



“STARTERS TO NIBBLE”

Crawfish Cronuts™ 8

Croquette donuts, cilantro, saffron essence ~ chermoula mousse

Bisteeya Feast 8 ☞

Baked phyllo pie with chicken, orange blossom, cinnamon, honey and almonds

Harira 7

Tomato soup with green lentils, lemon zest, cilantro-oil, dates and a crusty crouton with Harissa tapenade

MINI MEZZE CARRITO

Souk Platter 15

Mezze Carrito 24

Atlas Olives 6 ☞

Marinated olives, confit garlic & fresh cilantro

Ma'akouda 8

Moroccan “French Fries”, harissa & Jleben aioli

Spreads 6 ☞☞

Roasted eggplant mousse, walnut, pomegranate and goat cheese

Moroccan Sweet Tomato

Velvety Hummus

MOROCCAN SALADS

Eksu (Couscous Salad) 8

“Zaalouk” ~ cooked blend of eggplant & tomato topped with pomegranate seeds

Fez Beet Salad 10

Tomato, cucumber, roasted red beets, caramelized carrots and pearl onions tossed with melon vinaigrette, Jleben

Taktouka 9

“Marrakech Ratatouille” ~ spicy, smokey roasted tomato and peppers, caramelized onions and zucchini

Calamari Salad 12

Char-grilled calamari with cilantro, lime, sea salt & olive oil over refreshing couscous salad with confit tomato & pomegranate vinaigrette

SOUK

market

JAM

Orange cinnamon 6

Rose Strawberry 8

SPICES

Zaatar 5

Chicken Shawarma spices 5

Ras al Hanout 6.50

MOROCCAN SPICED COFFEE 8

MOROCCAN TEA 6

CRONUTS

6 pieces 18

12 pieces 34



SOFT & SWEET

Peanut Butter Chocolate Blondie 7
Toffee ~Coffee~ Cream
Caramel Ice Cream

Pomegranate Cheesecake 7
Topped with Berry Compote

Coconut Ghriba 6
(Moroccan coconut cake)
With Meyer Lemon Ice Cream

Kaab el Ghazal 7
Almond paste scented with Orange Blossom and Cinnamon

Gateau a L'Orange De Madame Mahjoub 6
Orange Cake Walnut Rose Orange & Mint Ice Cream

SOUK MINI ICE CREAM TRUCK 6.5

Caramel Corn
Meyer lemon Coconut Milk
Prune ~ Walnut Milk
Melon Mint Coconut Milk Rose
Olive Oil ~Chocolate
Toffee ~Coffee~ Cream Caramel
Almond Rose Orange & Mint
Chocolate Magic Pecans

CRONUTS™ 4.5
“Creative Doughnuts, Seasonal Flavors “
Fall 2013
Lemon Curd
Raspberry
Toffee ~ Coffee
Chocolate ~Nutella

MALASADAS 5

“Portuguese Conquistadors”
Portuguese Colony Churros injected with Toffee and Lemon Curd



VEGETABLES AND GRAINS

Chermoula 14
Stew of Moroccan vegetables & poached egg

Kushari Lentils Stew 10
Potatoes, onions, carrots, cilantro and
semolina macaroni drizzled with olive oil

BATBOUT 
(Flat Bread)

Mushrooms, Baby zucchini 12
Mozzarella, tomato, Argan oil, crunchy onions

Zaatar Kofta 13
Pesto, green olives, fresh basil, Idiazabal

Tuna 14
Preserved lemon, Manchego,
caramelized red onion, Moroccan olives

Chicken Shawarma 13
Oregano, tomatoes, peppers,
red onions, goat cheese & olives

SOUK MESHWI (KEBAB)

Chicken 12
Char-grilled chicken with ginger,
garlic and fresh herb marinade and couscous

Beef 14
Beef with oven roasted potatoes and rustic vegetables
from the wood-burning oven



Couscous a la SOUK 13
Seasonal vegetables, tomato confit, orange marmalade & toasted almonds



