



Tunisia

Ancient Carthage, Roman amphitheatres, blue and white villages above the sea and the edge of the Sahara, all in the northernmost country of Africa.

AT A GLANCE

Facts to know

CAPITAL

Tunis

POPULATION

About 12 million (11.97 million in the 2024 census)

OFFICIAL LANGUAGE

Arabic. Most people speak Tunisian Arabic (Derja), and French is widely used in business and education but has no official status

CURRENCY

Tunisian dinar (TND), divided into 1,000 millimes

AREA

About 163,610 km²

GOVERNMENT

Republic with an elected president and parliament, under a constitution approved by referendum in 2022

HIGHEST MOUNTAIN

Jebel ech Chambi, 1,544 m, near Kasserine

LONGEST RIVER

The Medjerda, about 450 km, which rises in Algeria and flows into the Gulf of Tunis

NEIGHBOURS

Algeria to the west and southwest, and Libya to the southeast. Across the sea: Italy (Sicily and its small islands) and Malta

DRIVES ON THE

Right

CALLING CODE

+216

A 45-minute trip to Tunisia

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Tunisia together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story: 814 BC: Carthage is founded; 1705: The Husainid dynasty is founded; 2015: The Nobel Peace Prize. |
| 15 to 25 min | At the table: talk about Fish couscous and Brik with egg. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Shnahwalek?" (How are you?), "Labes, yaishek" (Fine, thank you), "Sbah il-khir" (Good morning). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://preview.worldstroll.com/countries/tunisia/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Tunisia and its cities



- Tunis (Tunis Governorate, Gulf of Tunis): The Medina and the Zitouna Mosque, The Bardo National Museum, Avenue Habib Bourguiba
- Sfax (Sfax Governorate, east coast): Its walled medina, Olive oil and fishing, Fine pastries for weddings
- Sousse (Sousse Governorate, Gulf of Hammamet): The Ribat and the medina, Beaches and hotels, Olive oil and textiles
- Kairouan (Kairouan Governorate, central Tunisia): The Great Mosque of Kairouan, Makroudh, date-filled pastries, Hand-knotted carpets
- Bizerte (Bizerte Governorate, north coast): Its old harbour, Cape Angela, Africa's northernmost point, Lablabi sandwiches
- Gabès (Gabès Governorate, Gulf of Gabès): A coastal palm oasis, Hrous, a spicy onion

and chilli paste, Henna

- Houmt Souk (Island of Djerba, Medenine Governorate): Its covered souks, Its old fort by the sea, Beaches and seafood
- Tozeur (Tozeur Governorate, southwest): Date palm oasis, Patterned brick architecture, Trips to the salt lake and the desert
- Monastir (Monastir Governorate, Sahel coast): The Ribat of Monastir, The Bourguiba Mausoleum, Beaches
- Nabeul (Nabeul Governorate, Cap Bon peninsula): Harissa, Pottery, Citrus orchards of Cap Bon
- Tataouine (Tataouine Governorate, far south): Ksour, fortified granaries, The Amazigh village of Chenini, The name of Tatooine in Star Wars
- Mahdia (Mahdia Governorate, east coast): The Fatimid gate and old town, Fishing and fish processing, Silk weaving

A short history of Tunisia

Amazigh (Berber) peoples have lived in Tunisia since ancient times. Phoenician traders built Carthage, which became a great sea power until Rome destroyed it. After Roman, Vandal and Byzantine rule, Arab armies brought Islam in the 7th century, and a series of dynasties ruled from Kairouan, Mahdia and Tunis. Ottoman governors and then local dynasties of beys followed, France ruled from 1881, and Tunisia became independent in 1956 and a republic in 1957.

814 BC Carthage is founded

According to legend, Queen Elissa, also called Dido, sailed from the Phoenician city of Tyre, in today's Lebanon, and founded Carthage on the Gulf of Tunis in 814 BC. The date comes from ancient Greek writers, and archaeology places the city's beginnings in the 9th century BC.

218 BC Hannibal crosses the Alps

In the Second Punic War the Carthaginian general Hannibal marched an army, with war elephants, from Spain over the Alps into Italy. He won great victories at Lake Trasimene and Cannae, but was finally defeated by Scipio at the Battle of Zama in 202 BC.

