

Souk

MEDITERRANEAN BISTRO & BAR

LUNCH

MEZZA TO SHARE

- Hummus** | 6 traditional hummus served with pita
- Red Beet Hummus** | 8 served with pita
- Baba Ghanoush** | 7 fire roasted eggplant, garlic, tahini, pomegranate, tatbilah
- Harissa Goat Cheese Cigar** | 10 blends of goat cheese & harissa rolled in phyllo dough
- Chicken Pastila** | 13 braised chicken in a honey saffron cinnamon sauce topped with crushed almond paste
- Beef Cigar** | 10 spiced ground beef rolled in phyllo dough
- Crispy Kibbeh** | 10 bulgur & beef crust stuffed with ground beef, onions, pine nuts, served with harissa lebna
- Mediterranean Mussels** | 13 in tomato charmoula sauce & garlic

Souk Mezza Platter | 18

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

SALADS

Fattoush | 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

add chicken 5 / beef 7 / shrimp 7 / salmon 9

FLATBREADS

Arugula & Date | 13 creamy smoked gouda & parmesan cheese topped with arugula, gorgonzola, toasted walnuts & pomegranate molasses

Moroccan Lamb Sausage | 14 tomato sauce, mozzarella, feta, olives, onion & red pepper

Chicken Pesto | 13 pesto sauce, mozzarella, goat cheese & olives topped with garlic sauce

SANDWICHES

Souk Burger | 12 ground lamb & beef, tomato, grilled onion, arugula, smoked gouda & harissa lebna spread

Chicken Shawarma | 10 garlic spread, lettuce, tomato & pickled cucumber

Steak Shawarma | 14 thin sliced filet, onion, tomato, parsley, pickled cucumber & tahini sauce

Crispy Falafel | 10 with hummus, tahini, cucumber, tomato relish, harissa & pickled cucumber

Roasted Lamb Gyro | 13 rotisserie roasted lamb shoulder, onion, tomato, cucumber, lettuce & yogurt cucumber sauce

MAINS

Steak Beef Kebab | 18 seasonal roasted vegetables, served with couscous or saffron rice

Moroccan Meatballs | 14 meatballs cooked in tomato charmoula sauce served over garbanzo couscous, topped with a fried egg

Saffron Chicken Kebab | 15 seasonal roasted vegetables, served with couscous or saffron rice

Lamb Kefta Kebab | 16 seasonal roasted vegetables, served with couscous or saffron rice

Falafel Platter | 13 hummus, roasted eggplant, falafel, tabbouleh, dolma

Vegetable Risotto | 14 select market vegetables, fresh herbs & tomato

Roasted Vegetable Couscous | 15 roasted seasonal vegetables cooked in tomato broth

Harissa Roasted Chicken | 17 half chicken served with roasted vegetables & risotto

Lamb Tagine | 16 boneless lamb braised with seasonal veggies, dried apricots & saffron, topped with almonds & sesame seeds over sweet tefaya couscous

Mediterranean Salmon | 17 seared salmon in a preserved lemon sauce served with roasted cauliflower & tabbouleh salad

Grilled Trout | 18 moroccan spiced grilled trout, served on a bed of saffron basmati rice

Shrimp Risotto | 16 green charmoula shrimp atop vegetable risotto

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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.

