	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.
	As per the guidelines issued by Food Saftey & Authority of India (FSSAI) an average active adult require 2000kcals of energy per day. However, the actual calories needed may vary per person.
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HUMMUS

Vegetarian

# Classic Hummus	9 210 gms 530.00 Kcal	1050
Chickpea Purée, Tahii	na, Olive Oil	

Hummus Beiruty
 |210 gms |332.60 Kcal
 Hummus, Onions, Tomatoes, Parsley

Hummus with | 200 gms | 472.84 Kcal
 Truffle Oil
 Hummus, Truffle Scented Olive Oil

COLD MEZZE

Vegetarian

•	Mouttabel 🦫 🗓 220 gms 190.06 Kcal	1050
	Char Grilled Aubergine, Tahina, Yoghurt	

Labneh Avocado | |215 gms | 700.08 Kcal 1050 Creamy Hung Yoghurt, Dry Mint, Avocados, Cucumber

Non Vegetarian

Hummus Bil Lahm	🦫 🌽 🍂 200 gms 679.52 Kcal	1250
Hummus, Ci	rispy Lamb. Pine Nuts	

HOT MEZZE

Vegetarian

#	Cheese Sambusek		260 gms	434.28 Kcal	1150
	Fried Pastry, Cheese, Sum	ıac			

Kolokithi | 200 gms | 584.70 Kcal Zucchini, Squash, Aubergine Chips, Garlic Yoghurt 1150

Felafel | 140 gms | 465.43 Kcal Chickpea, Onion, Garlic Nuggets

Felafel Sandwich | 190 gms | 689.07 Kcal | 1500 Felafel, Pita Pocket, Salad, Tahina Sauce

Grilled Halloumi | 160 gms | 602.77 Kcal 1150 Halloumi cheese, roasted bell pepper, prunes, dried mint powder

Lebanese Pizza | 270 gms | 808.00 Kcal 1150 Puff pastry base, tomato sauce, onion, tomato, Kalamata olives, chickpeas, cheese

Non Vegetarian















all prices are subject to government taxes.
please let us know if you are allergic to any ingredients.

■ vegetarian ovegetarian healthy options
this dish can be prepared Jain

	Vegetarian
SALADS	 # Fattoush
	Cucumbers, Bell Peppers, Tomatoes, Lettuce, Dressing, Crispy Bread, Pomegranate, Mint Leaves
	 # Tabbouleh 260 gms 370.50 Kcal Parsley, Cracked Wheat, Onions, Tomatoes
	 Schumander Salate
	# Rocka and Figs Salate 160 gms 132.35 Kcal 1050 Dried figs, rocket leaves, molasses vinaigrette, almond flakes
CIDEC	Ti Croom Al Tourn Co 1400 over 1400 07 Keel 600
SIDES	▲ Cream Al Toum 128 gms 480.87 Kcal 600 ▲ Cream Al Toum 150 gms 283.94 Kcal 600
	Ma Harissa
	Olive Bowl 110 gms 108.28 Kcal
	 ■ Batata Makli 220 gms 417.23 Kcal 1050
SOUP	Vegetarian
	 # Shorba Adas 225 gms 152.75 Kcal Lentil Broth, Brown Onions, Lemon Juice
	■ Non Vegetarian
	Soup Harira 225 gms 423.23 Kcal Lamb Broth, Chickpeas, Vermicelli 750
BREADS	Khoubz ♥ 70 gms 168.41 Kcal 325
DKLADS	Eish Baladi № 65 gms 107.83 Kcal 325
	Mnaish Bi Zaatar ♦ ► 85 gms 210.98 Kcal 325
	Eish Baladi Harra 🕴 🦫 81 gms 183.69 Kcal 325
	Assorted Bread Basket I172 gms 309.57 Kcal 625
OTHER PROPERTY	Vegetarian
STUFFED	
BREADS	# Spinach and
	■ Non Vegetarian
	Lahm Talas 1284 gms 417.11 Kcal Minced Lamb, Middle Eastern Spices, Puff Pastry



GRILLS

Vegetarian

Turkish Chilli Grilled | 326 gms | 302.04 Kcal Vegetables
 Garden Vegetables, Turkish Chili, Pita

Non Vegetarian

Sheesh Taouk (6) | 290 gms | 363.08 Kcal Char Grilled Boneless Chicken, Toum, Pita

Chicken ♦ (•) 9 (•) |362 gms |544.16 Kcal **1950 Shawarma**

Shawarma Chicken, Pita Pocket, Salad, Tahina Sauce

Rubian Meshwi | 145 gms | 177.65 Kcal Char Grilled Prawns, Turmeric-Ginger Marination | 2250

Grilled Lamb Chops | 261 gms | 728.09 Kcal **2950** Lamb Chops, Cinnamon, Garlic, Onion Juice, Tahina Mash

Samak Meshwi | 340 gms | 842.42 Kcal Grilled Pomfret, Turkish chili marination, side salad

Kebab Meshwi | 270 gms | 646.81 Kcal Minced lamb kebab, parsley, Lebanese spices |

Kebab Istanbuli | 280 gms | 619.25 Kcal | 1950 Minced lamb kebabs, pine nuts, fresh mint, Turkish spices

