



MENU

99 Gawler Place, Adelaide 5000 SA

Azou Bouilouta 0455 290 325

Telephone 8410 5225 for bookings. Telephone/email orders are welcome.

Email: lesouk@outlook.com www.lesouk.com.au



ALL DAY BREAKFAST

Chakchouka 21.00 3eggs 18.00 2eggs

Minced beef, slow cooked for 6 hours in our Le Souk special spice blend with sumac, onion, garlic, crushed tomato and poached eggs, served with bread. Ask for our GF version.

Chakchouka with Couscous or our Brown Rice (GF) \$6 extra

Merguez Sausage Breakfast 18

An Algerian Classic: Our house-made Merguez spicy sausages, eggs, spinach and mushrooms with toast.

Merguez Brown Rice Breakfast (GF) 18

Merguez spicy sausages, 2 eggs with sumac, brown rice (with dates, raisins, roasted almonds, orange blossom, vanilla and cinnamon), natural yoghurt, mushroom, Le Souk Red Harissa and salad.

Brown Rice Breakfast (GF,V/Vegan) 14

Brown rice with dates, raisins, roasted almonds, orange blossom, vanilla, cinnamon and natural yoghurt, served warm.

Eggs Brown Rice Breakfast (GF,V) 18

Our yummy Brown Rice served with 2 sunny-side eggs.

Felafel Breakfast (GF,V) 18

Four felafel, two sunny side eggs with sumac, Brown Rice (with dates, raisins, roasted almonds, orange blossom, vanilla and cinnamon), Le Souk Hummus, Red Harissa and salad.

Med Breakfast (V) 18

Four felafel, two eggs with sumac, Le Souk Hummus, our Red Harissa, bread and salad.

Cheese & Spinach Omelette (V) 16

Eggs, spinach w/coriander salt, mushrooms and rye bread.

Cheese & Spinach Omelette with Merguez 18

Two Merguez sausages with eggs, spinach w/coriander salt, mushrooms and rye bread.

Tabouli Omelette 16

Le Souk Tabouli, eggs with coriander salt, mushrooms on rye.

Tabouli Omelette with Merguez 18

Two Merguez sausages with Le Souk Tabouli, eggs with coriander salt, mushrooms and rye bread.

Sunny side eggs (V) 12

With toast, Le Souk Hummus and Tabouli

Toasted Cheese Baguette (V) 10

Toasted Cheese Baguette with Spinach (V) 12

Almond croissant/Apricot Danish/Pain au Raisin 4.50

Raisin Toast (V) 4.50

With butter and jam or marmalade.



BAGUETTE

- Merguez Baguette** 15
Merguez spicy sausages on a baguette with sautéed red capsicum, red onions and our unique Le Souk Harissa.
- Lamb Baguette** 15
Our slow cooked Lamb in Ras el Hanout sauce with roasted red capsicum, red onions and Le Souk Harissa.
- Chicken Baguette** 14
Chicken, slow cooked in our Kefta Mix with roasted red capsicum, red onions and Le Souk Harissa.
- Felafel Baguette (V/Vegan)** 14
Warmed felafel with roasted capsicum, red onions and Le Souk Red Harissa.

MELWI

Algerians love their tasty toasted sandwich

- Algiers (V)** 14
Cheese and avocado with chickpea salad.
- Constantine** 15
Chicken, cheese, spinach, avocado with chickpea salad.

WRAPS

- Chicken** 14
- Felafel** 13

SALADS

- Beetroot & Charmoula (GF,V/Vegan) Reg 16 Sml 10**
Beetroot, baby peas, rocket with a Charmoula and lemon dressing.
- Super Anti-oxidant (GF,V/Vegan) Reg 16**
Mixed leaves, strawberries, cucumber, sultanas, apple, red onion and slithered almonds with a pomegranate vinaigrette.
- Merguez Super Anti-oxidant (GF) Reg 18**
Merguez spicy sausages with mixed leaves, strawberries, cucumber, sultanas, apple, red onion and slithered almonds with a pomegranate vinaigrette.
- Slow cooked Lamb Super Anti-oxidant (GF) Reg 18**
Lamb with mixed leaves, strawberries, cucumber, sultanas, apple, red onion and slithered almonds in a pomegranate vinaigrette.
- Slow cooked Chicken Super Anti-oxidant (GF) Reg 18**
Chicken with mixed leaves, strawberries, cucumber, sultanas, apple, red onion and slithered almonds in a pomegranate vinaigrette.
- Brown Rice Breakfast (GF,V/Vegan) 14**
Brown rice with dates, raisins, roasted almonds, orange blossom, vanilla and cinnamon, served warm.
- Le Souk Chickpea salad (GF,V/Vegan) Reg 16 Sml 10**
Chickpeas, raisins, dates, onion, lemon, red capsicum, coriander and mint with a pomegranate dressing.
- Le Souk Broad-bean salad (GF,V) Reg 16 Sml 10**
Broad-beans, capsicum, cucumber, feta and mint with a cumin and lemon dressing.



