

# souk

Take a gastronomic journey across the Middle East, to the ancient food capitals where legendary cooking styles and time - honoured recipes are kept alive, and only the freshest ingredients from the marketplace find their way into the kitchen.

# COLD MEZZE

🌱 *Vegetarian*

- ♥ **Mouttabel (161 Kcal)** ₹ 1050  
a traditional delight from Beirut char-grilled aubergines puréed with sesame paste and olive oil
- ▲ ♥ **Tabbouleh (163 Kcal)** ₹ 1050  
cracked wheat, parsley, tomato and onion salad from Tripoli
- Greek Salad** ₹ 1050  
a melange of tomato, cucumber, onion, feta cheese with olive oil and oregano dressing
- Fattoush** ₹ 1050  
traditional Middle Eastern green salad topped with crispy bread
- ▲ ♥ # **Rocka and Figs Salate (287 Kcal)** ₹ 1050  
figs and rocket leaves salad in a molasses vinaigrette dressing with almond flakes
- ▲ ♥ **Hummus (284 Kcal)** ₹ 1050  
chickpea purée with sesame paste and olive oil-a favourite across the Middle East
- ▲ **Hummus Beiruty** ₹ 1050  
hummus mixed with onions, tomatoes and parsley
- Warakenab** ₹ 1050  
a traditional Damascan preparation of vine leaves stuffed with vegetables and rice
- ▲ **Shankleesh** ₹ 1050  
a Middle Eastern salad of feta cheese tossed with onions, tomatoes, parsley and olive oil
- ▲ # **Muhammara** ₹ 1050  
fiery red pepper, walnuts and pistachio dip from Beirut
- Hummus Turki** ₹ 1050  
hummus with spicy piri piri olives
- Hummus with Truffle Oil** ₹ 1350  
hummus drizzled with truffle scented olive oil
- ♥ **Labneh with Avocado (258 Kcal)** ₹ 1050  
dices of avocado with cucumber, mint and creamy yogurt
- # **Hummus with Basil and Pine Nuts** ₹ 1050  
hummus flavoured with basil and pine nuts
- ▲ **Labneh Nana** ₹ 1050  
labneh with cucumber and dry mint powder drizzled with olive oil
- Lubi Bi Zayt** ₹ 1050  
green beans tossed in a rich and tangy tomato based sauce
- # **Imam Bayildi** ₹ 1050  
aubergines stuffed with a rich tomato sauce with pine nuts and Moroccan raisins and drizzled with olive oil

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please let us know if you are allergic to any ingredients.

🌱 vegetarian 🍷 non vegetarian # contain nuts ♥ healthy options

▲ Jain Food

# HOT MEZZE

Cream Al Thoum	₹ 600
Cream Al Thoum ma Harissa	₹ 600
▲# Olive Bowl	₹ 1050
Batata Makli deep fried potato fingers with sumac	₹ 1050
<b>🍅 Non Vegetarian</b>	
# Hummus Bil Lahm hummus topped with crispy lamb and pine nuts	₹ 1250
# Dijaj Mosakhan creamy shredded chicken with sumac and pine nuts	₹ 1050
<b>🍃 Vegetarian</b>	
▲♥ Foul Medames (368 Kcal) simmered fava beans, garlic and extra virgin olive oil - an Egyptian specialty	₹ 1150
▲ Felafil fried chickpea, garlic and onion nuggets	₹ 1150
Cheese Fatayer oven baked pastry triangles filled with cheese that find their roots in Damascus	₹ 1150
♥ Yogurtlu Ispanaki (157 Kcal) warm spinach with creamy yogurt and crispy onion straws	₹ 1150
Batata Hara with Asparagus an authentic deep fried potato preparation tossed in a spicy sauce from Beirut, with a touch of Souk	₹ 1150
▲ Cigara Boregi halloumi cheese filled crispy rolls, a delicacy of Damascus	₹ 1150
▲ Lebanese Pizza crispy bread topped with tomatoes, onions, chickpeas, olives and cheese	₹ 1150
▲ Grilled Halloumi slices of grilled halloumi cheese and bell peppers from Larnaca	₹ 1150
♥ Asparagus Ma Feter (434 Kcal) asparagus tossed with chermoula sauce and mushroom	₹ 1150
▲ Kolokithi from the city of Athens, crispy zucchini, yellow squash and eggplant chips served with garlic yoghurt dip	₹ 1150
▲ Felafil Sandwich felafil served with lettuce, onion and tomato salad in pita bread	₹ 1150
Mushroom Baklava brunoise of mushrooms and cheese encased in phyllo and baked	₹ 1150

