

MEZZA DISHES

Special: Combine 4 for only \$22

All individual dishes for \$7

BEET SALAD

Beets, garlic, yogurt, tahini. GF

BABA GANOUSH

Roasted eggplant, tahini, garlic, pomegranate syrup. GF

MONK BABA GANOUSH

Green pepper, roasted eggplant, garlic, pomegranate molasses, olive oil, parsley. GF

STUFFED GRAPE LEAVES

Grape leaves, rice, tomato, onion, parsley, mint, pomegranate syrup. GF

MUHAMMARA

Walnuts, fresh red pepper, red pepper paste, pomegranate syrup, bread crumbs, Le Souk special spices. *GF

LABNEH

Homemade yogurt cheese with olive oil. Add green onion and parsley for \$1 GF

TRADITIONAL HUMMUS

Chickpeas, garlic, lemon, tahini.

Served with mixed pickles. +\$2 for cucumbers and carrots. GF

LEMON TURMERIC HUMMUS

Chickpeas, lemon, turmeric, curry, garlic, tahini. GF

STUFFED KEBEH

Bulgur, beef, onion and walnut. 2 per serving (+\$3 for additional piece)

DANDELION

Dandelion greens with garlic, olive oil, and lemon. GF

FALAFEL

Large baked falafel waffle with tahini sauce and greens. GF

OLIVE SALAD

Black and green olives, parsley, tomato, onion, pomegranate syrup. *GF

MAIN PLATES

POMEGRANATE CHICKEN

Chicken breast, caramelized onions, sumac, pomegranate syrup. Served with hummus, muhammara and Syrian flatbread. *GF
\$18

CHICKEN FATTEH

Stew made with boiled chickpeas, tahini, yogurt, garlic chicken. With toasted pita bread. *GF
\$16

HOMEMADE BEEF SHAWARMA

Sliced grilled beef, special Le Souk spices, tahini sauce, pickles and hummus. *GF.
\$18

EGGPLANT FATTEH

Ground beef, eggplant, onion, fresh tomato and tomato sauce, spices, topped with toasted pita bread and tahini sauce. GF
\$18

FALAFEL WAFFLE

Two large, baked falafel waffles served with lettuce, tomato, cucumber, hummus, tahini, yogurt, pickles and pita bread. GF
\$15

CHICKEN KABOB

2 baked chicken skewers marinated in Le Souk specialty spices and onion. Served with rice and small side salad. *GF
\$18

MUSSAKAA

baked eggplant, tomato, olive oil, garlic, onions. Served with rice and small side salad. *GF
\$18

SANDWICHES

FALAFEL SANDWICH

Baked falafel, lettuce, tomato, Pickles, tahini sauce.
\$10

LABNEH SANDWICH

Homemade labneh, cucumbers, kalamata olive, green onion, pomegranate syrup, dried mint.
\$10

EGGPLANT SANDWICH

Fried eggplant, tomato, parsley, garlic, tahini, pomegranate syrup.
\$10

CHICKEN SHAWARMA SANDWICH

Baked chicken, onion, sumac, pomegranate syrup, tahini.
\$12

GF = Gluten free
*GF = Can be gluten free upon request

SIDE DISH - \$6

BASMATI RICE

Fluffy basmati rice with saffron and tumeric. GF

MIXED VEGETABLES

Seasonal vegetables baked with garlic, lemon and olive oil. GF

SALADS

"Greek Salad" FATTOUSH SALAD Romain lettuce, tomatoes, cucumbers, onions, parsley, fresh mint, olives, halloumi, sumac, toasted pita, lemon olive oil dressing. *GF
\$10

FAVA BEAN SALAD

Fava beans, chickpeas, tomato, parsley, olive oil, arlic, lemon, tahini. Served with pickles. *GF
\$12

OLIVE SALAD

Black and green olives, parsley, tomato, onion, pomegranate syrup. *GF
\$10

CHICKPEA SALAD

Chickpeas, tomato, cucumber, feta cheese, parsley, lemon, green onion, olive oil. GF
\$12

SWEETS - \$4

Halvah

Baklava

Date Cookies

Sesame Cookies

Turkish Delights

