

The Blue Man

The name The Blue Man comes from the Saharan desert nomads called Tuaregs. The indigo dye used on their robes literally stains their skin blue – as a result, they are called ‘L’homme bleu’. Culturally – a people mixed from distant relatives of Egyptians and Moroccans – they travel through Algeria, Southern Morocco, North of Niger, Mauritania, Mali and Libya. They are not Arabs, but Berbers, and have their own language and alphabet. The Blue Man restaurant started in Brighton in 1997 and is still run as a family restaurant.

Starters

Soupa al Youm <i>Soup of the day</i>	£4.5	Merguez sausages – House speciality <i>Spicy handmade lamb sausages with steamed fennel, spinach and harissa</i>	£6
Blue Man marinated olives	£2.5	Kefta Briouat <i>Traditional spicy minced lamb filo pastry parcel with orange and carrot salad topped with cucumber yoghurt</i>	£5.5
Taguella bread <i>Served with homemade dips – please ask for the dip of the day</i>	£4.5	Kernoun Bourek <i>Feta cheese, artichoke hearts and fresh basil pastry parcel with orange and carrot salad topped with cucumber yoghurt</i>	£5.5
Grilled Halloumi <i>Served with a selection of salads</i>	£5.5	Tunisian salad <i>Mixed salad with anchovies and eggs</i>	£5
Prawn Charmoula <i>Shell-on prawns marinated in speciality house spices, served hot</i>	£6		

Mains

Khrouf – House speciality <i>Rich lamb tagine with cinnamon, prunes and chickpeas – a famous North African dish</i>	£8.5	Tagine Khodra <i>Vegetarian tagine – please ask your server for today’s choice</i>	£7.5
Jej Hlou <i>Chicken tagine, baked slowly with vegetables, dried fruits and Ras Al Hanout – a spice mix which translates as ‘head of the shop’</i>	£8.5	Chicken B’stilla <i>Filo parcel filled with roasted vegetables, chicken, almonds and tabouleh couscous served with a olive, tomato, ginger and basil sauce</i>	£13
Rougi Tipassa <i>Seafood tagine – Mullet fillets marinated in spices and olive oil with prawns, vegetables, tomato and herbs</i>	£9.5	Khoudra B’stilla <i>Filo parcel filled with roasted vegetables, goats cheese, almonds and tabouleh couscous, served with a spicy roasted red pepper sauce</i>	£12

Special dishes – these are subject to availability, please check with your server

Adma Khrouf <i>Lamb shank (on the bone) baked slowly with dates and vegetables in a rich sauce</i>	£16.5	Fresh whole Sea Bass Algiers <i>Baked in the oven with a cous cous jacket, stuffed with black olives and fresh herbs, served with a seafood sauce</i>	£16.5
Maaza – House speciality <i>Goat tagine</i>	£16.5		

Sides

Batata Coucha <i>Moroccan tortilla – layered dish with potato, herbs and eggs</i>	£3.5	Freshly baked North African bread <i>House speciality</i> <i>Served warm with olive oil</i>	£2.5
Cous cous <i>Saffron or Fruited – £3</i>	£2.5	Rich spicy aubergine or okra (in season) and tomato	£5
North African rice	£3	Moroccan marinated anchovies	£4
Bowl of Pitta bread	75p	Bowl of mixed salad	£2.5

Dessert

Grilled banana <i>Served hot in its skin with vanilla ice cream and ginger syrup</i>	£4.5	Aina Mishmash <i>Seasonal fruit poached in red wine, served warm with rosewater yogurt</i>	£4.5
Homemade Baclawa – House speciality <i>Honey, almond and rosewater pastries served with dates</i>	£4	Hhobz Tunsi – House speciality <i>Homemade orange semolina cake, served warm with vanilla ice cream</i>	£6
		Dessert of the week	£6

Special menus

Set menu Sunday to Thursday

£13.5 for two courses, £16.5 for three
Add a bottle of house wine for only £10

Soupa al Youm – Soup of the day
Grilled halloumi – served with salad
Merguez sausages – spicy handmade lamb sausages

Khodrat a Layla – vegetarian tagine
Jej Hlou – Chicken Tagine
Khrouf – Lamb tagine
All main courses are served with cous cous

Homemade Baclawa
Grilled banana

Kemia

£16.5 or £18.5 with a glass of house wine

This is a single plate meal – consisting of a small tagine with an assortment of dishes, including cous cous, special bread, Halloumi and Merguez. Served with dips and salad.

