EST. 1998

CASABLANCA FEAST

£27.95 per head · minimum 2 people

The menu is a selection of starters & main courses to share
Please feel free to ask for a refill of hummus, chicken tagine & couscous at no extra charge

STARTERS

ALL STARTERS SERVED WITH PITTA BREAD

Hummus (VG)

Falafel (VG)

Labneh — *yoghurt with cucumber & fresh mint* (V)

MAIN COURSES

ALL SERVED WITH COUSCOUS & VEGETABLES

Beef tagine — *slow-cooked with prunes, raisins & dried apricots*

OR

Chicken tagine — *with saffron*

OR

Fish tagine — *cod, king prawns, tomato, garlic & spices*

OR

Vegetable tagine — *with dried fruits* (V)

DESSERT

Selection of baklava & Turkish delight

baklava: pastry with honey & mixed nuts

&

Fresh Moroccan mint tea



FOOD ALLERGIES AND INTOLERANCES

Please speak to a manager about the ingredients in your meal when placing your order.

(V) vegetarian dish (VG) vegan dish

EST. 1998

MARRAKESH FEAST

£32.95 per head · minimum 2 people

The menu is a selection of starters & main courses to share
Please feel free to ask for a refill of hummus, chicken tagine & couscous at no extra charge

STARTERS

ALL STARTERS SERVED WITH PITTA BREAD

Hummus (VG)

Falafel (VG)

Labneh — *yoghurt with cucumber & fresh mint* (V)

Halloumi cheese (V)

MAIN COURSES

ALL SERVED WITH COUSCOUS & VEGETABLES

Lamb tagine — *with gently spiced chickpeas & cumin*

OR

Chicken tagine — *with saffron*

OR

Fish tagine — *cod, king prawns, tomato, garlic & spices*

OR

Vegetable tagine — *with dried fruits* (V)

DESSERT

Selection of baklava & Turkish delight

baklava: pastry with honey & mixed nuts

&

Fresh Moroccan mint tea



FOOD ALLERGIES AND INTOLERANCES

Please speak to a manager about the ingredients in your meal when placing your order.

(V) vegetarian dish (VG) vegan dish

EST. 1998

ROYAL FEAST

£36.95 per head · minimum 2 people

The menu is a selection of starters & main courses to share
Please feel free to ask for a refill of hummus at no extra charge

STARTERS

ALL STARTERS SERVED WITH PITTA BREAD

Hummus (VG)

Falafel (VG)

Labneh — *yoghurt with cucumber & fresh mint* (V)

Calamari — *with tartare sauce*

Halloumi cheese (V)

MAIN COURSES

Mixed grill — *chicken thigh, lamb cutlet & merguez*

SERVED WITH SAFFRON RICE

OR

Grilled sea bass fillet — *with Moroccan spices*

SERVED WITH SAFFRON RICE

OR

Vegetable tagine — *with dried fruits* (V)

SERVED WITH COUSCOUS

DESSERT

Selection of baklava & Turkish delight

baklava: pastry with honey & mixed nuts

&

Fresh Moroccan mint tea



FOOD ALLERGIES AND INTOLERANCES

Please speak to a manager about the ingredients in your meal when placing your order.

(V) vegetarian dish (VG) vegan dish

EST. 1998

RESTAURANT MENU

STARTERS & SMALL PLATES

Harira soup — *vegetables, lentils, chickpeas, vermicelli, gentle spice* 6.50

Briouat — *vegetable, feta cheese & mint spring roll* 7.95

Zaalouk — *aubergine with garlic, tomato & herbs* 7.95

Mutabel — *smoked aubergine, yoghurt & tahini* (V) 7.95

Hummus (VG) 7.50

Falafel — *with tahini sauce* (VG) 7.50

Halloumi cheese (V) 7.95

Labneh za'atar — *yoghurt with cucumber, mint & za'atar olive oil* (V) 7.50

Merguez — *lamb sausage, garlic & spices with tomato sauce* 9.95

Deep-fried calamari — *with tartare sauce* 9.95

Grilled king prawns — *with sweet chilli & lime sauce* 11.95

Mixed mezze for two — *halloumi, hummus, falafel, labneh, olives, pickled pepper* (V) 22.95

Pastilla — *chicken, almond & honey in filo pastry* 13.95

MOROCCAN WRAPS

WITH CHIPS · £14.95

Merguez
chargrilled spiced lamb sausage

Saffron Chicken
chargrilled saffron-marinated chicken breast

Halloumi & Falafel (V)

Hummus & Falafel (VG)

Food allergies or intolerances? Please speak to a manager when ordering.

