

DINNER MENU

SOUKITCHEN, NORTH STREET, 0117 966 6880

Served daily

Mon – Sat 5.30 – 9.30pm

Sunday 6pm – 9pm

TO SHARE

Marinated Olives	3.00
Homemade Zatar Flatbread	2.75
Chefs' Dips + Flatbread	6.50
Souk Mezze plate + flatbread	13.95

MEZZE

Hummous, Turkish burnt butter, three seed dukkah	4.00
Souk tabouleh, tahini + lemon	4.80
Falafels, green charmoula yoghurt	4.50
Chargrilled haloumi, tomato + mustard seed amba	4.80
Slow cooked Turkish beans, baked egg, feta + Urfa chilli burnt butter	5.80
Hot smoked mackerel, roast beetroot, caramelised apples, lentils + horseradish labne	5.80
Chargrilled octopus, slow cooked tomato sauce, potato skordalia + sourdough	6.80
Chargrilled chicken wings, toum	4.95
Lamb kofta mansaf, chick peas, toasted almonds	5.80
Pan fried duck hearts, celeriac + tahini puree, Iranian gherkins, date syrup	5.50

Gozleme 12.95

Roasted beetroot, slow cooked leeks + kashkavel filo pie, seasonal salad

Vegetable Pilaf 12.95

Spiced cauliflower + roasted heritage squash herb pilaf, poached egg, seasoned yoghurt, dukkah

Ghalieh Mahi 12.95

Southern Persian fish curry, coriander, fenugreek + tamarind, saffron rice

Chargrilled calves liver 13.50

Hispi cabbage, sour cherry freekeh pilaf, walnuts + seasoned yoghurt, sumac onions

Slow roasted pork belly 13.95

Greek fava beans, slow cooked tomato + olive sauce, roasted fennel

Slow roasted mechoui mutton 14.10

Chickpea mash, steamed greens, preserved lemon + seasoned yoghurt

Chargrilled chicken Souvlaki 13.50

Lebanese vermicelli nut rice, hitipiti

SIDES 2.50

Cumin spiced chips, Souk Pilaf, chopped salad

DESSERTS

Persian saffron rice pudding, poached quince + toasted almonds	5.50
Chocolate torte, barberries, yoghurt cream	5.50
Persian walnut + cardamom baklava, pomegranate ice cream	5.50
Selection of homemade ice creams	5.80