Douk Middle Sastern Moroccan

Le Souk. The name for 'the market place' in towns and cities across North Africa and the Middle East. From one country to another, one thing that remains the same is that 'the market place ' is a melting pot of people, sights, sounds, smells and flavours. Here at Le Souk, our cuisine is our melting pot of flavours and traditional dishes from Morocco, Sgypt and Lebannon, expertly prepared by our chefs. Sit back, relax, enjoy our specialities and experience a taste of 'Le Souk'.

APPETIZERS SOUP & SALADS

55

\$55

\$60

\$55

\$57

\$66

LEBANESE HOMMOS

Chickpeas pureed with herbs and spices, tahini, fresh lemon juice and virgin olive oil

LEBANESE BABAGANOUSH

Smoky roasted eggplant pureed with garlic, tahini, lemon juice, salt & pepper

EGYP JIAN JABOULEH

Chopped tomato, onion, flat leaf parsley and bulghar wheat tossed with lemon juice, salt & pepper

HOMMOS WITH GRILLED CHICKEN \$60

Succulent pieces of chicken marinated in cumin, ginger, onion, garlic & pepper, served with hommos

HOMMOS WITH GRILLED LAMB \$60

Tender lamb marinated in cumin, ginger, onion, garlic & pepper, served with hommos

\$50 FALAFEL

Crispy fried cakes of broad beans, mixed veggies and herbs

ZAALUK

Roasted eggplant pureed with garlic, coriander, fresh lemon juice, and virgin olive oil

MOROCCAN PUMPKIN SOUP \$55 With optional Harissa oil if preferred \$60 HALOUMÍ CHEESE Pan fried Lebanese Haloumi Cheese garnished with sumak GOAT CHEESE SALAD \$60 With honey, lemon, walnuts and harissa oil \$60 ARABIC SALAD Fresh tomoto, red & yellow peppers, cucumber & onion finely diced and tossed with cumin, salt & pepper and lemon juice \$66 MERGEZ SALAD A salad created with North African spiced sausage \$90 ROASTED FRESH FIG SALAD In honey with goats cheese, green salad and orange sauce \$50 MOROCCAN CIGARS Filo pastry filled with feta cheese and fresh mint EGYPTIAN MEZZE PLATTER \$150

(for 2) hommos, kefta, babaganoush, zaaluk, falafel, feta cheese, Moroccan cigars, mixed olives and green leaves.

PASTILLA

Moroccan sweet and spiced filo pastry. Filled with pigeon, egg and cinnamon.

KEFJA

Grilled fresh minced beef patties mixed with cumin, paprika, corriander, pepper and chefs special spices. Served with arabic salad & pita bread

ALEXANDRÍA SARDÍNES

\$60

Fresh sardines grilled to perfection and served with mixed leaves and lemon zest

JUNA AND EGG BRICK Filo pastry stuffed with tuna, capers, parsley and egg

CRISPY PRAWNS



\$60

With cumin and fresh orange served on green leaves with a sweet and sour dressing

SAFFRON RICE ARABIC RICE EXTRA COUS COUS + 10% SERVICE CHARGE

MAIN COURSE SIDE DISHES MİXED ŞALAD \$35 \$40 MERGEZ EXTRA SAHARA BREAD \$40

\$40 \$30 \$10

🏅 – Signature Dishes

TAGINE & MAIN COU

		- Toplan
VEGETABLE TAGINE Seasonal veggies with dried figs and honey	\$90	
FALAFEL TAGINE A Tagine of crispy fried broad bean cakes, broccoli, honey beans and potato slowly simmered in Chermoula sauce	\$90	
LAMB TAGINE Tender cubes of Lamb cooked with apricots and prunes, served with glazed olives and potatoes	\$150	\sim
CHICKEN TAGINE Succulent pieces of chicken slow cooked with preserved lemon confit, artichokes and green olives	\$145	
Seabass fillet with red bell pepper dressing, fresh chives and chermoula sauce	\$170	
PRAWN TAGINE Fresh crispy prawns cooked with braised fennel, sauteed vegetables and pickled lemon	\$155	29
TAGINE OF SALMON Marinated salmon with a spicy North African sauce simmered with garden vegetables	\$155	
SEAFOOD TAGINE Shrimp, squid, tiger prawns, clams, green veggies and fennel slow cooked and served with fresh lemon	\$160	AF
KEFTA TAGINE Beef kefta, green beans, potatoes, onion, red & green peppers simmered in charmoula sauce & topped with a slow cooked poached egg	\$145	
DUCK LEG TAGINE Succulent duck legs slow cooked with fennel, broccoli potatoes and glazed apple	\$160	
MOROCCAN SEAFOOD PAELLA Squid, prawns, clams, red & green peppers, green peas, paprika and garlic cooked and served in a	\$165	
traditional Moroccan clay pot VEGGJE A LE SOUK Roast potatoes, broccoli, honey beans, grean peas, shallots, red & green peppers sauteed with garlic.	\$90	
MEDITERRANEAN GRILLED TIGER PRAWNS Marinated in chefs special spices, grilled and served with arabic salad and sauteed potatoes broccoli & cherry tomatos	\$170	
COUS COUS A LE SOUK S Roasted lamb shank, beef Mergez and veggies served with cous cous	\$160	
CHİCKEN OR LAMB STEW Served with cous cous, sweet onions and veggies	\$135/\$140	
COUS COUS WITH VEGETABLES Choice seasonal veggies served with cous cous, raisins and chick peas	\$ 80	
EGYPTIAN MIXED GRILLED MEAT PLATTER	\$290/\$5ٜ80	

Lamb chops, chicken breast, cubed lamb, minced beet Ketta all marinated in tahini sauce and chet special spices then grilled to perfection. Served with Arabic Rice and home style white bean sauce. For 2 or 4 people

MOROCCAN MİXED GRİLLED MEAT PLATTER

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Lamb shank, cubes of grilled chicken breast and lamb leg, Mergez sausage, served with traditional cous cous and veggies for 2 or 4

SHEESH KEBABS

Mixed kebabs of chicken or lamb. Your choice served with roast potatoes, veggies and crispy garlic

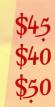
DESERTS

BANANA FILO Ripe banana filled crispy filo pastry, flamed with fig liqueur BAKLAVA PASTRIES A selection of fine homemade Moroccon pastries CHOCOLATE CAKE Served with Vanilla ice-cream, chocolate sauce with a hint of cinnamon

+ 10% SERVICE CHARGE







\$135