146 BC Rome destroys Carthage

At the end of the Third Punic War, after a siege of nearly three years, the Romans captured and destroyed Carthage. The region became the Roman province of Africa, and a new Roman Carthage later grew into one of the largest cities of the empire.

AD 670 Kairouan is founded

The Arab general Uqba ibn Nafi founded Kairouan in central Tunisia as a military base, and built its Great Mosque. The city became the capital of Ifriqiya, as the Arabs called the region, and a great centre of Islamic learning.

AD 909 The Fatimids take Kairouan

The Fatimids, a Shia dynasty supported by Kutama Amazigh tribes, drove out the Aghlabids who had ruled from Kairouan since 800, and founded a new caliphate. They built a fortified capital at Mahdia on the coast, inaugurated in 921, before moving on to conquer Egypt.

- 1229** **The Hafsid dynasty begins**
Abu Zakariya, the governor in Tunis, declared his independence from the Almohad empire. His Hafsid dynasty ruled for more than three centuries, and under it Tunis became the capital and grew into a rich centre of trade and learning.
- 1574** **The Ottomans take Tunis**
After decades of fighting between Spain and the Ottoman Empire over Tunis, an Ottoman fleet under Uluç Ali captured the city for good in 1574. Tunisia became a province of the Ottoman Empire, governed from Tunis.
- 1705** **The Husainid dynasty is founded**
Husayn ibn Ali, a cavalry officer, took power in Tunis as bey. His family, the Husainids, ruled in practice until 1881 and kept the title of bey until the monarchy was abolished in 1957.
- 1846** **Slavery is abolished**
Ahmad Bey, who had already ended the slave trade in 1841, abolished slavery in Tunisia in January 1846, two years before France abolished it for good in its colonies in 1848.
- 1881** **The Treaty of Bardo**
On 12 May 1881, after a French army entered the country, the bey Muhammad as-Sadiq signed the Treaty of Bardo, which made Tunisia a French protectorate. The bey stayed on the throne, but real power soon passed to a French Resident-General.
- 1943** **The Tunisia Campaign ends**
From November 1942 German and Italian forces fought the Allies across Tunisia. On 13 May 1943 the Axis armies in Tunisia surrendered, ending the fighting in North Africa during the Second World War.
- 1956** **Independence from France**
After years of campaigning led by the Neo Destour party and Habib Bourguiba, France recognised Tunisia's independence on 20 March 1956. In August the same year the Code of Personal Status abolished polygamy and gave women new rights in marriage and divorce.

1957

Tunisia becomes a republic

On 25 July 1957 the Constituent Assembly abolished the monarchy of the beys and proclaimed a republic, with Habib Bourguiba as its first president. He led the country for three decades, until 1987.

2011

The Tunisian Revolution

Protests that began in December 2010, after a young street vendor, Mohamed Bouazizi, set himself on fire in Sidi Bouzid, spread across the country. On 14 January 2011 President Zine El Abidine Ben Ali, in power since 1987, left the country. The events inspired protests across the Arab world, known as the Arab Spring.

2015

The Nobel Peace Prize

The Tunisian National Dialogue Quartet, four organisations representing trade unions, employers, lawyers and human rights campaigners, won the Nobel Peace Prize for helping to build a peaceful, pluralistic political order after the revolution.

What people eat in Tunisia

Tunisian cooking is built on olive oil, wheat, tomatoes, seafood and lamb, with Amazigh, Arab, Andalusian, Ottoman, Italian and French influences. It is spicier than most of its neighbours' cooking, thanks to harissa, a red chilli paste. A meal often starts with bread, olive oil and harissa, then salads such as slata mechouia, a crisp brik or a soup, followed by a stew or a big dish of couscous, and ends with fruit, sweet pastries and a glass of tea.

Fish couscous)

All of Tunisia; fish couscous is a speciality of the coast, from Sfax to the Kerkennah Islands

Couscous, called kosksi in Tunisia, is steamed over a pot of stew in a double pot called a couscoussier. On the coast it is often served with whole fish, such as sea bream or grouper, and vegetables in a hot, red, harissa-spiced sauce. Inland, lamb, chicken or beef are more common.

Brik with egg)

All of Tunisia

A sheet of paper-thin malsouka pastry folded around a whole egg, often with tuna, capers, parsley and onion, then fried for a few minutes until crisp and golden. The yolk usually stays runny inside.

