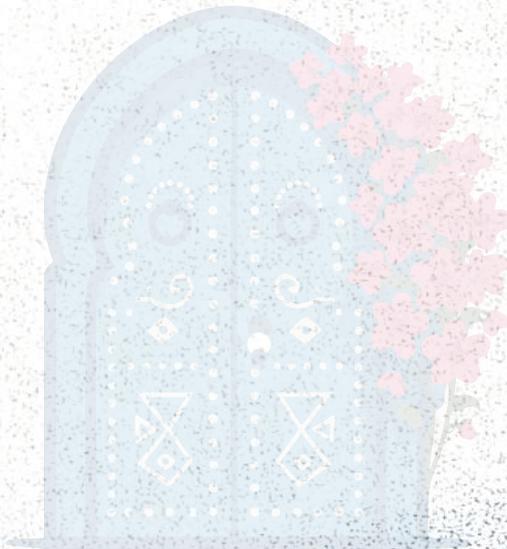
Welcome to Barcha Barcha, where every meal is an experience, a celebration of Tunisia's rich flavours, Mediterranean sunshine, and heartfelt hospitality. From fragrant spices to timeless family recipes, each dish tells a story of tradition reimagined with a modern touch.

Our aim is to bring you more than a meal, a moment of connection, warmth, and joy inspired by the vibrant streets and soulful kitchens of Tunisia.

About Chef Sas

Blending her Tunisian heritage with French influence, **Chef Sas** brings tradition to life with a modern spirit.

Born from a deep love for Tunisian flavours and Mediterranean warmth, each dish reflects her belief that food is more than taste, its connection, experience, joy, and a story shared at the table.





Barcha Barcha

Tunisian & Mediterranean Restaurant

Barcha Barcha Means "So Much" And That's How We Feel About Your Visit.

Thank You For Being Part Of The Barcha Barcha Experience.

A Journey Of Flavours, Culture, And Heart.

We Hope Your Visit Brought You A True Taste Of Tunisia , Its Warmth, Generosity, And Vibrant Spirit. Every

Dish Is Crafted With Love And Passion, And Your Presence Makes It All Worthwhile.

Merci & Y Ayshek! We Can't Wait To Welcome You Again Soon.



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