

Chef's Four Course Menu

\$45 per guest plus
one sweet pairing
champagne.

Individual also
available. This
prefixed menu is
only available for
Wednesday,
February 14th
2018.

Souk
MEDITERRANEAN BISTRO & BAR

choice of starters

MINI MEZZA 13

Hummus, Baba Ghanoush, cheese cigar
and olives

BEET SALAD 12

Arugula, candied walnuts, gorgonzola,
honey orange blossom vinaigrette

choice of entree

MEDITERRANEAN SALMON 20

Seared salmon in lemon sauce, served with
harissa mashed potato & asparagus.

MORCCAN LAMB TAGINE 20

Boneless lamb braised with seasonal veggies,
dried apricots & saffron, topped with almonds
& sesame seeds over couscous

LAMB KEFTA KEBAB 18

Wood grilled ground lamb served with
seasonal roasted vegetables, served with
couscous or saffron rice

SAFFRON CHICKEN KEBAB 17

Seasonal roasted vegetables, served with
couscous or saffron rice

BEEF FILET KEBAB 22

Seasonal roasted vegetables, served with
couscous or saffron rice

choice of dessert

TRIPLE CHOCOLATE CAKE 12

MINI BAKLAVA ASSORTMENT 12

Love potion handcrafted cocktails

Spice Trade | 9

Cardamom & roasted pineapple infused
kruto vodka

Marrakesh Rita | 10

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

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

Arabesque Sangria | 12

Lambrusco with a hint of cherry brandy and
muddled oranges