Lablabi

All of Tunisia

A garlicky chickpea soup with cumin, poured over torn pieces of stale bread and topped with harissa, olive oil, often a soft-cooked egg, and sometimes tuna, capers and olives. It is cheap, filling and warming.

Slata mechouia (grilled salad)

All of Tunisia

Peppers, tomatoes, onions and garlic are grilled until blackened, peeled and chopped or pounded together with olive oil, caraway and coriander seed. It is usually served cold with tuna, olives and hard-boiled eggs, and eaten with bread.

Harissa

Cap Bon, especially Nabeul; now all of Tunisia

A hot red paste of sun-dried chilli peppers pounded with garlic, caraway, coriander seed and salt, and covered with olive oil. It goes into stews, soups and couscous, and is served on its own with bread and olive oil at the start of almost any meal.

Ojja with merguez

All of Tunisia

A quick dish of eggs cooked in a spicy sauce of tomatoes, peppers, garlic, caraway and harissa, often with slices of merguez, a small spicy sausage, or with shrimp. It is eaten straight from the pan with bread.

Tunisian tajine

All of Tunisia

Nothing like the Moroccan stew of the same name: a Tunisian tajine is a thick baked omelette, somewhat like an Italian frittata, made with eggs, grated cheese, parsley, potatoes and chicken, minced meat or tuna. It is cut into squares and served warm or cold.

Mloukhia

All of Tunisia

A slow-cooked beef or lamb stew in a thick, almost black-green sauce made from the dried and powdered leaves of the jute plant, simmered for hours in olive oil with garlic and bay leaves. It is eaten with bread.

Fricassé

All of Tunisia

A small fried roll of soft yeast dough, split and filled with tuna, hard-boiled egg, olives, boiled potato, harissa and sometimes preserved lemon and capers. It is sold by street vendors and small shops as a snack.

Makroudh

Kairouan is the most famous home of makroudh; it is made across the Maghreb

Diamond-shaped semolina pastries filled with date paste, fried or baked and then soaked in honey or syrup. The name refers to the diamond shape.

Bambalouni

All of Tunisia, and especially Sidi Bou Said

A light, ring-shaped doughnut fried in oil and eaten warm, sprinkled with sugar or dipped in honey.

Assida zgougou

All of Tunisia

A smooth, dark pudding made from the tiny seeds of the Aleppo pine, cooked with flour, water and sugar, then covered with a vanilla custard cream and decorated with almonds, pistachios and sugared sweets.

Kaak warka

Zaghouan

White rings of very thin, smooth pastry wrapped around a filling of ground almonds, sugar and rose or geranium water. It is a delicate pastry for weddings and special occasions.

Mint tea with pine nuts

Tunis and all of Tunisia

Sweet green tea with fresh mint, served in small glasses with a spoonful of pine nuts floating on top. In the cafés of Tunis you are often asked whether you want your tea with or without pine nuts.

GOOD MANNERS

At the table

- Bread, olive oil and harissa are put on the table at the start of almost every meal: tear off a piece of bread, dip it in the oil and then, carefully, in the harissa.
- Couscous is served in one large shared dish at family meals, weddings and other gatherings. Eat from the part of the dish in front of you.
- Eat a brik with your fingers, holding it by the corners, and bite carefully: the egg yolk inside is often runny.
- Tea is usually drunk after a meal, sweet and in small glasses, sometimes with pine nuts floating on top.
- Most Tunisians are Muslim and do not eat pork, and alcohol is served only in licensed restaurants, bars and hotels.
- During Ramadan, families break the day's fast together at sunset, and cafés and streets fill up after the meal.

Lablabi

A garlicky chickpea soup with cumin, poured over torn pieces of stale bread and topped with harissa, olive oil, often a soft-cooked egg, and sometimes tuna, capers and olives. It is cheap, filling and warming.