STARTERS

Le Souk Salad 22
Cucumber, tomato, roasted capsicum, tuna, red onion, apple and fresh coriander with a light garlic and cumin vinaigrette.

Barramundi Salad 26
Seared Barramundi served on a bed of mixed leaf salad, lentils, walnut, roasted pine nuts and beetroot and pomegranate dressing.

Tuna Brik 16
Famous Algerian brik, tuna, onion, coriander and garlic with poached egg, wrapped in filo pastry, served with lemon and salad.

Beef Brik 16
Famous Algerian brik, savoury minced beef, onion, coriander and garlic with poached egg, wrapped in filo pastry, served with lemon and salad.

TO SHARE

A selection of light, flavourful snacks to accompany your drinks.

Three Dip (Vegan, Vegetarian) 21
Hummus and Preserved Lemon Hummus, Beetroot pomegranate molasses dip, Tabouli, Bread

Merguez Platter 32
3 Merguez sausages (an Algerian classic, house-made spicy sausage) Mixed Olives, Anchovies, Choice of 1 dip (Hummus, Preserved Lemon Hummus or Beetroot pomegranate molasses), Bread

Cheese Platter 34
Provelone Dolce, Bleu Heaven, Man Chego, Bread

Vegetarian and Vegan Platter 32
Hummus or Preserved Lemon Hummus, Beetroot pomegranate molasses dip, 4 Felafel, Mixed olives, Tabouli, Bread

La Kemia
La Kemia is a range of light side dishes, often served at the bar. Choose your own...

Mixed Olives	12
Hummus	9
Preserved lemon hummus	11
Merguez with Red Harissa	14
Serve of bread	4

Dukkah Platter 12
Our special blended Dukkah, Virgin olive oil, date balsamic vinegar and bread



COUSCOUS and TADJINE

Our special couscous is prepared in the traditional method using a couscoussiere. Steamed twice, it retains the flavour and texture of hand made, home cooked couscous. **We use no oil or frying in our slow cooking, just our unique spice blends.**

Spinach Couscous with Black Truffle (V/Vegan) 28

Spinach couscous with garlic, onion, sultanas and a hint of Ras el Hanout with fragrant Black Truffle.

Couscous Barramundi 36

Succulent pan-seared Barramundi with Ras el Hanout and couscous.

Couscous Royal 38

Lamb, Chicken and Merguez sausages, chickpeas, peas, carrot, onion and garlic in Ras el Hanout and Sumac sauce.

Lamb Tadjine 36

Lamb chunks slow cooked for 6 hours in our Ras el Hanout spice blend, prunes and roasted almonds, with chickpeas, peas and carrots. Served with Turkish bread or couscous.

Chicken Tadjine 34

Chicken chunks slow cooked for 6 hours in our Kefta Spices, apricots, almonds, sesame seeds and sultanas with chickpeas, peas and carrots. With Turkish bread or couscous.

Chicken Couscous 24

Chicken, slow cooked for 6 hours with onion, garlic, peas, chickpeas and carrot in our Kefta Mix blend and Sumac.

Lamb Couscous 28

Lamb chunks slow cooked for 6 hours in our Ras el Hanout spice blend and Sumac, topped with chickpeas, peas and carrots.

Merguez Couscous 28

Le Souk spicy house made Merguez sausages, chickpeas, peas, carrot, onion and garlic in Ras el Hanout and Sumac sauce.

Eggs Couscous w/natural yoghurt \$2 extra 24

Warm couscous served with Lamb sauce and 2 sunny side eggs.

Salad Couscous (V) w/natural yoghurt \$2 extra 24

Warm couscous served with our house-made Broad bean and Chickpea salads.

Eggs Couscous Salad (V) 24

with natural yoghurt 2.00 extra

Warm couscous served with 2 eggs, Broad bean & Chickpea salads.

GLUTEN FREE BROWN RICE

Brown rice with dates, raisins, roasted almonds, orange blossom, vanilla and cinnamon for a Moorish alternative to couscous.

Chicken Brown Rice (GF) 24

Chicken, slow cooked for 6 hours with onion, garlic, peas, chickpeas and carrot in our Kefta Mix blend, with a hint of cinnamon.

Lamb Brown Rice (GF) 28

Lamb chunks slow cooked for 6 hours in our Ras el Hanout spice blend and Sumac, topped with chickpeas, peas and carrots.

Merguez Brown Rice (GF) 28

Le Souk spicy house made Merguez sausages, chickpeas, peas, carrot, onion and garlic in Ras el Hanout and Sumac sauce

Eggs Brown Rice w/natural yoghurt \$2 extra 24

Warm Brown Rice served with Lamb sauce and 2 sunny side eggs.

Salad Brown Rice (V) Vegan 24

with natural yoghurt 2.00 extra

Warm Brown Rice with house-made Broad bean & Chickpea salads.