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# HOT MEZZE

🍲 <b>Non Vegetarian</b>	
<b>Garithes Salatasi</b>	₹ 1500
pan seared prawns tossed with bell peppers and onions	
<b>Crispy Rubian</b>	₹ 1800
batter fried prawns with garlic and harissa sauce	
<b>Crab Cigara</b>	₹ 1500
crispy fried rolls filled with crab meat	
<b>Dijaj Fatayar</b>	₹ 1500
baked pastry triangles filled with chicken	
<b>Lamb Dolma</b>	₹ 1500
a traditional Damascan preparation of vine leaves stuffed with lamb mince and rice	
<b># Kibbe</b>	₹ 1500
a Syrian preparation of deep fried ground lamb and cracked wheat shells filled with meat and pine nuts	
<b>Lebanese Pizza with Lamb</b>	₹ 1500
talas bread topped with minced lamb, tomatoes olives and cheese	
<b># Lahm Fatayar</b>	₹ 1500
baked pastry shells filled with spiced lamb mince and pine nuts	

A selection of any four cold and hot mezzes (does not include Kolokithi and Lebanese pizza)

▲ 🍲 <b>Vegetarian</b>	₹ 1650
🍲 <b>Non Vegetarian</b>	₹ 1950

# MEZZE SAMPLER

# SOUP

▲ ❤️ 🍲 <b>Shorba Adas (263 Kcal)</b>	₹ 750
an Egyptian speciality - lentil soup flavoured with cumin and garnished with crispy onion straws	
▲ 🍲 <b>Shorba Ispanaki</b>	₹ 750
a lightly flavoured vegetable broth with spinach and brunoise of vegetables	
🍲 <b>Soup Harira</b>	₹ 750
traditional Moroccan lamb broth with chickpeas and vermicelli	
🍲 <b>Shorbet Dijaj</b>	₹ 750
traditional Lebanese soup made up of chicken broth and vermicelli	

# SELECTION OF BREAD

🍲 <b>Khoubz</b>	₹ 325
traditional Lebanese bread	
🍲 <b>Eish Baladi</b>	₹ 325
whole wheat Persian bread	
🍲 <b>Mnaish bi Zaatar</b>	₹ 325
Lebanese bread sprinkled with zaatar spice	
🍲 <b>Eish Baladi Harra</b>	₹ 325
whole wheat bread sprinkled with zaatar spice and chilli flakes	
🍲 <b>Harissa Bread</b>	₹ 325
whole wheat bread topped with harissa and sprinkled with sesame seeds	
🍲 <b>Assorted Bread Basket</b>	₹ 625

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# GRILLS

- 🌱 **Batata Meshwi** ₹ 1650  
potatoes stuffed with sun dried tomatoes, artichoke and cheese, marinated with Turkish spices
- ▲♥🌱 **Turkish Chilli Grilled Vegetable (469 Kcal)** ₹ 1650  
garden fresh vegetables marinated with Turkish spice and char-grilled
- 🌱 **Malek al Karides** ₹ 2950  
char-grilled tiger prawns marinated in Turkish spices
- 🌱 **Rubian Meshwi** ₹ 2250  
prawns marinated in traditional Lebanese spices and char-grilled
- ♥🌱 **Pink Salmon (292 Kcal)** ₹ 2950  
char-grilled pink salmon with olive oil and lemon dressing
- ♥🌱 **Samak Meshwi (428 Kcal)** ₹ 2250  
char-grilled fish marinated in Turkish spices (Pomfret)
- 🌱 **Chelou Kebab Flambé** ₹ 2950  
char-grilled lamb loin marinated with Iranian spices served with sumac rice, pepper sauce, egg and flambéed
- 🌱 **Grilled Lamb Chops** ₹ 2950  
grilled lamb chops marinated with cinnamon, garlic and onion juice originally from Athens
- 🌱 **Kebab Meshwi** ₹ 1950  
minced lamb kebabs flavoured with parsley and Lebanese spices
- # 🌱 **Kebab Istanbuli** ₹ 1950  
spiced minced lamb kebabs flavoured with pine nuts fresh mint and Turkish spices
- ♥🌱 **Kebab Joojeh (410 Kcal)** ₹ 1950  
an Iranian speciality of char-grilled boneless spring chicken marinated with onion juice saffron and yoghurt
- 🌱 **Sheesh Taouk** ₹ 1950  
a speciality of char-grilled chicken cooked on skewers from Tripoli
- 🌱 **Farouj Meshwi** ₹ 1950  
char-grilled chicken flavoured with mustard and Middle Eastern spices
- 🌱 **Dijaj Harra Kebabi** ₹ 1950  
boneless chicken leg kebabs marinated with harissa sauce and char-grilled to perfection
- 🌱 **Chicken Shawarma** ₹ 1950  
shredded chicken roasted on a skewer, served with onion, tomato and parsley salad in pita pockets a traditional Middle Eastern speciality
- 🌱 **Mixed Grill** ₹ 3500  
chef's selection of meat grills