Ingredients

- 2 x 400 g tins chickpeas, with their liquid
- 4 tablespoons olive oil, plus extra to serve
- 4 cloves garlic, crushed
- 2 teaspoons ground cumin, plus extra to serve
- 1 to 2 teaspoons harissa, to taste
- 1 litre water or vegetable stock
- Juice of 1 lemon, and salt
- About 200 g stale crusty bread, torn into small pieces
- 4 eggs (use pasteurised eggs if serving soft yolks to pregnant women, young children, older people or anyone with a weak immune system)
- To serve: capers, olives, a small tin of tuna (optional)

Method

1. Warm the olive oil in a large pot, add the garlic and cook gently for 1 minute without letting it brown. Stir in the cumin and the harissa.
2. Add the chickpeas with their liquid and the water or stock. Bring to the boil and simmer for 20 minutes, then season with salt and the lemon juice.
3. Crack the eggs into the simmering soup, cover and cook for 3 to 4 minutes, until the whites are firm. For firm yolks, cook for a few minutes longer.
4. Put the torn bread in four deep bowls and ladle the hot chickpeas and broth over it, with one egg per bowl.
5. Top each bowl with a drizzle of olive oil, a pinch of cumin, extra harissa, and capers, olives or tuna if you like. Break the egg and stir it in as you eat.

Slata mechouia (grilled salad)

Peppers, tomatoes, onions and garlic are grilled until blackened, peeled and chopped or pounded together with olive oil, caraway and coriander seed. It is usually served cold with tuna, olives and hard-boiled eggs, and eaten with bread.

Ingredients

- 4 green or red peppers (use 1 or 2 hot green chillies among them if you like heat)
- 4 ripe tomatoes
- 1 onion, halved
- 4 cloves garlic, unpeeled
- 1 teaspoon ground caraway and 1/2 teaspoon ground coriander
- 4 tablespoons olive oil
- Juice of 1/2 lemon, and salt
- To serve: 1 small tin of tuna in oil, a handful of black olives, 2 hard-boiled eggs cut into quarters

Method

1. Grill the peppers, tomatoes, onion and garlic under a hot grill, on a barbecue or over a gas flame, turning often, until the skins are black and the vegetables are soft (15 to 25 minutes).
2. Put the peppers in a bowl, cover and leave for 10 minutes so the skins loosen. Peel all the vegetables and remove the pepper seeds.
3. Chop everything finely on a board, or pound it roughly in a mortar, and mix in the caraway, coriander, olive oil, lemon juice and salt.
4. Spread the salad on a plate and leave it to cool.
5. Top with the tuna, olives and hard-boiled eggs, drizzle with a little more olive oil and serve with bread.

Ojja with merguez

A quick dish of eggs cooked in a spicy sauce of tomatoes, peppers, garlic, caraway and harissa, often with slices of merguez, a small spicy sausage, or with shrimp. It is eaten straight from the pan with bread.

Ingredients

- 3 tablespoons olive oil
- 300 g merguez sausages, cut into thick slices
- 3 cloves garlic, crushed
- 2 green peppers, sliced
- 1 tablespoon tomato paste and 1 teaspoon harissa (more if you like it hot)
- 4 ripe tomatoes, chopped, or 1 x 400 g tin chopped tomatoes
- 1 teaspoon ground caraway, salt and black pepper
- 150 ml water
- 6 eggs (use pasteurised eggs if the yolks will stay soft)
- Chopped parsley and bread to serve

Method

1. Heat the oil in a wide frying pan and brown the merguez slices for 5 minutes. Lift them out and set aside.
2. In the same pan, fry the garlic and peppers for 3 minutes, then stir in the tomato paste and harissa.
3. Add the tomatoes, caraway, salt, pepper and water, and simmer for 10 minutes until the sauce is thick. Return the merguez to the pan.
4. Make six hollows in the sauce and break an egg into each. Cover and cook over a low heat for 5 to 8 minutes, until the whites are set. For pregnant women, young children, older people or anyone with a weak immune system, cook until the yolks are firm too, or use pasteurised eggs.
5. Sprinkle with parsley and serve at once from the pan, with plenty of bread.

Tunisian tajine

Nothing like the Moroccan stew of the same name: a Tunisian tajine is a thick baked omelette, somewhat like an Italian frittata, made with eggs, grated cheese, parsley, potatoes and chicken, minced meat or tuna. It is cut into squares and served warm or cold.

