



TAKEAWAY MENU

Spinach Couscous with Black Truffle (V/Vegan) 19

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

Chicken Couscous 18

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

Lamb Couscous 19

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

Merguez Couscous 19

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

Moorish Gluten Free alternative to couscous

Chicken Brown Rice 18

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

Lamb Brown Rice 19

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 19

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

BAGUETTES TO GO

Merguez Baguette 15

Merguez spicy sausages on a baguette with sautéed red capsicum, red onions and our unique Le Souk Red Harissa.

Lamb Baguette 15

Our slow cooked Lamb in Ras el Hanout sauce with sautéed red capsicum, red onions and Le Souk Red Harissa.

Chicken Baguette 14

Chicken, slow cooked in our Kefta Mix with sautéed red capsicum, red onions and Le Souk Red Harissa.

Felafel Baguette (V/Vegan) 14

Warmed felafel with roasted capsicum, red onions and Le Souk Red Harissa.

SALADS TO GO

See our refrigerated display for daily prepared salads and dips.

Beetroot & Charmoula (GF,V/Vegan) 10

Beetroot, baby peas, rocket with Charmoula and lemon dressing.

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) 10

Chickpeas, raisins, dates, onion, lemon, red capsicum, coriander and mint with a pomegranate dressing.

Le Souk Broad-bean salad (GF,V) 10

Broad-beans, capsicum, cucumber, feta and mint with a cumin and lemon dressing.

Le Souk Trio 12
Three felafel with Hummus and Tabouli, house-made and healthy

Le Souk Duo 11
Six Felafel and hummus, ready to share

MELWI

Algerians love their tasty, toasted sandwich

Algiers (V) 14

Cheese and avocado with our chickpea salad.

Constantine 15

Chicken, cheese, spinach, avocado with chickpea salad.

TEA & COLD DRINKS

Fresh mint Tea with toasted pine seeds for one 5.00

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 3.00

Sparkling Mineral Water large 8.00

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

COFFEE

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



Le Souk, 99 Gawler Place, Adelaide 5000
Phone: 8410 5225 email: lesouk@outlook.com
www.lesouk.com.au

