

Souk

MEDITERRANEAN BISTRO & BAR

MEZZA

VEGETABLES | PROTEIN

- Hummus** | 6
chickpea puree, garlic, tahini, lemon juice
- Red Beet Hummus** 8
served with pita
- Grilled Halloumi Cheese** | 12
middle eastern style grilled cheese, olive tapenade, tomato jam & pomegranate jus
- Crispy Falafel** | 10
classic deep fried falafel served with tahini & house mixed pickles
- Baba Ghanoush** | 7
roasted eggplant, garlic, tahini, pomegranate, tatbilah
- Stuffed Grape Leaves** | 10
egyptian rice, tomato, parsley, lemon juice
- Moussaka** | 10
wood fire roasted eggplant, olive oil, garlic & tomato, topped with smoked gouda bechamel
- Harissa Goat Cheese Cigar** | 10
blends of goat cheese & harissa rolled in phyllo dough
- Fattoush Salad** | 10
mixed greens, cucumber, tomato, pomegranate, bulgarian feta, pita chips, sumac vinaigrette
- Beet Salad** | 12
arugula, candied walnuts, dates, gorgonzola, toasted sesame, honey orange blossom vinaigrette
- Lamb Hummus** | 10
house hummus topped with spiced ground lamb & pine nuts
- Crispy Kibbeh** | 10
bulgur & beef crust stuffed with ground beef, onions, pine nuts, served with harissa lebna
- Beef Cigar** | 10
spiced ground beef rolled in phyllo dough
- Chicken Pastila** | 13
braised chicken in honey saffron cinnamon sauce topped with crushed almond paste
- Lamb Moussaka** | 12
wood fire roasted eggplant, olive oil, garlic & tomato, topped with lamb and smoked gouda bechamel
- Lamb Sausage Skewer** | 12
skewer of lamb, onion and peppers over garbanzo salad
- Mediterranean Mussels** | 13
in tomato charmoula sauce & garlic

Souk Mezza Platter | 20

hummus, red beet hummus, baba ghanoush, harissa lebna, sweet tomato olives

MAINS

- Shawarma Platter**
roasted lamb 18 / **chicken** 15
hummus, tomato, pickled cucumber, onion
- Beef Filet Kebab** | 20
seasonal roasted vegetables, served with couscous or saffron rice
- Lamb Kefta Kebab** | 16
seasonal roasted vegetables, served with couscous or saffron rice
- Saffron Chicken Kebab** | 16
seasonal roasted vegetables, served with couscous or saffron rice
- Harissa Roasted Chicken** | 17
half chicken served with vegetable risotto
- Roasted Vegetable Couscous** | 15
roasted seasonal veggies cooked in tomato broth
- Moroccan Meatballs** | 15
meatballs cooked in tomato charmoula sauce served over garbanzo couscous, topped with a fried egg
- Lamb Tagine** | 18
boneless lamb braised with seasonal veggies, dried apricots & saffron, topped with almonds & sesame seeds over sweet tefaya couscous
- Za'atar Oven Roasted Lamb Rack** | 27
za'atar marinated lamb rack oven roasted with vegetables, served with garlic mashed potato & cabernet lamb jus
- Mediterranean Salmon** | 19
seared salmon in a preserved lemon sauce, served with roasted cauliflower & tabbouleh salad
- Grilled Trout** | 20
moroccan spiced grilled trout, served on a bed of saffron basmati rice, tahini, roasted tomato
- Shrimp Risotto** | 16
green charmoula shrimp atop vegetable risotto

LARGE PLATES / FAMILY STYLE MEZZA

- Charmoula Trout Tagine** | 55
oven roasted trout with charmoula tomato sauce served atop vegetable couscous
- Souk Paella** | 50
mixed seafood & sausage
- Preserved Lemon Whole Chicken Tagine** | 35
moroccan chicken tagine, potato, olives & preserved lemon
- Grilled Kebabs** | 50
steak, chicken & lamb kefta

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MUST HAVE SIDES

Sweet Tomato
Moroccan Olives
Roasted Cauliflower
Roasted Seasonal Veggies
Tabbouleh
Moroccan Potato Cake (Ma'akoda)
Saffron Basmati Rice
Roasted Garlic Mashed Potato
Tefaya Couscous
Sumac French Fries
Harissa Lebna
all sides | 7

SWEETS

Triple Chocolate Cake | 12
Kinafa | 12
Orange Cardamom Crème Brulee | 10
Assorted Baklava | 12
Ice Cream of the Week | 12

KIDS CORNER

Flat Bread Cheese Pizza | 7
Chicken Kebab | 7



HAND CRAFTED COCKTAILS



Spice Trade | 9

cardamom & roasted pineapple infused kruto vodka

Cucumber Delight | 10

new amsterdam gin, cucumber, lemon, crushed mint

Fig Martini | 11

kruto vodka, fresh lemon, roasted fig, caramel swirl

Marrakesh Rita | 10

el jimador tequila blanco, apricot marmalade, fresh lime, agave

Alia's Frozen Whiskey | 10

bird dog grapefruit whiskey, sour, fresh ginger
add lambrusco bottle swirl | 5

Blackberry Seduction | 12

sugar island coconut rum, muddled blackberries, mint, twist of lime

Moroccan Mule | 10

kruto vodka, muddled jalapeño, lime, hot mint tea, ginger beer

Skinny Pear | 10

skyy pear vodka, mint, aloe vera, agave, dash of lemon

Old Fashioned | 12

reily's ginger whiskey, saffron bitters, rose water,
sweet vermouth, charred orange peel

Arabesque Sangria | 12

riunite lambrusco with a hint of cherry brandy
and muddled oranges

Lebanese Night (Frozen) | 12

reyka vodka with strawberry guava flavors, lemon and
a dash of simple syrup

At Souk we cook with several types of nuts, if you have any allergies, please let your server know.

