



*For centuries, a “Souk” has been a market place where the finest Product of the neighboring regions found their way. This “Souk” is no different. Our chefs have extensively brought together a diverse range of cuisines using aromatic spices and traditional cooking styles. To deliver an experience that opens a passage to exotic land.*

*Discover imaginative flavours from the royal Moroccan cities of Fez and Marrakech. Pay homage to Istanbul and Konya, the Turkish shrines for gastronomic pilgrimages. Tickle your palate with intense flavours pickled in the ancient Egyptian way. Unearth savory delights from Crete, Dodecanese, Athens and other interesting parts of the Mediterranean or submit to the robust flavours of unusual preparation from Lebanon, Syria and regions across the Middle East*

*Taj Bengal, Kolkata endeavors to source most of its ingredients locally, an initiative which contributes to the group’s umbrella CSR theme of “building Livelihood”*

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person.

Mentioned Calorie values for all dishes in the menu are considered as per portion size of the same.

Please scan the below mentioned QR code for detailed information on the Nutritional Values of each item in the menu.



## COLD MEZZE

Cold dips and salads are famous across entire Middle East

- **HUMMUS** 800  
1527 kcal | 220 g Chickpea puree, tahina, lemon salt, extra virgin olive oil  

- **HUMMUS BEIRUTI** 800  
1628 kcal | 235 g Onion, tomato, flat parsley, spiced chickpea, extra virgin olive oil  

- **HUMMUS TRUFFLE** 1250  
1443 kcal | 230 g Black truffle shaving, truffle oil  

- **BABAGANOIJ** 800  
350 kcal | 210 g Smoked aubergine with parsley, onion, tomato, chili, pomegranate and molasses
- **SHANKALEESH** 800  
1512 kcal | 205 g Aged feta cheese, paprika, za'atar onion, tomato, parsley, bell peppers, extra virgin olive oil  

- **MUHAMMARA** 800  
937 kcal | 240 g Fiery red pepper paste, walnut, pistachio, molasses, extra virgin olive oil  

- **MOUTTABEL** 800  
1312 kcal | 210 g Grilled eggplant puree mixed with sesame paste  

- **FATTOUSH** 800  
319 kcal | 300 g Mixed vegetable salad flavored with sumac dressing  

- ▲ **HUMMUS BIL LAHM** 850  
1863 kcal | 270 g Hummus, crispy lamb, pine nut, lemon  


List of Allergens:

       

     

KINDLY INFORM US IF YOU ARE ALLERGIC TO ANY FOOD INGREDIENTS  
ALL PRICES ARE IN INDIAN RUPEES AND SUBJECT TO GOVERNMENT TAXES.

■ Vegetarian ▲ Non-Vegetarian ✓ Vegan ★ Signature Dishes

## HOT MEZZE

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

- **FALAFEL** 800  
1019 kcal | 180 g Grounded chickpea cake with vegetable and spice  

- **KOLOKITHI** 800  
1513 kcal | 170 g Crispy zucchini, yellow squash, garlic yoghurt  
 
- **YOGHURTULU ISPANAKI** 800  
314 kcal | 260 g Warm spinach, onion, garlic yoghurt, crispy onion straw  

- **ASPARAGUS MAKHLI** 850  
220 kcal | 210 g Pan tossed asparagus with garlic, pine nut sauce  
 
- **HALLOUMI** 900  
460 kcal | 135 g Halloumi cheese grilled with peppers, prune, balsamic  

- **BATATA HARRA WITH ASPARAGUS** 800  
877 kcal | 250 g Dices of fried spiced potato, crumb fried asparagus  
 
- **MUSHROOM FATAYER** 800  
969 kcal | 225 g Trio of mushrooms, onion, cheese  
baked in oven  
 
- ▲ **DIJAJ MOROCCAN** 950  
1430 kcal | 225 g Crispy fried chicken tossed in Moroccan spice,  
topped with piri piri olive  

- ▲ **CRISPY RUBIAN** 1200  
1084 kcal | 230 g Battered fried prawn with garlic, harrisa sauce  
 

## MEZZE SAMPLER

- **CHEF'S SELECTION OF ANY FOUR VEGETARIAN COLD AND HOT MEZZES** 1750
- ▲ **CHEF'S SELECTION OF ANY FOUR NON-VEGETARIAN COLD AND HOT MEZZES** 1850

List of Allergens:

       

     