ENTRÉE

Vegetarian

Spanakos | 1650 | 250 gms | 216.95 Kcal | 1650 | Menemen | Potato Pancakes, Feta Cheese, Pine Nuts, Spinach | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650 | 1650

Moussaka ♥ → | 420 gms | 583.72 Kcal Grilled, Zucchini, Squash, Aubergine, Burgul, Tomato, Chickpea | 1650

■ Non Vegetarian

Harissa Sea Bass | 290 gms | 429.78 Kcal | 2250 Pan Fried Sea Bass, Harissa, Burgul, Crunchy Vegetables

Baked Lobster | 380 gms | 503.16 Kcal Creamy Lobster, Crispy Phyllo, Pomegranate, Salad | 2950





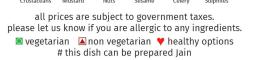












TAGINES

Vegetarian

Non Vegetarian

Chicken Tagine | 590 gms | 733.61 Kcal Chicken Chunks, Loomi, Olives, Turmeric, 1950 Pickled Lime, Couscous

Lamb Tagine

| 430 gms | 802.12 Kcal Roasted Lamb Leg Chunks, Tagine Sauce, Kalamata Olives, Pickled Lime, Couscous 2250

2250 Prawns, Tagine Sauce, Kalamata Olives, Couscous

RICE

Vegetarian

Roz Maslok | 270 gms | 411.80 Kcal 600 Steamed Rice

Egyptian Rice, Pine Nuts, Pistachios, Moroccan Raisins, Brown Onions

Non Vegetarian

Dijaj Maqluba 🌽 📋 |435 gms |843.84 Kcal 1000 Chicken and Rice, Fried Aubergine, Nuts

800

DESSERTS

Vegetarian

Baklava | | 81 gms | 45.95 Kcal Baked Phyllo, Mixed Nuts, Sweet Syrup 850 # **Omali** | 163 gms | 448.77 Kcal 850 Baked Phyllo, Condensed Milk, Pistachio

Chocolate Cigara # 1 43 gms | 775.07 Kcal 850 Chocolate, Phyllo, Lokum

B'Stilla Au Lait | 160 gms | 93.66 Kcal 850 Baked phyllo, almond cream, saffron milk

ICE CREAMS

Nose Petal Ice Cream | 200 gms | 485.14 Kcal Signature Rose Flavoured Ice Cream

















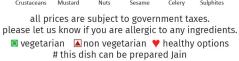












Produces a Full-Bodied Cup with a Deep Copper		
Chamomile A Gentle Calming and Sedative Tea Made from Chamomile Flowers, Can be Helpful for Insomnia and also Digestion After Meal	450	
Taj House Blend Unique Blend of Darjeeling and Assam Tea which Offers Elegant Flavour and Full Bodied Concoction	500	
White Tip Darjeeling The Tea Treasured for its Ripe Complex Flavour and Floral Bouquet is a Clear Favourite of Lovers of Darjeeling's Distinct Muscatel Character, this Tea is a Well-defined Cup Infusion from the First Flush of Golden-tipped Leaves	500	
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	
	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 Chamomile A Gentle Calming and Sedative Tea Made from Chamomile Flowers, Can be Helpful for Insomnia and also Digestion After Meal Taj House Blend Unique Blend of Darjeeling and Assam Tea which Offers Elegant Flavour and Full Bodied Concoction White Tip Darjeeling The Tea Treasured for its Ripe Complex Flavour and Floral Bouquet is a Clear Favourite of Lovers of Darjeeling's Distinct Muscatel Character, this Tea is a Well-defined Cup Infusion from the First Flush of Golden-tipped Leaves 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 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 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 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 Egyptian Chamomile A Light Grassy Sweet Concoction that Relaxes Muscles and Relieves Stress Cardamom A Sweet Aromatic Flavoured Tea that is Distinctive to Itself Fennel This Tea is Known to Cure Ailments of a Wide Variety and Aids the Digestive System Leaving One Invigorated and Refreshed Rose This Tea Has the Ability to Leave You Refreshed with its Sweet Taste and Distinct Aroma that Lingers on	

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450

COFFEE

Espresso A Pure Coffee Extract	450
Cappuccino 260 ml 96.2 Kcal Single Espresso Shot with Thick Steamed Milk	450
Taj House Blend A Unique Blend of High Grow Arabica and Robusta with Rich and Intense Flavour	500
Aged Monsoon Malabar A Low Caffeine and Acidic Coffee with Tinge of Dry Spices and Bold Flavour of Chocolate with Smooth Finish	500
Indian Peaberry A Rich Coffee with Nutty and Cigar Like Taste with Zero Acidity and Moderate Body	500
Brazilian Cerrado Vintage A Mild Aromatic Coffee with a Nutty After Taste	500
Java Estate A Rare Indonesian Arabica with Strong Sweet Earthy Flavour and Rich Aroma	500
Decaffeinated Columbian Supremo A Smooth Pleasant Acidic Flavour with Nutty Overtones and Rich Medium to Full Bodied Coffee without Caffeine	500

SPECIALITY COFFEE

Turkish Coffee
A Finely Ground Coffee Beans which Find its Roots in Turkey Can be Served Strong, Medium or Mild

Qahwa-Arabic Coffee
A Perfect Blend of Coffee Beans with Cardamom, Rose and Saffron Served Traditionlly