Ingredients

- 2 tablespoons olive oil
- 1 onion, finely chopped
- 300 g chicken breast, cut into small cubes
- 1 teaspoon turmeric, 1/2 teaspoon ground black pepper and salt
- 2 medium potatoes, peeled and cut into small cubes
- 8 eggs
- 100 g grated cheese (such as Gruyère, Emmental or mild Cheddar)
- 3 tablespoons dried breadcrumbs
- A large handful of parsley, finely chopped
- Butter or oil for the dish

Method

1. Heat the oven to 180°C. Fry the onion in the oil for 5 minutes, add the chicken, turmeric, pepper and salt, and cook for 10 minutes, until the chicken is cooked through. Leave to cool a little.
2. Meanwhile, fry or boil the potato cubes until just tender, about 10 minutes, and drain.
3. Beat the eggs in a large bowl, then stir in the cheese, breadcrumbs, parsley, chicken and potatoes.
4. Pour into a buttered baking dish about 20 x 25 cm and bake for 30 to 35 minutes, until firm in the middle and golden on top.
5. Leave to rest for 10 minutes, then cut into squares. Serve warm or cold, with salad and lemon wedges.

Mint tea with pine nuts

Sweet green tea with fresh mint, served in small glasses with a spoonful of pine nuts floating on top. In the cafés of Tunis you are often asked whether you want your tea with or without pine nuts.

Ingredients

- 2 teaspoons Chinese gunpowder green tea
- 700 ml water
- 4 to 6 teaspoons sugar, to taste
- A large handful of fresh mint
- 4 tablespoons pine nuts, lightly toasted in a dry pan

Method

1. Bring the water to the boil. Rinse the tea leaves in a teapot with a little boiling water and pour this water away.
2. Add the rest of the boiling water and the sugar to the pot, and let it brew for 3 minutes, or simmer it gently on a low heat as many Tunisians do.
3. Push the mint into the pot and leave it for 2 more minutes.
4. Put a spoonful of pine nuts in each small glass and pour the hot tea over them from a height, so it froths a little.
5. Serve at once; sip the tea and eat the pine nuts at the end.

Useful phrases

Shnahwalek?

shnah-WEH-lek · How are you?

Labes, yaishek

leh-BEHS, yah-EESH-ek · Fine, thank you

Sbah il-khir

SBAH el-KHEER · Good morning

Msa il-khir

MSAH el-KHEER · Good evening

Liltek zina

LEEL-tek ZEE-na · Have a good night

Shnowa ismek?

SHNOO-wa ISM-ek · What is your name?

Ismi ...

IS-mee · My name is ...

Tsharrafna

tshar-RAF-na · Nice to meet you

Samahni

SAH-mah-nee · Excuse me, sorry

Ma fhimtish

ma FHIM-teesh · I don't understand

Tahki inglizi?

TAH-kee in-gee-ZEE · Do you speak English?

Win il-mihadh?

ween el-mee-HAHD · Where is the toilet?

Bqaddesh?

b-GAD-desh · How much is it?

Nhibb ...

n-HIBB · I would like ...

Hizzni l- ..., yaishek

HIZZ-nee l..., yah-EESH-ek · Take me to ..., please

Ana ma naklish lham

AH-na ma NAH-kilsh LHAM · I don't eat meat

Rud belek!

rood BEH-lek · Look out! Be careful!

Ijriwli!

ij-REE-wlee · Help!

Things you might not know

1. George Lucas filmed the first Star Wars film in southern Tunisia and named Luke Skywalker's desert planet Tatooine after the town of Tataouine. Luke's underground home was filmed in a cave house in Matmata.
2. Cape Angela, near Bizerte, is the northernmost point of Africa, and Bizerte is the northernmost city on the continent.
3. In 2022 UNESCO added harissa to its list of intangible heritage as part of Tunisia's heritage, and Tunisia is a leading exporter of the chilli paste.
4. In the 2025/2026 season Tunisia was the world's second-largest producer of olive oil after Spain, with a record of about 500,000 tonnes, according to the International Olive Council.
5. Tunisia abolished slavery in 1846, two years before France abolished it for good in its colonies.
6. In 2015 the Nobel Peace Prize went to the Tunisian National Dialogue Quartet, four organisations that helped the country through a political crisis after the revolution.
7. Djerba, in the Gulf of Gabès, is the largest island of North Africa, at 514 km².
8. The Maltese language descends partly from the Arabic once spoken in Sicily and Tunisia, and Maltese and Tunisian Arabic speakers can understand about a third of each other's speech.
9. The Bardo National Museum in Tunis holds one of the largest collections of Roman mosaics in the world.
10. Tunisia's red flag with a white disc, a crescent and a star was first approved in 1831, under the Ottoman-era beys, and has barely changed since.
11. The country takes its name from its capital. In Arabic, as in Spanish and Russian, the same word is used for both the city and the country.
12. As of September 2026, Tunisia has ten World Heritage Sites. The newest, the village of Sidi Bou Said, was added in July 2026.
13. Chott el Djerid, a salt lake of more than 5,000 km² in the southwest, is the largest salt pan of the Sahara.

