

Cold Mezzes

Cold dips and salads famous across the entire Middle East

Dips and spreads

- *Hummus bil Lahm*
Hummus, crispy lamb, pine nuts, lemon, parsley
- *Hummus*
Chickpea puree with tahina, lemon salt, extra virgin olive oil
- *Hummus Beiruty*
Onions, tomatoes, flat parsley, spiced chickpeas, extra virgin olive oil
- *Hummus Turki*
Chickpea puree, piri piri olives, extra virgin olive oil
- *Hummus Truffle*
Hummus with truffle, truffle oil
- *Babaganouj*
Smoked aubergine with parsley, onions, tomatoes, molasses, chilli, extra virgin olive oil
- *Mouttabel*
Grilled eggplant puree mixed with sesame paste
- *Muhammara*
Fiery red pepper dip with walnut, pistachio
- *Avocado Zaalouk*
Avocado with creamy yoghurt, extra virgin olive oil
- *Shankaleesh*
Aged goat cheese with paprika, zaatar, onions, tomatoes parsley, bell peppers, extra virgin olive oil
- *Olive Bowl*
Greek jumbo stuffed olives
- *Toum*
Creamy garlic sauce

Tossed Salads

- *Fattoush*
The famous shami mixed vegetable salad flavored with garlic sumac
- *Greek Salad*
Traditional Greek preparation of tomatoes, cucumber, kalamata olives, Feta, onion with oregano dressing
- *Tabbouleh*
Traditional Arabic parsley, tomato salad with burgul, mint, lemon juice, olive oil
- *Jergier Salad*
Arugula, onions, tomatoes, toasted pinenuts tossed with, extra virgin olive oil, paprika, orange reduction

Hot Mezzes

Baked, grilled and fried hot starters from the kitchens of Middle East

Pan Tossed

- *Crispy Rubian*
Batter fried prawns with harissa sauce, garlic
- *Samak Chermoula*
Fish tossed with garlic, lemon, parsley, fresh coriander, saffron
- *Dajaj Moroccan*
Crispy fried chicken tossed in Moroccan spices topped with piri piri olives
- *Asparagus Makhli*
Pan tossed asparagus with garlic, pine nut sauce
- *Yogurtulu Ispanaki*
Warm spinach and onion salad with garlic yoghurt, crispy onion straws
- *Batata Harra with Asparagus*
Fried spiced potato, asparagus, fresh coriander, garlic dressing
- *Foul Madammas*
Simmered fava beans, garlic, paprika, cumin, extra virgin olive oil, lemon an Egyptian specialty

Fried, Grilled and Baked

- *Kibbe*
Cracked wheat, lamb, cinnamon, cumin, black pepper, pine nuts, basil, mint
- *Felafel*
Grounded chickpea cakes with vegetable and spices
- *Kolokithi*
Crispy zucchini, yellow squash, eggplant chips with garlic yoghurt
- *Halloumi*
Grilled cheese with peppers, prunes, balsamic or crispy with shredded lettuce
- *Cigara Boregi*
Halloumi cheese filled crispy rolls, delicacy of Damascus
- *Spinach Fatayer*
Baked pastries of spinach, pine nut, tomatoes, onions, flavored with paprika, sumac and lemon
- *Lamb Dolma*
Vine leaves stuffed with lamb, rice, onions, tomatoes, lemon, cinnamon, cumin

Mezze Sampler

- *Chef's selection of four vegetarian cold or hot mezzes*
- *Chef's selection of four non vegetarian cold or hot mezzes*

Soups

- *Arabic Lentil Soup*
Traditional orange lentil soup flavoured with cumin, served with lemon, crispy bread
- *Domates Corbası*
Tomato, barley soup
- *Soup Harrıra*
Lamb broth, vermicelli, chickpeas, coriander, saffron, lemon, tomatoes
- *Shorbet Dajaj*
Chicken broth with mushroom, vermicelli