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# ENTRÉE

## 🌱 Vegetarian

- ▲ # **Crunchy Okra** ₹ 1650  
crispy fried okra served with garlic and pine nut sauce
- # **Aushak** ₹ 1650  
Persian spinach, pine nuts and feta cheese ravioli with soya granules served with garlic flavoured yogurt
- Bamia** ₹ 1650  
okra stew from Egypt
- Kishik Symphony** ₹ 1650  
grilled cottage cheese, tomatoes, onions and shiitake mushrooms served with crispy phyllo and herb flavoured yogurt sauce
- ▲ ❤️ **Makaronia Ispanaki (381 Kcal)** ₹ 1650  
a Greek speciality, spaghetti tossed in olive oil with tomatoes, chickpeas, sliced onion and spinach
- # **Spanakos Menemen** ₹ 1650  
a creamy mixture of spinach, potato and feta cheese served in potato pancakes from Istanbul
- ❤️ **Moussaka (325 Kcal)** ₹ 1650  
grilled slices of zucchini, squash, aubergine and peppers accompanied with chickpea and tomato an all-time favourite from Lebanon
- ▲ **Moghrabia ma Khodra** ₹ 1650  
semolina dumplings cooked in a spicy tomato based sauce with vegetables

# ENTRÉE

## 🍖 Non Vegetarian

- Baked Lobster** ₹ 2950  
sumac flavoured lobster dices cooked in a creamy sauce topped with crispy phyllo and baked
- ❤️ **Harissa Sea Bass (534 Kcal)** ₹ 2250  
pan fried fillet of sea bass marinated with harissa and served on bed of burgul and crunchy vegetables
- Dijaj M'Qualli** ₹ 2250  
chicken cooked with preserved lemon, olives and saffron served with couscous
- Lubiya Bil Lahm** ₹ 2250  
beans and lamb stew served with rice

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# SELECTION OF TAGINE

A flavourful Moroccan delicacy served in a traditional tagine pot along with couscous

- ▲♥🍃 Carrot, Apricot, Pumpkin and Fava bean Tagine (238 Kcal) ₹ 1850  
carrots, apricots, pumpkin and fava beans cooked in an onion and turmeric sauce flavoured with saffron
- ▲🍃 Vegetable Tagine Souk Way ₹ 1850  
garden vegetables, chickpeas, olives and prunes in flavoured tomato sauce
- 🍃 Prawn Tagine ₹ 2250  
prawns cooked with tomatoes, olives and pickled lime in tangy sauce
- 🍃 Lamb Tagine ₹ 2250  
lamb cooked with preserved lime and olives in flavoured onion and saffron sauce

# B'STILLA

Virtually the national dish of Morocco. Highly flavoured mixtures encased in crispy and flaky golden warkha pastry.

- # 🍃 Vegetable B'Stilla ₹ 1650  
brunoise of vegetables wrapped in phyllo sheet, baked and served with creamy pine nut sauce
- # 🍃 Moroccan Chicken B'Stilla ₹ 1950  
chicken cooked in Moroccan spice with almond wrapped in phyllo sheet, baked and served with a salad

# TALAS KEBABI

Stuffed breads grilled baked from Turkey.

- ▲🍃 Cheese Talas Kebabi ₹ 1200
- ▲🍃 Spinach and Cottage Cheese Talas Kebabi ₹ 1200
- 🍃 Lamb Talas Kebabi ₹ 1200

# RICE

- 🍃 Mujadra Rice ₹ 800  
lentil and onion pilaf
- ▲# 🍃 Souk Pilaf ₹ 800  
Arabic raisins, pine nut, pistachio, brown onion and saffron scented rice
- ▲🍃 Roz Maslok ₹ 600  
steamed rice
- # 🍃 Dijaj Maqluba ₹ 1000  
a traditional Levantine chicken and rice dish, cooked in a pot and served upside down with fried aubergine, pine nuts and pistachios accompanied with creamy yogurt