Please choose your tagine from the following

Khrouf – Lamb
Jej Hlou – Chicken
Khodra – Vegetarian
Houta – Seafood (add £1)

Blue Man Banquet

From £15 – £25 per person

With a large group or party, the Blue Man Banquet is a perfect choice. We will give you a selection of appetisers, starters, main courses and desserts or mint tea. The Blue Man banquet can be tailored to your needs and budget including drinks so please let us know your requirements and we will be happy to oblige.

Birthday special

If you are having a birthday party of more than 10 people the birthday guest will eat their meal for free.

Head chef – Majid Bensliman (AKA Majik)

Some dishes may contain traces of nut or seed products. Special dietary requirements can be accommodated – kindly ask your waiter.

Drink menu

Red wine

House red <i>Glass £3.50</i>	£13
Rioja Tinto <i>Spain</i>	£14.5
Côtes Du Rhone <i>France</i>	£16
Cabernet Sauvignon <i>Varies</i>	£15
Medallion Rouge <i>Morocco</i>	£22

White wine

House white <i>Glass £3.50</i>	£13
Rioja Blanco <i>Spain</i>	£14.5
Siroua Benslimane <i>Blanc de Maroc</i>	£15
Medallion Blanc <i>Morocco</i>	£22

Sparkling wine	£18.5
Champagne <i>Ask for this week's selection</i>	£42

Rosé

Italian Rosé <i>Also ask for this week's selection</i>	£15
--	-----

Beer/cider

Casablanca – Bottle (330ml) <i>Brewed in Casablanca</i>	£3
Guest beer – Bottle (330ml) <i>Varied</i>	£3
Draft – Pint	£3.5
Tusker – Bottle (500ml) <i>Brewed in Kenya</i>	£4
Cider – Bottle (330ml)	£3

Spirits 25ml measures

Gordon's Dry Gin	£2.25
Smirnoff Vodka	£2.25
Captain Morgan Dark Rum	£2.25
Havana Club	£2.75
Havana No. 7	£3.25
Mount Gay	£2.75
Famous Grouse	£2.25
Bell's	£2.25
Jameson	£2.5
Single malt	£3.5
Jack Daniels	£2.5
Southern Comfort	£2.4
Courvoisier	£2.5
3 Barrel Brandy	£2.25
Disaronno	£2.4
Baileys	£2.5
Amarula	£2.5
Port (50ml)	£2.2
Shots <i>Tuaca, Sambuca, Tequila, Jagermeister</i>	£2.4
Mixer/Small bottle mixer	85p

Soft drinks

Still mineral water	£1.5/£3
Sparkling mineral water	£1.5/£3
Bottled Coke/Diet Coke	£1.8
Fruit Juice <i>Apple, Orange, Grapefruit or Cranberry</i>	£1.8
Mango Juice	£2

Tea & coffee

Fresh mint tea <i>Prepared with lots of fresh mint, green tea and sugar</i>	£2.2/£3.5
Other teas <i>Rooibosch (Red Bush), herb tea, fruit tea or camomile</i>	£1.6
Espresso	£1.8
Espresso special <i>With Cardamom seeds and mint</i>	£2.2
Double espresso	£2.1
Long black	£2.1
Latte	£1.9
Cappuccino	£1.9
Liqueur coffee with cream <i>Mixed with your choice of brandy, whisky, Baileys, etc.</i>	£3.3