

SOUKITCHEN

LUNCH

(SERVED MON-FRI 12-3PM)

HOMEMADE SOUP OF THE DAY + MARK'S SOUR DOUGH 4.10

SHAKSHOUKA 5.10

Poached eggs, tomato, peppers, onions + spices,
homemade grilled flat bread
(Extra feta 50p or extra grilled merguez sausage 1.50)

SOUK BRUNCH TAGINE 6.50

TURKISH BEANS spiced lamb, sujuk, feta + eggs
TURKISH BEANS lentils, spinach, feta + eggs
Both served with grilled flat bread

SOUK MEZZE 7.50

Olives, stuffed vine leaves, hummous, pumpkin kibbeh,
tzatziki + flat bread

SOUK LUNCH SKEWERS 6.50

(Charcoal grilled skewer, spiced red cabbage slaw,
harissa, seasoned yoghurt, souk pilaf)

CHICKEN

LAMB KOFTA

HALOUMI

EXTRA CHARGRILLED SKEWER 2.00

SOUK LUNCH TAGINES 6.50

CHICKEN preserved lemon chestnut + apricot
BEEF ras el-hanout, date + honey
Both served with rose couscous + onion confit

ALL OUR MEAT IS SOURCED WITHIN A 50 MILE RADIUS.
OUR CHICKEN IS FREE RANGE AND REARED WITH A VERY
SYMPATHETIC APPROACH TO BIRD WELFARE.
OUR EGGS COME FROM THE HAPPY FREE-RANGE HENS AT
HIGHFIELD BROWN FARM IN CHEW STOKE

DINNER

(SERVED 12-3PM & 6-10PM)

HOMEMADE ZATAR FLAT BREAD 2.30

CHEF'S DIPS + FLAT BREAD 5.95

SOUK MEZZE PLATE FOR TWO + FLAT BREAD 12.95

HARIRA: MOROCCAN LAMB, CHICK PEA + LENTIL SOUP 4.50

COLD MEZZE

Marinated olives 2.20
Hummous, 3.50
Lentils, charroul, chard, yogurt 3.50
Roast red + golden beetroot, spiced walnuts,
feta dressing 3.80
Souk Winter tabouleh 3.80
Homemade stuffed vine leaves + dill, cacik 3.80
Kibbeh Nayeh- Lebanese lamb Tartar,
fresh herbs, labne 4.50
Turkish mackerel escabeche 4.50

HOT MEZZE

Pumpkin kibbeh, zhoug yogurt 3.80
Fried cauliflower, almonds, sweet onions,
sultanas + tahini 3.80
Pan fried lambs liver, cumin salt,
pomegranate onions 4.50
Batata harra, sujuk sausage 4.10
Chargrilled Lebanese seven spice chicken wings, toum 4.10
Prawn falafels, smoked sweet chilli jam 4.50
Chargrilled haloumi, roasted quince + honey 4.10

SIDES

Cumin spiced chips 2.00
Souk pilaf 2.00
Rose couscous + onion confit 2.00
Turkish slaw 2.00

MAINS

Souk fishcakes, Moroccan carrot, potato
+ green olive salad, tarator 8.95

Roasted squash, chard, walnut + goats cheese Gozleme,
Turkish winter salad 9.50

Freekeh, beetroot, cauliflower + chestnut mushroom pilaf,
herbs, barberries, spiced yogurt 9.50

Persian lamb meatballs, sour cherry, cinnamon
+ almond pilaf, labne + sumac 10.95

Ghalieh Mahi: southern persian fish curry with coriander,
fenugreek+ tamarind, saffron rice 10.95

Chicken, preserved lemon, chestnut + apricot tagine,
rose couscous + onion confit 9.95

Beef, ras el- hanout, date+ honey tagine,
rose couscous + onion confit 10.95

FROM THE GRILL

Shish Taouk: Lebanese style chicken skewers 10.95

Haloumi skewers, honey, chilli + thyme dressing 9.95

Lamb kofta skewers, pomegranate molasses 10.95

Mixed grill: chicken + lamb kofta skewers,
merguez sausage 13.95

All skewers served with a Souk Pilaf, Turkish slaw,
zhoug, seasoned yogurt

DESSERTS

Turkish coffee and dark chocolate pot, caramel, ginger biscuit 4.10

Sholezard- Persian saffron + cinnamon rice pudding 4.10

Homemade baklava, orange blossom syrup, ashta 4.10

Baked apple, stone fruits, nuts, all spice, rose cream 4.10

Cheese plate: Greek feta, goat's cheese, grilled haloumi, walnuts,
celery, pickled cucumbers, date syrup + grilled flat bread 6.95



COFFEE KIDS®
GROUNDS FOR HOPE

Soukitchen, in association with their coffee supplier Clifton Coffee, now supports organizations in Latin America to create programmes in education, health awareness, microcredit and food security in coffee farming communities.