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## SOUPS

-  **ARABIC LENTIL SOUP** 650  
378 kcal | 260 g Traditional orange lentil soup flavored with cumin  

-  **SHORBET DIJAJ** 650  
515 kcal | 250 g Chicken broth, mushroom, vermicelli, za'atar  
 

## MIDDLE EASTERN BREADS

-  **EISH BALADI** 350  
986 kcal | 120 g Whole wheat pita  

-  **MANI ASH BIL TOUM** 350  
1099 kcal | 120 g Lebanese bread sprinkled with garlic  
 
-  **LAVASH** 350  
289 kcal | 120 g Turkish chilli, za'atar  


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## GRILLS AND KEBABS

All grills and kebabs will be accompanied with pita breads or butter parsley rice

- **ZAITOON BATATA MESHWI** 1050  
882 kcal | 340 g Char grilled new potato stuffed with sundried tomato, green olive, and onion  

- **AVARI MESHWI** 1050  
1073 kcal | 380 g Char grilled cottage cheese flavored with onion juice  

- ▲ **MALEK AL KHARIDES** 1600  
550 kcal | 350 g Char grilled prawn marinated in Turkish spice  

- ▲ **SAMAK SALALAHA** 1200  
268 kcal | 280 g Chargrilled Kolkata Beekti marinated in piquant sauce  

- ▲ **SHEESH TAOUK** 1150  
590 kcal | 380 g Lemon and garlic marinated chicken morsel skewered with sweet pepper, barbequed on flame  

- ▲ **DIJAJ HARRA KEBAB** 1150  
566 kcal | 390 g Char grilled boneless chicken leg marinated with harissa sauce  

- ▲ **KEBAB MESHWI** 1200  
929 kcal | 280 g Minced lamb kebab flavoured with parsley and Lebanese spice  

- ▲ **GRILLED LAMB CHOPS** 2050  
826 kcal | 340 g Char grilled lamb chop, marinated with cinnamon, black pepper, onion juice  


## ENTRÉE

- **TURLU** 1050  
326 kcal | 350 g Exotic vegetable ragout  

- ▲ **SAMAK BIL FETA** 1200  
701 kcal | 380 g Fillet of Kolkata beekti, tomato, feta cheese flavored with Syrian spice  

- ▲ **KOTOPOULO STIFADO** 1150  
732 kcal | 355 g A Greek delicacy of chicken cubes stewed with roasted white onion  


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## TAGINE

A flavorful Moroccan delicacy served in traditional tagine pot with couscous

-  **KHUDRA TAGINE** **1150**  
**469 kcal | 375 g** Fresh vegetable, chickpea, kalamata olive, prune in flavorful tomato sauce  

-  **LAHM TAGINE** **1300**  
**885 kcal | 390 g** Lamb dice cooked with chickpea, kalamata olive, bell peppers, and prune in spicy tomato sauce  


## B'STILLA

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

-  **VEGETABLE B'STILLA** **1050**  
**522 kcal | 370 g** Exotic vegetable in creamy pine nut sauce  


## FATTIR

-  **FATTIR KHUDRA** **1100**  
**1364 kcal | 375 g** With tomato, onion, bell peppers, chickpea, kalamata olive and halloumi cheese  


## TALAS KEBABI

Stuffed griddle baked bread from Turkey

-  **SPANAKI MA AVARI** **950**  
**1626 kcal | 385 g** Spinach, cottage cheese, white pepper powder, handpicked spice  


## WRAPS AND SHAWARMA

-  **FALAFEL WRAP** **1150**  
**518 kcal | 355 g** Tahina dressed chickpea nuggets hummus, onion, tomato rolled in pita  

-  **CHICKEN SHAWARMA** **1150**  
**927 kcal | 370 g** Spit roasted chicken, garlic sauce, onion, tomato saled, rolled in pita  


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## RICE

- 🍲 **MUJADDARA** 575  
**888 kcal | 300 g** Aromatic rice and whole red lentil, flavored with nutmeg and Arabic ghee  


## DESSERT

- 🍲 **BAKLAVA** 700  
**725 kcal | 120 g** Traditional Lebanese fillo and mixed nut pastry  

- 🍲 **B'STILLA AU LAIT** 700  
**1001 kcal | 100 g** From Fez, sweet puff pastry with crushed almond and almond cream  

- 🍲 **ROSE PETAL ICE CREAM** 700  
**719 kcal | 110 g**  


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