

# Le Souk

## Middle Eastern 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, Egypt and Lebanon, expertly prepared by our chefs. Sit back, relax, enjoy our specialities and experience a taste of 'Le Souk'.

### APPETIZERS SOUP & SALADS

<b>LEBANESE HOMOOS</b>	\$55	<b>MOROCCAN PUMPKIN SOUP</b>	\$55
Chickpeas pureed with herbs and spices, tahini, fresh lemon juice and virgin olive oil		With optional Harissa oil if preferred	
<b>LEBANESE BABAGANOUSH</b>	\$55	<b>HALOUMI CHEESE</b> §	\$60
Smoky roasted eggplant pureed with garlic, tahini, lemon juice, salt & pepper		Pan fried Lebanese Haloumi Cheese garnished with sumak	
<b>EGYPTIAN TABOULEH</b>	\$60	<b>GOAT CHEESE SALAD</b>	\$60
Chopped tomato, onion, flat leaf parsley and bulghar wheat tossed with lemon juice, salt & pepper		With honey, lemon, walnuts and harissa oil	
<b>HOMOOS WITH GRILLED CHICKEN</b>	\$60	<b>ARABIC SALAD</b>	\$60
Succulent pieces of chicken marinated in cumin, ginger, onion, garlic & pepper, served with hommos		Fresh tomato, red & yellow peppers, cucumber & onion finely diced and tossed with cumin, salt & pepper and lemon juice	
<b>HOMOOS WITH GRILLED LAMB</b>	\$60	<b>MERGEZ SALAD</b>	\$66
Tender lamb marinated in cumin, ginger, onion, garlic & pepper, served with hommos		A salad created with North African spiced sausage	
<b>FALAFEL</b>	\$50	<b>ROASTED FRESH FIG SALAD</b> §	\$90
Crispy fried cakes of broad beans, mixed veggies and herbs		In honey with goats cheese, green salad and orange sauce	
<b>ZAALUK</b>	\$55	<b>MOROCCAN CIGARS</b> §	\$50
Roasted eggplant pureed with garlic, coriander, fresh lemon juice, and virgin olive oil		Filo pastry filled with feta cheese and fresh mint	
<b>PAŠTILLA</b>	\$57	<b>EGYPTIAN MEZZE PLATTER</b> §	\$150
Moroccan sweet and spiced filo pastry. Filled with pigeon, egg and cinnamon.		(for 2) hommos, kefta, babaganoush, zaaluk, falafel, feta cheese, Moroccan cigars, mixed olives and green leaves.	
<b>KEFTA</b>	\$66	<b>ALEXANDRIA SARDINES</b>	\$60
Grilled fresh minced beef patties mixed with cumin, paprika, coriander, pepper and chefs special spices. Served with arabic salad & pita bread		Fresh sardines grilled to perfection and served with mixed leaves and lemon zest	
		<b>TUNA AND EGG BRICK</b>	\$60
		Filo pastry stuffed with tuna, capers, parsley and egg	
		<b>CRISPY PRAWNS</b>	\$65
		With cumin and fresh orange served on green leaves with a sweet and sour dressing	

### MAIN COURSE SIDE DISHES

<b>SAFFRON RICE</b>	\$35	<b>MIXED SALAD</b>	\$40
<b>ARABIC RICE</b>	\$40	<b>MERGEZ</b>	\$30
<b>EXTRA COUS COUS</b>	\$40	<b>EXTRA SAHARA BREAD</b>	\$10

+ 10% SERVICE CHARGE

§ - Signature Dishes

## TAGINE & MAIN COURSES

<b>VEGETABLE TAGINE</b>		\$90
Seasonal veggies with dried figs and honey		
<b>FALAFEL TAGINE</b>		\$90
A Tagine of crispy fried broad bean cakes, broccoli, honey beans and potato slowly simmered in Chermoula sauce		
<b>LAMB TAGINE</b>	§	\$150
Tender cubes of Lamb cooked with apricots and prunes, served with glazed olives and potatoes		
<b>CHICKEN TAGINE</b>		\$145
Succulent pieces of chicken slow cooked with preserved lemon confit, artichokes and green olives		
<b>ŞEBAŞŞ TAGINE</b>	§	\$170
Seabass fillet with red bell pepper dressing, fresh chives and chermoula sauce		
<b>PRAWN TAGINE</b>		\$155
Fresh crispy prawns cooked with braised fennel, sauteed vegetables and pickled lemon		
<b>TAGINE OF SALMON</b>		\$155
Marinated salmon with a spicy North African sauce simmered with garden vegetables		
<b>SEAFOOD TAGINE</b>		\$160
Shrimp, squid, tiger prawns, clams, green veggies and fennel slow cooked and served with fresh lemon		
<b>KEFTA TAGINE</b>		\$145
Beef kefta, green beans, potatoes, onion, red & green peppers simmered in chermoula sauce & topped with a slow cooked poached egg		
<b>DUCK LEG TAGINE</b>		\$160
Succulent duck legs slow cooked with fennel, broccoli potatoes and glazed apple		
<b>MOROCCAN SEAFOOD PAELLA</b>	§	\$165
Squid, prawns, clams, red & green peppers, green peas, paprika and garlic cooked and served in a traditional Moroccan clay pot		
<b>VEGGIE A LE ŞOUK</b>		\$90
Roast potatoes, broccoli, honey beans, green peas, shallots, red & green peppers sauteed with garlic.		
<b>MEDITERRANEAN GRILLED TIGER PRAWNS</b>		\$170
Marinated in chefs special spices, grilled and served with arabic salad and sauteed potatoes broccoli & cherry tomatoes		
<b>COUŞ COUŞ A LE ŞOUK</b>	§	\$160
Roasted lamb shank, beef Merguez and veggies served with cous cous		
<b>CHICKEN OR LAMB ŞTEW</b>		\$135/\$140
Served with cous cous, sweet onions and veggies		
<b>COUŞ COUŞ WITH VEGETABLES</b>		\$80
Choice seasonal veggies served with cous cous, raisins and chick peas		
<b>EGYPTIAN MIXED GRILLED MEAT PLATTER</b>		\$290/\$580
Lamb chops, chicken breast, cubed lamb, minced beef Kefta all marinated in tahini sauce and chef special spices then grilled to perfection. Served with Arabic Rice and home style white bean sauce. For 2 or 4 people		
<b>MOROCCAN MIXED GRILLED MEAT PLATTER</b>		\$290/\$580
Lamb shank, cubes of grilled chicken breast and lamb leg, Merguez sausage, served with traditional cous cous and veggies for 2 or 4		
<b>ŞHEEŞH KEBABŞ</b>	§	\$135
Mixed kebabs of chicken or lamb. Your choice served with roast potatoes, veggies and crispy garlic		

## DESSERTS

<b>BANANA FILO</b>	Ripe banana filled crispy filo pastry, flamed with fig liqueur	\$45
<b>BAKLAVA PAŞTRİEŞ</b>	A selection of fine homemade Moroccan pastries	\$40
<b>CHOCOLATE CAKE</b>	Served with Vanilla ice-cream, chocolate sauce with a hint of cinnamon	\$50

+ 10% SERVICE CHARGE

§ – Signature Dishes