Souk Kitchen is a member of the Sustainable Restaurants Association (SRA) which means that we have pledged to conduct our business in a way that impacts positively on our environment and our local community. By taking sustainable action, restaurants can make a huge difference on issues such as climate change, animal welfare and food waste.

www.thesra.org

BRUNCH

SERVED WEEKENDS (10.00 AM - 3.00 PM)

SOUK BLOODY MARY 3.95 / VIRGIN MARY 2.95

THE LOCAL 6.50

Lincolnshire sausages, grilled back bacon, two free-range fried eggs, fresh grilled tomato, sautéed mushrooms, homemade bubble + squeak cake, toast with butter + preserves

SHAKSHOUKA 5.10

Typical Middle Eastern breakfast dish of poached eggs cooked in a sauce of tomatoes, peppers, onions + spices, served in the pan with homemade zatar flatbread (*Extra grilled merguez sausage 1.50 or feta 50p*)

SOUK EGGS 6.50

Poached eggs + tomato on toasted English muffins with bacon, creamy cheese sauce, hash browns or Spinach, mushrooms, creamy cheese sauce, hash browns

GRILLED SARDINES 6.70

Roasted tomatoes, herb rubbed sour dough, chilli butter

SOUK BREAKFAST TAGINE 6.50

Turkish beans, spiced lamb, sujuk sausage, feta + eggs, grilled flat bread

EGGS ON TOAST 3.60

Poached, fried or scrambled all served on toasted sour dough (*Extras grilled back bacon 1.50, Lincolnshire sausages 1.50, Grilled merguez 1.50, mushrooms, baked beans, tomatoes, each for 1.00*)

FRENCH TOAST 4.70

Seasonal fruit compote, labne, maple syrup

TURKISH TOAST 4.70

Grilled bacon, maple syrup

CROISSANTS 2.60

butter + preserves

BASKET OF SOUR DOUGH TOAST 2.30

butter + preserves or date syrup + tahini

PORRIDGE 3.95

Prunes, cinnamon, banana, almonds + honey

DRINKS

HOT DRINKS

FAIR-TRADE COFFEES + HOT CHOCOLATES

Americano 1.60 reg 1.85 lrg
Cappuccino 1.75 reg 1.95 lrg
Decaffeinated coffee 1.70
Espresso 1.60 reg 1.85 lrg
Hot chocolate 2.20
Spiced hot chocolate 2.50
Rum hot chocolate 3.60
Mocha 2.20
Café latte 1.90
Bailey's latte 3.60
Berber Coffee 1.75

Coffee flavours: hazelnut 30p, vanilla 30p, caramel 30p, coconut 30p.

SUKI ORGANIC + FAIRTRADE LOOSE LEAF TEAS 1.80

English breakfast, Earl Grey blue flower, Darjeeling, Whole peppermint, Rooibos, Chamomile, Green tea sencha, Red berry
Homemade Moroccan mint tea: 1.90
Spiced Chai Tea 1.90
Turkish Apple Tea 1.90

SOFT DRINKS

Cheddar spring water sparkling or still sml 1.85 lrg 3.05
Bottle of Coca-Cola, Diet Coke 1.85
Tonic water, soda water, lemonade 1.65
Freshly squeezed orange juice 2.50
Guava, mango or pomegranate juice 1.85
Fruit juice - orange, apple or tomato 1.65
Orange, apple, tomato

HOMEMADE SPRITZERS: 2.60

Pomegranate + orange blossom
Lemon + mint

LOVELY DRINKS 2.60

Delicious, award winning drinks from Barrow Gurney
Ginger beer
Cottage garden lemonade
Elderflower bubbly

WINE & BEERS

SOUK KITCHEN WINE AND BEER LIST

BEERS 3.20

Sagres
Casablanca

APERITIF 4.10

Souk gin + tonic

WHITE WINE

GLASS 175 ML OR GLASS 250 ML

LES GRANGES DE FÉLINES PIQUEPOUL SAUVIGNON 2009, VIN DE PAYS DE L'HÉRAULT, FRANCE 13.90/ 3.50/ 4.70
Lovely freshness of fruits with a clean finish

SETTESOLI, ARPEGGIO CATARRATTO 2010, SICILY, ITALY 14.70/ 3.65/ 4.95
Lightly aromatic and floral with delicate flavours of white blossom and peaches, balanced by refreshing acidity

CRUZ DE PIEDRA MACABEO 2009, CALATAYUD, SPAIN 14.90/ 3.80/ 5.10
Juicy, ripe orchard fruit and rich finish

QUINTA DA BOAVISTA, ESPIGA BRANCO 2009 LISBON, PORTUGAL 16.95/ 4.50/ 5.90
Aromatic with a good structure, balanced acidity, citrus fruit character and a long finish

SPARKLING WINE

DOMAINE DE BRIZÉ SAUMUR BRUT N.V, LOIRE VALLEY, FRANCE 25.00

ROSÉ

CRUZ DE PIEDRA GARNACHA ROSADO 2009, CALATAYUD, SPAIN 14.90/ 3.80/ 5.10
Luscious strawberry and raspberry in a glass

RED WINE

LES GRANGES DE FÉLINES GRENACHE MERLOT 2008, VIN DE PAYS DE L'HERAULT, FRANCE 13.90/ 3.50/ 4.70
Ripe Cherry with a smooth palate

SETTESOLI, ARPEGGIO NERELLO MASCALESE 2009 SICILY, ITALY 14.70/ 3.65/ 4.95
Medium bodied red with ripe fruit character, soft well rounded tannins and a concentrated finish

CRUZ DE PIEDRA GARNACHA 2008, CALATAYUD, SPAIN 14.90/ 3.80/ 5.10
Lovely juicy grenache with tons of sun kissed fruits

QUINTA DA BOAVISTA, ESPIGA TINTO 2009, LISBON, PORTUGAL 16.95/ 4.50/ 5.90
Delicious, concentrated blackcurrant and berry fruit flavours with oak notes, agreeably pronounced acidity, fresh yet fine tannins