

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 & SALAD


LEBANESE HOMMOŞ  \$70
Chickpeas pureed with herbs and spices, fresh lemon juice and virgin olive oil.

LEBANESE BABAGANOUSH  \$70
Smoky roasted eggplant pureed with garlic, tahini, lemon juice, salt & pepper.

EGYPTIAN TABOULEH  \$75
Chopped tomato, onion, flat leaf parsley and bulghar wheat tossed with lemon juice, salt & pepper


HOMMOŞ WITH CHICKEN \$75
Succulent pieces of chicken marinated in cumin, ginger, onion, garlic & pepper, served with hommos

HOMMOŞ WITH LAMB  \$78
Tender lamb marinated in cumin, ginger, onion, garlic & pepper, served with hommos

FALAFEL  \$68
Crispy fried cakes of chickpeas, mixed veggies and herbs

KEFTA \$75
Grilled fresh minced lamb patties mixed with cumin, paprika, coriander, pepper and chefs special spices.

PAŞTİLLA \$75
Moroccan sweet and spiced filo pastry. Filled with pigeon, egg and cinnamon.


ZAALUK  \$75
Roasted eggplant pureed with garlic, coriander, fresh lemon juice, and virgin olive oil.

MOROCCAN PUMPKIN SOUP  \$70
With optional Harissa oil if preferred.

ALEXANDRIA SARDINES \$75
Fresh sardines grilled to perfection and served with mixed leaves and lemon zest.

HALOUMI CHEESE   \$85
Pan fried Lebanese Haloumi Cheese garnished with sumak.

GOAT CHEESE SALAD  \$75
With a mixed green salad, cherry tomato dressed with balsamic vinaigrette and walnuts.

ARABIC SALAD  \$70
Fresh tomato, red & yellow peppers, cucumber & onion finely diced and tossed with salt & pepper and lemon juice.

MERGEZ SALAD \$75
A fresh green salad with North African spiced sausage

ROASTED FRESH FIG SALAD  \$105
In honey with goats cheese, green salad and orange sauce.

MOROCCAN CIGARS   \$70
Filo pastry filled with goats cheese and fresh mint.

EGYPTIAN MEZZE PLATTER  \$210
(For Two) hommos, lamb kefta, babaganoush, Moroccan cigars, zaaluk, falafel, feta cheese, mixed olives & green leaves.

CRISPY PRAWNS \$78
With cumin served on green leaves with a sweet and sour dressing

TUNA EGG BRICK \$78
Filo pastry stuffed with tuna, capers, parsley and egg

MAIN COURSE SIDE DISHES

SAFFRON RICE \$50
ARABIC RICE \$50
EXTRA COUS COUS \$50

MIXED SALAD \$40
MERGEZ SAUSAGE \$40
EXTRA SAHARA BREAD \$10

 - Signature Dishes

+ 10% SERVICE CHARGE

 - Vegetarian Dishes

TAGINE & MAIN COURSES

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| VEGETABLE TAGINE | 🌱 | \$140 |
| Seasonal veggies with figs and honey | | |
| KEFTA TAGINE | | \$185 |
| Lamb kefta, green peas, onion, red & green peppers simmered in charmoula sauce & topped with a slow cooked poached egg. | | |
| FALAFEL TAGINE | 🌱 | \$155 |
| A Tagine of crispy fried broad bean cakes, broccoli, honey beans and potato slowly simmered in charmoula sauce | | |
| CHICKEN TAGINE | | \$180 |
| Succulent pieces of chicken slow cooked with preserved lemon confit, artichokes and green olives | | |
| LAMB TAGINE | § | \$190 |
| Tender cubes of Lamb cooked with apricots and prunes, served with glazed olives and potatoes | | |
| ŞEABASS TAGINE | § | \$245 |
| Seabass fillet with red bell pepper dressing, fresh chives and charmoula sauce | | |
| PRAWN TAGINE | | \$180 |
| Fresh crispy prawns cooked with braised fennel, sauteed vegetables and pickled lemon. | | |
| SALMON TAGINE | | \$180 |
| Marinated salmon with a spicy North African sauce simmered with garden vegetables. | | |
| SEAFOOD TAGINE | | \$200 |
| Shrimp, squid, prawns, clams, green veggies and fennel slow cooked and served with fresh lemon. | | |
| MOROCCAN SEAFOOD PAELLA | § | \$210 |
| Squid, prawns, clams, red & green peppers, green peas, paprika and garlic cooked and served in a traditional Moroccan clay pot. | | |
| VEGGIE A LE ŞOUK | | \$130 |
| Roast potatoes, broccoli, honey beans, green peas, shallots, red & green peppers sauteed with garlic. | | |
| MEDITERRANEAN GRILLED TIGER PRAWNS | | \$205 |
| Marinated in chefs special spices, grilled and served with Arabic salad and sauteed potatoes broccoli & cherry tomatoes | | |
| COUS COUS A LE ŞOUK | § | \$195 |
| Roasted lamb shank and lamb mergez served with fragrant couscous and veggie soup. | | |
| CHICKEN OR LAMB STEW | | \$155/\$170 |
| Served with cous cous, sweet onions and mixed veggie soup. | | |
| COUS COUS WITH VEGETABLES | 🌱 | \$120 |
| Choice seasonal veggie in soup served with raisin cous cous. | | |
| EGYPTIAN MIXED GRILLED MEAT PLATTER | | \$370/\$710 |
| Lamb chops, chicken breast, cubed lamb, minced lamb kefta, all marinated in a tahini sauce and chefs special spices & grilled to perfection. Served with Arabic rice and a home style white bean sauce. For 2 or 4 people. | | |
| MOROCCAN MIXED GRILLED MEAT PLATTER | | \$370/\$710 |
| Lamb shank, cubes of grilled chicken, lamb stew, lamb Mergez sausage, served with traditional cous cous and veggie soup for 2 or 4 | | |
| ŞHEESH KEBABS | § | \$150-\$160 |
| Mixed kebabs of chicken or lamb. Your choice served with roast potatoes, veggies and crispy garlic. | | |

DESSERTS

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| BANANA FILO | - Ripe banana filled crispy filo pastry, flamed with fig liqueur | \$80 |
| BAKLAVA PASTRIES | - a selection of fine homemade Moroccan pastries | \$65 |
| CHOCOLATE CAKE | - With Vanilla ice-cream, chocolate sauce & a pinch of cinnamon | \$70 |

§ - Signature Dishes

+ 10% SERVICE CHARGE

🌱 - Vegetarian Dishes