Grills and Kebabs

Vegetarian dishes

All chargrilled kebab will be accompanied with salad

- *Artichawki Batata Meshwi*
Chargrilled new potatoes stuffed with sundried tomatoes, artichokes, onions with sweet Turkish chillies, parsley and coriander
- *Avari Meshwi*
Chargrilled cottage cheese flavored with onion, tomato, hung yoghurt, black pepper, cardamom and paprika
- *Kebab Khudra*
Exotic vegetables and cracked wheat kebabs flavored with sumac, parsley
- *Mediterranean Grilled Vegetables*
Grilled green and yellow zucchini, trio of bell peppers, mushroom, asparagus, broccoli, Haricot beans tossed with fiery Turkish chilli
- *Batata Harra wrap*
Fried spiced potato, garlic sauce, pickled vegetables, onion salad

Seafood and Fish dishes

All chargrilled seafood and fish will be accompanied with salad

- *Rubian Meshwi*
Grilled prawns, garlic juice, ginger, turmeric, tomato, cumin
- *Samak Salalaha*
Chargrilled Kolkata bekti marinated in traditional piquant sauce, cooked on skewers

Lamb dishes

All kebabs will be accompanied with pita bread or buttered parsley rice

- *Grilled Lamb Chops*
Chargrilled lamb chops flavored with cinnamon, black pepper, onion, garlic juice, chargrilled tahina mash
- *Aleppo Lamb Kebab*
Mince lamb meat flavored with cinnamon, onion, parsley
- *Kebab Istanbul*
Grounded lamb with pine nut, fresh mint, Turkish spices, red bell peppers

Chicken dishes

All kebabs will be accompanied with pita bread or buttered parsley rice

- *Sheesh Taouk*
Chargrilled chicken cubes, garlic sauce, lemon, bell peppers
- *Yogurtulu Tavuk Bitlis*
Chicken cubes flavored with onion juice, tomato paste, hung yoghurt, lemon Cardamom, paprika, black pepper
- *Chicken Shavarma*
Spit roasted chicken, garlic sauce, onions, tomatoes salad
- *Mixed Grill*
Chef's selection of meat grills

Main Course

Middle Eastern Stews

All stews are accompanied with a portion of buttered parsley rice

- *Kotopoulo Stifado*
Greek delicacy of chicken cubes stewed with roasted white onions and tomato, flavored with cinnamon
- *Artichoke Lahm Stew*
Traditional lamb stew with artichoke, carrot, green peas, coriander, lemon
- *Samak Bil Feta*
Fillet of Kolkata bekti, tomatoes, feta cheese flavored with Syrian spices
- *Khudra Bamia*
Exotic vegetables, okra stew flavored with loomi
- *Artichoke Khudra Yaknik*
Farm fresh vegetables, artichoke, celery

Middle Eastern Bakes

- *Samak Moroccanne*
Oven baked fillet of Kolkata bekti marinated with Moroccan spices, preserved lemon, oven baked with orange flavored vermicelli
- *Dajaj Fattir*
Egyptian flat bread topped with tomatoes, halloumi, slice chicken, trio of peppers, onions, olives
- *Fattir*
Egyptian flat bread with halloumi, tomatoes, trio of peppers, onions
- *Moussaka*
Grilled zucchini, squash, aubergine, cracked wheat, chickpeas, tomatoes, cumin, coriander, paprika

Middle Eastern Pasta

- *Aushak Sabanikh*
Spinach, pine nuts and feta ravioli with soya granules, tomatoes, garlic yoghurt
- *Makaronia Ke Spinaki*
A Greek speciality linguini tossed in olive oil with tomatoes, chickpeas, sliced onions, spinach

Selection of Tagines

A Moroccan delicacy served in traditional tagine pot with cous cous

- *Prawn Tagine*
Prawns cooked with chickpeas, kalamata olives and pickled lemon in tangy tomato sauce
- *Lahm Tagine*
Lamb cubes cooked with chickpeas, kalamata olives, bell peppers, prunes in spicy tomato sauce
- *Vegetable Tagine*
Fresh vegetables, chickpeas, kalamata olives, prunes in flavorful tomato sauce
- *Dajaj Tagine*
Chicken cubes with chickpeas, kalamata olives, pickled lemon in tangy sauce
- *Lamb and Orzo Pasta Tagine*
Orzo pasta cooked with lamb, carrot, apricot in a tangy sauce

