

DINNER MENU

SOUKITCHEN CLIFTON

Served Monday – Saturday

5.30pm – 8.30pm

MEZZE

Moroccan olives, harissa + lemon	3.30
Chargrilled flatbread, zatar olive oil	2.95
Chick pea hummous, spiced chick peas, Turkish burnt butter	3.95
Spiced pan roasted cauliflower, rose plump sultanas, tahini + date molasses, nut dukkah	5.90
Chargrilled marinated haloumi, Greek honey + saffron braised quince	5.85
Souk falafels, harissa, seasoned yoghurt	4.95
Afghan black butter lentil dahl, warm flatbread, seasoned yoghurt, coriander	5.50
Steamed Dorset mussels, black shell-on tiger prawns, ghaleyeh maygoo stew, herb toast	7.50
Grilled turkey + Aleppo chilli koftas, slow cooked tomato sauce, yoghurt	5.50
Seared lamb merguez sausages, tomato confit, babaganoush + zatar	5.85

LARGE PLATES

Joojeh chicken breast kabobs, barberry + carrot bulgur pilaf, slow cooked leeks in yoghurt, date molasses	14.25
Ghaleyeh maygoo Persian seafood stew: fresh market fish fillet, black shell-on tiger prawns, mussels, saffron, tamarind, fenugreek, coconut, spiced new potatoes	15.75
Zatar duck leg, pomegranate + walnut fesenjan, shaved fennel, blood orange + mint salad, rice pilaf + burnt butter	14.75
Crispy slow roasted Mechoui mutton, golden spiced 'cauliflower couscous', sultanas + toasted almonds, charred butternut, yoghurt + chilli burnt butter	14.50
Autumn vegetable tagine, preserved lemon + stone fruits, chickpeas, seasoned yoghurt + cracked walnuts, Moroccan couscous	13.95