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# DESSERT

#	🌱 Baklava	₹ 850
	traditional Lebanese phyllo and mixed nut pastries	
#	🌱 Omali	₹ 850
	from the Alexandrian empire, baked phyllo pastry and reduced milk	
#	🌱 K'nafi Jibneh	₹ 850
	unique to Tripoli, sweetened shredded pastry with cheese	
#	🌱 Muhallabia	₹ 850
	a Middle Eastern style rice flour and milk pudding with nuts	
#	🌱 Chocolate Cigara	₹ 850
	chocolate cigars stuffed with nuts and served with melted chocolate	
#	🌱 Chocolate B'Stilla	₹ 850
	gooey chocolate truffle wrapped in a phyllo sphere and baked	
#	🌱 B'stilla Au Lait	₹ 850
	baked phyllo pastry layered with crushed almonds and cream with saffron milk	
	🌱 Guava and Piri Piri Olive Sorbet	₹ 850
	🍖 Basbousa	₹ 850
	semolina and coconut cake, served with ice cream	
	🌱 Rose Petal Ice Cream	₹ 850
#	🌱 Pistachio and Orange Flower Ice Cream	₹ 850
#	🌱 Date and Almond Ice Cream	₹ 850
	🌱 Seasonal Fresh Fruit Tagine	₹ 850

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# TEA

These are perfect blends which are consistent on the palate for attaining the highest peak of flavour.

## TAJ SIGNATURE TEA

## SPECIALITY TEA

**Taj House Blend** ₹ 500  
unique blend of Darjeeling and Assam tea which offers elegant flavour and full bodied concoction

**White Tip Darjeeling** ₹ 500  
this tea treasured for its ripe complex flavour and floral bouquet is a clear favourite for lovers of Darjeeling's distinct muscatel character, this tea is a well-defined cup infusion from the first flush of golden-tipped leaves

**Golden Assam** ₹ 450  
this second flush, large-leaf golden-tipped Assam produces a full-bodied cup with a deep copper liquid or, noted for its lively character and distinctly malty flavour

**Chamomile** ₹ 450  
a gentle calming and sedative tea made from chamomile flowers, can be helpful for insomnia and also digestion after meal

**Tukdah** ₹ 500  
this top grade first flush from Darjeeling is lighter in cup colour but very complex with a peach blossom fragrance that carries through and lingers on the palate with a sweet taste that is floral and mildly fruity

**Risheehat** ₹ 500  
located in the Darjeeling East valley, this first pluck with a tippy leaf and wiry appearance imparts a mellow and floral taste to the tea. This mild tea is known for its fresh green and floral notes with subtle hints of wood

**Mangalam** ₹ 500  
our signature tea is high grade black tea from the Mangalam estate of Assam with bold whole leaves and an abundance of golden tips. infused into a deliciously malty and light-spicy black tea

**Moroccan Mint** ₹ 500  
a delightfully refreshing aromatic tea that is a duet of mint leaves with green tea. some culture, consider it as a perfect way to end a meal

**Egyptian Chamomile** ₹ 500  
a light grassy sweet concoction that relaxes muscles and relieves stress

**Cardamom** ₹ 500  
a sweet aromatic flavoured tea that is distinctive to itself

**Fennel** ₹ 500  
this tea is known to cure ailments of a wide variety and aids the digestive system leaving one invigorated and refreshed

**Rose** ₹ 500  
this tea has the ability to leave you refreshed with its sweet taste and distinct aroma that lingers on the palate

# COFFEE

**Taj House Blend** ₹ 500

a unique blend of high grow arabica and robusta with rich and intense flavour

**Aged Monsoon Malabar** ₹ 500

a low caffeine and acidic coffee with tinge of dry spices and bold flavour of chocolate with smooth finish

**Indian Peaberry** ₹ 500

a rich coffee with nutty and cigar like taste with zero acidity and moderate body

**Brazilian Cerrado Vintage** ₹ 500

a mild aromatic coffee with a nutty after taste

**Java Estate** ₹ 500

a rare Indonesian arabica with strong sweet earthy flavour and rich aroma

**Decaffeinated Columbian Supremo** ₹ 500

a smooth pleasant acidic flavour with nutty overtones and rich medium to full bodied coffee without caffeine

**Espresso** ₹ 450

a pure coffee extract

**Cappuccino** ₹ 450

single espresso shot with thick steamed milk

# SPECIALITY COFFEE

**Turkish Coffee** ₹ 500

a finely ground coffee beans which find its roots in Turkey can be served strong, medium or mild

**Qahwa-Arabic Coffee** ₹ 500

a perfect blend of coffee beans with cardamom, rose and saffron served traditionally