B'Stillas

Virtually the national dish of Morocco. Highly flavored mixtures encased in crisp and flaky golden warkha, pastry served with salad

- *B'stilla with chicken*
- *B'stilla with exotic vegetables and goat cheese*

Talas Kebabi

Stuffed, griddled and baked breads from Turkey

- *Lamb Talas Kebabi*
- *Jibni Zaitoon - Olive, onion, Turkish chilli, zaatar cheese talas kebab*
- *Spinach And Cottage cheese Talas Kebabi*

Middle Eastern Breads

- *Maniash Bil Za'atar - Lebanese bread sprinkled with zaatar spice*
- *Khoubz - Traditional Lebanese bread*
- *Eish Baladi - Whole wheat pita*
- *Arabic Toasted Bread - Turkish chilli, zatar*
- *Mani ash Bil Toum - Lebanese bread sprinkled with garlic*

Rice

- *Macbous Al Dajaj*
Spiced rice with chicken
- *Vermicelli rice*
Short grain rice with vermicelli, sautéed with Arabic ghee, pine nuts
- *Roz Bil Bakdounous*
Butter, parsley scented rice
- *Souk Pilaf*
Arabic raisin, pine nuts, pistachio, caramelised onions, saffron scented Arabic rice
- *Truffle Pilaf*
Rice with truffle, raisins, pine nuts, pistachios

Souk's Table d'Hôte Vegetarian

Cold Mezzes

- *Hummus Beiruty*
Onions, tomatoes, flat parsley, spiced chickpeas, extra virgin olive oil
- *Avocado Zaalouk*
Avocado with creamy yoghurt, extra virgin olive oil

Hot Mezzes

- *Yogurtulu Ispanaki*
Warm spinach and onion salad with garlic yoghurt, crispy onion straws

Or
- *Felafel*
Grounded chickpea cakes with vegetables, spices

Grills and Main Course

- *Avari Meshwi*
Char grilled cottage cheese flavored with onion, tomato, hung yoghurt, black pepper, cardamom and paprika

Or
- *Khudra Bamia*
Exotic vegetables, okra stew flavored with loomi

Will be accompanied with pita or rice

Dessert

- *Baklava*
Traditional Lebanese fillo and mixed nut pastry
- *Rose Petal Ice Cream*

Souk's Table d' Hôte Non - Vegetarian

Cold Mezzes

- *Hummus bil Lahm*
Hummus, crispy lamb, pine nuts, lemon, parsley
- *Avocado Zaalouk*
Avocado with creamy yoghurt, extra virgin olive oil

Hot Mezzes

- *Crispy Rubian*
Batter fried prawns with harissa, garlic sauce
- Or
- *Kibbe*
Cracked wheat and lamb, cinnamon, cumin, black pepper, pinenuts, basil, mint

Grills and Maincourse

- *Samak bil Feta*
Fillet of Kolkata bekti, tomatoes, Feta cheese flavored with Syrian spices
- Or
- *Yogurtulu Tavuk Bitlis*
Chicken cubes with onion juice, tomato paste, cardamom, hung Yoghurt, paprika, black pepper

Will be accompanied with pita or rice

Dessert

- *Baklava*
Traditional Lebanese fillo and mixed nut pastry
- *Rose Petal Ice Cream*

Dessert

- *Baklava*
Traditional Lebanese fillo and mixed nut pastry
- *B'stilla Au lait*
From Fez-sweet puff pastry with crushed almonds, almond cream
- *Chocolate Tahina Haluwesi*
Semolina coated soft centre tahina chocolate
- *Knafi Jibni*
Sweetened shredded pastry with ricotta cream
- *Omafi*
From Alexandrian empire baked fillo with condensed milk
- *Chocolate Cigara*
Chocolate cigara stuffed with nuts, chocolate
- *Ataif Makhli*
Deep fried pancake stuffed with walnut, ricotta cheese dipped in rose sugar syrup
- *Rose Petal Ice Cream*
- *Orange Flower and Pistachio Ice Cream*

Mashorbat

Moroccan Mint Tea

Turkish Coffee

Tea - Darjeeling / Assam / Taj blend

Coffee