

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*

- ♥ **Moultabel (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

all prices are subject to government taxes.
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
🍷 Non Vegetarian	
# Hummus Bil Lahm hummus topped with crispy lamb and pine nuts	₹ 1250
# Dijaj Mosakhan creamy shredded chicken with sumac and pine nuts	₹ 1050
🍃 Vegetarian	
▲♥ 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

🍲 Non Vegetarian

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

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

▲ 🍃 Vegetarian	₹ 1650
🍲 Non Vegetarian	₹ 1950

MEZZE SAMPLER

SOUP

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

SELECTION OF BREAD

🍃 Khoubz traditional Lebanese bread	₹ 325
🍃 Eish Baladi whole wheat Persian bread	₹ 325
🍃 Mnaish bi Zaatar Lebanese bread sprinkled with zaatar spice	₹ 325
🍃 Eish Baladi Harra whole wheat bread sprinkled with zaatar spice and chilli flakes	₹ 325
🍃 Harissa Bread whole wheat bread topped with harissa and sprinkled with sesame seeds	₹ 325
🍃 Assorted Bread Basket	₹ 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 unique blend of Darjeeling and Assam tea which offers elegant flavour and full bodied concoction	₹ 500
White Tip Darjeeling 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	₹ 500
Golden Assam 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	₹ 450
Chamomile a gentle calming and sedative tea made from chamomile flowers, can be helpful for insomnia and also digestion after meal	₹ 450
Tukdah 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	₹ 500
Risheehat 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	₹ 500
Mangalam 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	₹ 500
Moroccan Mint 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	₹ 500
Egyptian Chamomile a light grassy sweet concoction that relaxes muscles and relieves stress	₹ 500
Cardamom a sweet aromatic flavoured tea that is distinctive to itself	₹ 500
Fennel this tea is known to cure ailments of a wide variety and aids the digestive system leaving one invigorated and refreshed	₹ 500
Rose this tea has the ability to leave you refreshed with its sweet taste and distinct aroma that lingers on the palate	₹ 500

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