

Souk

MEDITERRANEAN BISTRO & BAR

VEGETABLE MEZZA

- Lentil Soup** | 7
crispy onions, cilantro, pita chips, lemon, pine nuts
- Hummus** | 6
chickpea puree, garlic, tahini, lemon juice
- Baba Ghanoush** | 7
fire roasted eggplant, garlic, tahini, pomegranate, tatbilah
- Foul Mudammas** | 7
fava & garbanzo bean spread, garlic, olive oil, tahini
- Sweet Tomato** | 7
tomato chutney, cinnamon, ginger & honey
- Stuffed Grape Leaves** | 8
egyptian rice, tomato, parsley, lemon juice
- Zaytoun** | 6
marinated olives, preserved lemon, harissa
- Roasted Turmeric Cauliflower** | 7
tahini, sumac, cumin, pine nuts, tomato
- Charmoula Mushrooms** | 6
roasted crimini mushrooms
- Yogurt Batinjan** | 7.5
baked baby eggplant, olive oil, garlic yogurt, roasted tomato charmoula
- Muhamara** | 6
walnuts, pomegranate molasses, roasted red pepper
- Roasted Seasonal Veggies** | 6
- Mushroom Risotto** | 9
- Grilled Halloumi Cheese** | 10
pomegranate
- Crispy Falafel** | 6
served with tahini sauce
- Harissa Goat Cheese Cigar** | 8
blends of goat cheese & harissa rolled in phyllo dough
- Fattoush Salad** | 8
mixed greens, cucumber, tomato, pomegranate, bulgarian feta, pita chips, sumac vinaigrette
- Roasted Beet Salad** | 10
oranges, toasted sesame seeds, pomegranate vinaigrette
- Roasted Vegetable Couscous** | 9
roasted seasonal veggies cooked in tomato broth
- Tabbouleh** | 6
parsley, bulgur wheat, diced tomato, green onions, mint, lemon dressing
- Makdus** | 7
pickled eggplant, walnut, harissa
- Ma'akoda** | 8
moroccan potato cake
- Pickled Lebna** | 7
strained yogurt, harissa, walnuts, pomegranate, mint
- Saffron Basmati Rice** | 5
- Roasted Garlic Mashed Potato** | 6
- Coriander Potato** | 6

Souk Mezza Platter | 20

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

MEAT ♦ POULTRY ♦ FISH

- Hummus Bil Lahm** | 8
house hummus topped with spiced ground lamb, pine nuts, pickled vegetables, za'atar
- Crispy Kibbeh** | 9
bulgur & beef crust stuffed with ground beef, onions, pine nuts, served with harissa lebna
- Beef Cigar** | 8
spiced ground beef rolled in phyllo dough
- Chicken Pastila** | 12
braised chicken in honey saffron cinnamon sauce topped with crushed almond paste
- Shawarma Platter**
steak 18 / roasted lamb 16 / chicken 13
hummus, tomato, pickled cucumber, onion
- Beef Filet Kebab** | 18
seasonal roasted vegetables, served with couscous or saffron rice
- Saffron Chicken Kebab** | 13
seasonal roasted vegetables, served with couscous or saffron rice
- Harissa Roasted Chicken** | 17
half chicken served with roasted vegetables & risotto
- Za'atar Oven Roasted Lamb Rack** | 24
pickled lebna, muhamara potato & roasted tomato charmoula
- Lamb Batinjan** | 9
baked eggplant, spiced lamb sausage, pine nuts, pomegranate, roasted tomato, garlic yogurt
- Spicy Lamb Sausage** | 9
harissa, onions, fennel seeds
- Steak Tenderloin Tartar (Kibbeh Nayyeh)** | 12
minced raw beef, bulgur, green onions & mint leaves
- Mediterranean Mussels** | 12
in tomato charmoula sauce & garlic
- Kefta Tagine** | 11
moroccan meatballs cooked in tomato charmoula sauce with roasted potatoes, topped with a fried egg
- Lamb Tagine** | 18
braised in seasonal vegetables, dried apricots, saffron & ras al hanout topped with almonds & sesame seeds
- Charmoula Salmon Tagine** | 19
seared salmon & seasonal veggies cooked in roasted tomato charmoula sauce
- Grilled Trout** | 20
moroccan spiced grilled trout, served on a bed of saffron basmati rice, tahini, roasted tomato
- Preserved Lemon Charmoula Prawns** | 14

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LARGE PLATES / FAMILY STYLE MEZZA

Rotisserie Chicken Shawarma | 25
one pound of marinated chicken rotisserie

Grilled Kebabs | 35
steak, chicken & shaved roasted lamb

Rotisserie Steak Shawarma | 35
one pound of marinated steak rotisserie

Souk Paella | 35
mixed seafood & sausage

Roasted Lamb Rotisserie | 30
one pound of marinated of lamb shoulder

Preserved Lemon Whole Chicken Tagine | 25
moroccan chicken tagine, potato,
olives & preserved lemon

KIDS CORNER

Flat Bread Cheese Pizza | 7

Chicken Kebab | 7

SWEETS

Turkish Coffee Chocolate Mousse | 10

Kinafa | 14

Orange Cardamom Crème Brulee | 10

Assorted Baklava | 12

Market Gelato | 12

HOOKAH

Narjila (Hookah) | 26

Refill | 18

Flavors: apple, coconut, mint, grape,
grapefruit, cherry, watermelon, melon,
banana, pineapple, mango, lemon

\$36 without food/drinks

HAND CRAFTED COCKTAILS

Spice Trade | 9
cardamom & roasted pineapple
infused vodka

Blackberry Seduction | 11
coconut rum, muddled blackberries,
mint, twist of lime

Cucumber Delight | 8
gin, cucumber, lemon, crushed mint

Moroccan Mule | 10
vodka, muddled jalapeño, lime,
hot mint tea, ginger beer

Fig Martini | 10
vodka, fresh lemon, roasted fig, caramel swirl

Skinny Pear | 10
pear vodka, mint, aloe vera,
agave, dash of lemon

Marrakesh Rita | 10
tequila, apricot marmalade, fresh lime, agave

Alia's Frozen Whiskey | 10
grapefruit whiskey, sour, fresh ginger

Old Fashioned | 12
ginger whiskey, saffron bitters, rose water,
sweet vermouth, charred orange peel

SOCIAL HOUR

House Cocktails | 7
(excluding Moroccan Old Fashioned)

MON - FRI
4 — 7 PM

Well Drinks | 4

1/2 Price Selected Wines

Half Price Selected Spreads

SAT - SUN
11 — 4 PM

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