

TAPAS MENU

Half priced tapas Tuesday - Friday from 12PM till 5PM

Crumbed Calamari

Served with chips and Souk homemade tartar sauce

R95

Creamy White Wine Seafood Paella

Mussels, prawns, calamari, shrimp, mixed peppers, and secret fish spice. Served with fresh Italian parsley

R320

Nicoise Salad

Delicious anchovies, baby potatoes, fresh greens and boiled eggs sautéed in a light garlic sauce. Served with a mustard and anchovy dressing

R85

Wild Mushroom & Truffle Oil Croquettes

Served with a creamy mushroom sauce

R55

Oxtail

Slow cooked oxtail for 12hrs, deboned & reconstructed. Dipped in Japanese bread crumbs & deep fried. Served with a parsnip puree with a red wine oxtail reduction gravy

R95

Sticky Barbeque Wings

Served with Souk secret BBQ sauce

R85

Sticky Barbeque Deboned Thighs

Served with Souk secret BBQ sauce

R95

Grilled Chicken Breast

Served with a lemon butter sauce and avo or coleslaw

R85

Steak and Fries

Sliced sirloin paired with select seasonal fruit. Served with fries

R120

Lamb Chops

Thin grilled lamb chops with Souk secret spice

R120

SOUK BOWLS

All served with your choice of Basmatí, Cous Cous, Green Leaves or Quinoa

Chicken Souk Bowl

Grilled cubes rubbed with Souk spice served with corn, tomato, feta and coriander

R110

Calamari Souk Bowl

Served with garlic butter sauce with feta, chives, corn, avo and tomato

R120

Beef Fillet Souk Bowl

Grilled cubes served with rocket, tomato, white beans and pickles onions

R130

Seared Salmon Souk Bowl

Dressed with soya reduction, sesame seeds. Served with edamame beans, corn, tomato, avo and coriander

R130

Vegetarian Souk Bowl

Option of five vegetables served with a sauce of your choice

R70

SIDES

Fries

R30

Truffle Fries

R40

Dukha Sweet Potato Wedges

R35

Coleslaw

Asian or plain

R30

Onion Rings

R30