Eggs, Brown Rice and Salad (V) 24

with natural yoghurt 2.00 extra

Warm Brown Rice served with 2 eggs, with our house-made Broad bean and Chickpea salads.



DESSERT

Massfouf 16

Sweet couscous with rose and sultanas. Served with ice cream, Persian fairy floss with strawberry coulis.

Baghrir 16

Algerian style crepe with dates. Served with ice cream and apricot coulis.

Fruit Salad 16

Fresh seasonal fruits, with a hint of mint, ice cream and mixed berry coulis.

Baklawa 3

Choose from Almond & Pistachio Birdsnest or Diamond Baklawa with honey.

Choose from the display 2

Range of Mediterranean sweets and biscuits



COFFEE

Algerians prefer a full bodied coffee,
ours is 100% Arabica.

Latte	Reg 3.80	Med 4.20
Chai latte	Reg 4.60	Med 5.20
Dirty Chai latte	Reg 5.60	Med 6.20
Cappuccino	Reg 3.80	Med 4.20
Flat white	Reg 3.80	Med 4.20
Hot chocolate	Reg 4.60	Med 5.20
Mocha	Reg 4.60	Med 5.20
Espresso	Reg 3.60	
Double espresso	Reg 4.60	
Macchiato	3.80	
Double macchiato	Reg 4.80	
Long black	3.60	
Extra shot	1.00	
Soy milk	+ 0.50	
Decaffeinated	+ 0.50	
Sugar & spice sticks	1.00	

Cinnamon, Saffron & Cinnamon, Chocolate & Cardamom

TEA and COLD DRINKS

A fragrant blend of green tea and fresh mint will boost your day.

Fresh mint Tea with toasted pine seeds for one	5.00
Fresh mint Tea with toasted pine seeds for two	9.00
Earl Grey or English breakfast	3.60
Cardamom tea	3.60
Green tea with saffron	3.60
Green tea with mint	3.60
White tea with rose	3.60
Cinnamon tea	3.60
Apple tea or Cherry tea	3.60
Mineral Water small	2.60
Mineral Water large	8.00
Sparkling Mineral Water small	4.50
Sparkling Mineral Water large	10.00
Sparkling Spring Water	3.00
Orange juice	4.00
Coke, Diet Coke, Coke Zero can	2.60
Lipton iced tea range	3.80
Ginger beer	4.00
Pomegranate juice	3.80



WINE and BEER

DRAFT BEER

	schooner	pint
Fox Hat Metric IPA Simple resinous pine and fruit aroma. 7% ABV	9	11
Vale Ale Pale Ale, refreshing balance of malt, hops and yeast. 4.5% ABV	7	9
Vale Mid Coast A fresh, easy to drink bright ale with a gentle bitterness. 3.5% ABV	7	9
Dr Pilkington's Miracle Cider Adelaide Hills + Fleurieu Apple cider. 5% ABV	6	8

BOTTLED BEER

Stella Artois	8	Corona	8
Peroni	8		

WHITE WINE

	glass	bottle
Hazyblur Pinot Gris, Kangaroo Island Fresh nashi pear, white peach and honeysuckle blossom aromas.	11	45
Riesling, David Franz Eden Valley Firm crisp and full bodied Riesling, lemon thyme and jasmine.	12	48
Leabrook Estate Chardonnay, Adelaide Hills Stone fruits, citrus, spice and beautifully integrated oak.	13	62
Sancerre, France Aromatic, dry wine with peaches and gooseberries.		70
Chablis, France Classic citrus acidity of the northern regions of France.		84

ROSE

Cotes de Provence, Les Garrigues France Notes of citrus and yellow fruit.	12	42
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RED WINE

	glass	bottle
Brockenchack Shiraz, Eden Valley Luscious ripe black fruits, a complex mid palate, hints of vanilla, mocha and fine spice that follows through in a long satisfying finish.	10	38
Merlot, Kies Deer Stalker, Barossa Valley A soft red with very light tannins and a hint of sweetness on the finish, made from 100% Merlot fruit.	12	48
Bourgogne, France An intense red colour, light and aromatic Burgundy.	12	51
Hazyblur, Cabernet Sauvignon, K I Abundant aromas of fresh and dried mixed herbal leaves and fine leather across a backdrop of French oak finesse.	12	52
Grenache, Dell'uva, Barossa Valley Soft juicy raspberry and forest berry flavours, a spiced, nutmeg note.		52
Cabernet Sauvignon, Tidswell Heathfield, Limestone Coast Wild berry and intense blackcurrant flavours, a well balanced and elegant wine with soft tannins and a rich smooth palate.		62
Calvet Bordeaux Superieur, France Aged in French oak barrels, dark ruby, nose of coffee and caramel.		62
SPARKLING WINE		
Hazyblur Sparkling Pinot Noir Rose Gentle red fruit flavours and hints of white peach to follow.	12	45
CHAMPAGNE		
Taittinger, France	26	150
Lanson Brut Rose, France		174