Questions for the group

- Have you ever been to Tunisia, or has someone in your family? What do you remember?
- Have you ever tasted Fish couscous or Brik with egg? What is a dish you remember from a trip?
- Independence from France (1956). Do you remember hearing about it? Where were you then?
- Tunisia becomes a republic (1957). Do you remember hearing about it? Where were you then?
- Have you seen The ruins of Carthage, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Tunisia, which would it be and why?

QUIZ

How well do you know Tunisia?

Circle the right answer. The answers are on the last page.

1. Djerba is the largest island of North Africa.

- A) True
- B) False

2. Sidi Bou Said was added to the World Heritage List in 2026 as a site of its own.

- A) True
- B) False

3. The Bardo National Museum in Tunis is especially famous for which collection?

- A) Medieval armour
- B) Egyptian mummies
- C) Impressionist paintings
- D) Roman mosaics

4. Visitors may take Tunisian dinars home as a souvenir when they leave the country.

- A) True
- B) False

5. Which European language is most closely related to Tunisian Arabic?

- A) Greek
- B) Romanian
- C) Portuguese
- D) Maltese

6. Who became the first president of Tunisia when the republic was proclaimed in 1957?

- A) Zine El Abidine Ben Ali
- B) Habib Bourguiba
- C) Ahmad Bey

D) Husayn ibn Ali

7. 'Hizzni l- ..., yaishek' is a way to ask a taxi driver to take you somewhere.

- A) True
- B) False

8. Someone asks you 'Shnahwalek?'. Which is a good reply?

- A) Ijriwli!
- B) Bislema
- C) Labes, yaishek
- D) Rud belek!

9. What is a Tunisian tajine?

- A) A slow-cooked stew in a pot with a cone-shaped lid
- B) A fish soup with vermicelli
- C) A sweet almond pastry
- D) A baked egg dish, like a frittata

10. Taking photographs of or near government buildings and military sites in Tunisia is not allowed.

- A) True
- B) False

11. Chott el Djerid is a freshwater lake.

- A) True
- B) False

12. What is the famous monument at El Jem?

- A) A Roman amphitheatre
- B) A salt lake
- C) A great mosque
- D) A Phoenician harbour

Quiz answers

1. True

True. Djerba, in the Gulf of Gabès, covers 514 km² and is the largest island of North Africa.

2. True

True. UNESCO inscribed the Village of Sidi Bou Saïd in July 2026, bringing Tunisia's total to ten World Heritage Sites.

3. D) Roman mosaics

The Bardo has one of the largest collections of Roman mosaics in the world, including a famous portrait of the poet Virgil.

4. False

False. The dinar is a closed currency: taking dinars out of Tunisia is not allowed. Keep your exchange receipts and change leftover dinars back before you leave.

5. D) Maltese

Maltese descends partly from the Arabic once spoken in Sicily and Tunisia, and Maltese and Tunisian Arabic speakers can understand about a third of each other's speech.

6. B) Habib Bourguiba

Habib Bourguiba, who had led the independence movement, became the first president in 1957 and held office until 1987. Ahmad Bey and Husayn ibn Ali were beys in earlier centuries.

7. True

True. It means 'Take me to ..., please'.

8. C) Labes, yaishek

Shnahwalek? means 'How are you?', and 'Labes, yaishek' means 'Fine, thank you'.

9. D) A baked egg dish, like a frittata

A Tunisian tajine is a baked egg dish, like a frittata, with cheese, parsley, potatoes and meat or tuna. The stew in a cone-lidded pot is the Moroccan tagine.

10. True

True. Do not photograph government buildings, police or military sites, and ask before photographing people.

11. False

False. Chott el Djerid is a salt lake, the largest salt pan of the Sahara, and it is dry for most of the year.

12. A) A Roman amphitheatre

El Jem has a Roman amphitheatre, built around AD 238, with room for about 35,000 spectators. It has been a World Heritage Site since 1979.

Tunisia visa page

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Next stops

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