

SOUK EASTER BRUNCH

4 COURSE BRUNCH \$45 PER PERSON

1ST COURSE

SOUK MINI MEZZA PLATTER

HUMMUS, BABAGANOUSH, OLIVES AND PITA
\$10

GOAT CHEESE CIGAR

PHILLO DOUGH ROLLED WITH GOAT, CREAM
CHEESE AND LEBNA HARISSA
\$8

2ND COURSE

FATOOSH SALAD

CHOPPED ROAMINE, TOMATO, CUCUMER,
RADISH, OLIVES, FETA, CROUTONS, TAHINI
TOSSED WITH A SUMAC LEMON VINAGRETTE
\$8

3RD COURSE

GOAT CHEESE & VEGETABLES OMLET

MARINATED CHICKEN BREAST, ROASTED
VEGETABLES & SAFFRON RICE
\$18

CRÈME BRULEE FRENCH TOAST

CINAMON WHIP CREAM & PISTACHIOS
\$15

HARISSA CHICKEN

MARINATED CHICKEN BREAST, ROASTED
VEGETABLES & SAFFRON RICE
\$18

BEEF FILET

GRILLED TO YOUR LIKING SERVED WITH
ROASTED VEGETABLES, POMEGRANATE
MOLASSES AND SESAME SEEDS
\$25

APRICOT LAMB

GRILLED AND SERVED WITH GRILLED
VEGETABLES ON TOP OF NAAN BREAD WITH
PISTASHIO TAHINI
\$20

LAMB TAGINE

BRAISED LEG OF LAMB SERVED
ON A BED OF COUSCOUS, APRICOTS,
ALMONDS AND SESAME SEEDS
\$25

LAMB KOFTA

GROUND LEG OF LAMB GRILLED AND SERVED
ON A BED OF ROASTED VEGETABLES
ON TOP OF NAAN BREAD
\$20

CHICKEN RISOTTO

HALF ROTISERRE CHICKEN SERVED ON A BED
OF CREAMY VEGETABLE RISOTTO
\$25

SALMON KEBAB

SCOTTISH SALMON SKEWERED UP AND
GRILLED. SERVED ON TOP OF COUSCOUS AND
ROASTED FINGERLING POTATOES AND
HEIRLOOM BABY CARROTS
\$25

4TH COURSE

CHOICE OF DESSERT

BAKLAVA

CHOPPED PISTACHIO SERVED WITH SAFFRON
SYRUP AND STUFFED DATES \$12

CHOCOLATE CAKE

TRIPLE CHOCOLATE CAKE SURE TO END
MOTHERS DAY JUST RIGHT.
\$12