★
MOROCCAN STEAK FILET- 6 OZ 25

★
OUR MAGICAL TAGINES

Berber Vegetable Tagine 12
Slow roasted seasonal vegetables in a tomato, paprika and ginger marinade

Arabic Lamb Tagine 15
Braised with saffron and Ras al Hanout, preserved lemon and confit apricots

Andalusia Tagine 22
Sea Bass with chermoula, Ma'akouda caramelized lemons and olives

MUST HAVE SIDES

Saffron, ginger & garlic cauliflower mash 6

“Msemmen” layered Moroccan bread 6

Brioche flatbread with Ras al Hanout 4

Side CousCous 4

★ **Moroccan Mint Tea, teapot (sweet) 6**
★ **Moroccan Coffee (spices) 3**

KIDS KORNER

FLAT BREAD PIZZA WITH SWEET TOMATO AND CHICKEN 5

MACARONI PASTA 5

MINI KOFTA HAMBURGER 5

GUIDED TASTING TOURS

Join Chef Najat for a Magical Whimsical Tour of a Traditional Moroccan Souk & Bazaar!

1/4-Moon 1/2-Moon Full Moon



20 (3 sights) 35 (5 sights) 65 (10 sights)

MOORISH PAELLA 45
(6p entree, 24hr advance order)

Moroccan food features the delicious flavors and health benefits of other Mediterranean cuisines, but tantalizes the senses with its own unique combinations of spices and simple ingredients. Grilled meats, vegetable and fruit tagines (stews), delicately spiced salads, couscous, and sweet or savory pastries are its hallmarks.

Private Room Available On Request

Charles De Fere Blanc de Blanc, (Burgundy)
Beautiful acidity, notes of green apple and lime, dry finish
8/28

Chandon Rose, (California)
Creamy and seductive, flavors of ripe strawberry and red cherry fruit
58

sparkling

Blufeld Riesling, (Mosel, Germany)
Citrus, peach & floral aromas with a juicy mid-palate;
crisp & refreshing finish
7/26

Zonin Pinot Grigio, (Italy)
Delicately fruity, soft, lightly dry
7/26

Chateau St. Jean Chardonnay, (Sonoma)
Elegant with aromas of lemon cream, toasted hazelnut
8/28

Llai Llai Chard, (Chile)
Crisp, bright flavor with lively minerality
8/28

Chalone Sauvignon Blanc, (Monterey)
Citrus, melon, spice
8/28

Ouled Thaleb, (Morocco)
(60% Faranah 40% Clairette)
Dry and Medium bodied. Grapefruit, orange blossom and passion fruit
10/35

white

reds

Massaya "Silver Selection", (Lebanon)
Well balanced red blend with supple fruit, beautiful finish
12/44

Ouled Thaleb, (Morocco)
70% Cabernet Sauvignon 30% Grenache
Medium Body, Blackberry & plums, rich and fruity finish
12/44

Parducci Pinot Noir, (Mendocino County)
Light body; rich and well-rounded fruit flavor on the palate
9/32

El Coto Crianza, Rioja, (Spain)
Raspberries, cherry, cedar, spice
10/35

Raymond Cabernet, (California)
Soft, lush, black cherry
13/48

KSARA Réserve du Couvent, (Lebanon)
Wood and vanilla aroma; supple, pure and round tannings give it persistence on the palate
9/32

Pascual Toso Malbec, (Argentina)
100% Malbec Medium body; hints of coffee, violet and blackberry on the nose;
long finish with smoky accents of vanilla and oak
10/35

Horse Heaven Hills Merlot Columbia Crest, (Washington)
Aromas open up with blackberries and pepper and earthy tones;
chocolates, cherries and plums on the palate. Culminates with an intense finish
9/32

J Vidal Fleury Rouge, (Rhône)
Lush and elegant Grenache, Syrah, Mourvedre blend
30

Oak Cliff Rouges Blend, (California)
Grenache, Syrah, Mourvedre 65%, 18%, 17%
Bright raspberries, cherries and strawberry with pepper on the finish
45

Oak cliff mourvedre, (California)
100% Mourvedre. A blend of dark cherry and strawberry, spice, anise with dusty finish
48

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