EST. 1998

COUSCOUS DISHES

FREE REFILL OF COUSCOUS & TRADITIONAL VEGETABLE & CHICKPEA SAUCE

Merguez couscous — *lamb sausage* **15.95**

Chicken couscous **16.95**

Slow-cooked beef couscous **18.95**

Lamb couscous **18.95**

Royal couscous — *tender beef, chicken leg & merguez with chickpea & vegetable sauce* **21.95**

TAGINE

ALL SERVED WITH COUSCOUS & VEGETABLES

Lamb tagine — *prunes, apricots & roasted sesame* **18.95**

Slow-cooked beef tagine — *roasted onion, green peas & potatoes* **18.95**

Kefta beef tagine — *minced beef with cumin, tomato, garlic & egg* **18.95**

Chicken tagine — *potatoes, olives & pickled lemon* **16.95**

Chicken tagine — *prunes, dried apricots & sesame* **16.95**

SIDE ORDERS

Steamed couscous **4.00**

Fries **4.00**

Mixed vegetables in sauce (VG) **4.00**

Pitta bread **1.00**

Saffron vegetable rice (VG) ... **4.00**

Mixed or green salad **4.00**

Olives & pickled pepper **3.00**

FOOD ALLERGIES AND INTOLERANCES

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(V) vegetarian dish (VG) vegan dish

EST. 1998

FROM THE GRILL

ALL GRILLS ARE SERVED WITH SAFFRON RICE OR FRIES

FISH

Grilled sea bass fillet — *with Moroccan spices* 17.95

Grilled marinated king prawns — *garlic & tomato* 19.95

Mixed fish platter — *grilled sea bass, king prawns & calamari* 21.95

Fish tagine — *cod & king prawns with tomato, garlic & spices* 18.95

MEAT

Lamb cutlets — *4 cutlets, cooked medium* 18.95

Butterfly chicken grill — *marinated* 17.95

Mixed grill — *chicken thigh, lamb cutlet & merguez* 21.95

Grilled merguez — *lamb sausage with spices* 16.95

VEGETARIAN & VEGAN • £14.95

Vegetable tagine — *prunes, apricots, raisins, honey, saffron & onion* (V)

Couscous — *root vegetables & chickpea sauce* (VG)

MAIN SALADS • £14.95

Casablanca salad — *grilled chicken breast, tomato, olives, olive oil dressing & pickled red onion*

Marrakech salad — *crushed falafel, chickpeas, olives, pickled red onion & tahini dressing* (V)

ADD HALLOUMI +£4.50

FOOD ALLERGIES AND INTOLERANCES

Please speak to a manager about the ingredients in your meal when placing your order.

(V) vegetarian dish (VG) vegan dish

EST. 1998

DESSERT



Selection of baklava & Turkish delight 7.95

Kanafeh cheese 7.95

Chocolate cake — *with rose water cream* 7.95

Fresh fruit salad — *with orange flower* 7.95

TEA & COFFEE

Teas — *breakfast, Earl Grey, green, chai or camomile* 3.95

Moroccan mint tea 4.95

Iced Moroccan mint tea 4.95

Coffees — *Arabic coffee, café latte, Americano, espresso or café mocha* 3.95

SHISHA

SERVED ALL DAY ON THE TERRACE

Traditional shisha · £30

Ask your waiter for flavours

LIQUEUR COFFEE & SWEET WINE

Liqueur coffee — *from* £9.50

Sweet wine — *Muscat, 125ml* £9.50

FOOD ALLERGIES AND INTOLERANCES

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(V) vegetarian dish (VG) vegan dish

EST. 1998

CHRISTMAS PARTIES 2026

SALAM!

Our feast menus are a selection of dishes served all together — the idea is to taste and enjoy every dish.

- **Belly dancing & Arabic music every evening**
- **Lunch parties on request (no belly dancing at lunch)**
- **Hosting parties since 1998**
- **5 Moroccan-themed private rooms**
- **Parties of up to 70 guests across 2 floors**
- **Shisha on our outside terrace — plenty of flavours**
- **We cater for all dietary requirements and allergies**
- **We can work within your budget — no surprise bills**
- **Have your cameras ready — our belly dancers are trained to hunt your bosses down!**

Please feel free to discuss any bespoke ideas you may have in mind. Our aim is to make your Arabian party a memorable one.

WHATSAPP, TEXT OR CALL SAMIR • 07525 760749

P.S. Valet parking for camels

BOOK YOUR PARTY

WhatsApp, text or call: 07525 760749

020 7240 1796 · info@soukrestaurant.co.uk

soukrestaurant.co.uk · Instagram @souk_restaurant_london

27 Litchfield Street, Covent Garden, London WC2H 9NJ

EST. 1998

CHRISTMAS 2026

FEZ FEAST

£32.95 per head

+ £2 ENTERTAINMENT CHARGE PER HEAD · BELLY DANCER SHOW NIGHTS

The menu is a selection of dishes served all together to share

STARTERS

ALL SERVED WITH WARM PITTA BREAD

Hummus (VG)

Falafel (VG)

Halloumi cheese (V)

Labneh — *yoghurt with cucumber & fresh mint* (V)

MAIN COURSES

SERVED WITH COUSCOUS & VEGETABLES

Chicken tagine — *saffron, prunes & roasted sesame*

Slow-cooked beef tagine — *roasted onion, green peas & potatoes*

Couscous — *root vegetables & chickpea sauce* (VG)

AVAILABLE ON REQUEST FOR NON-MEAT EATERS

Fish tagine — *cod, king prawns, tomato, garlic & spices*

SERVED WITH SAFFRON RICE

— OR —

Vegetable tagine — *with dried fruits* (V)

SERVED WITH COUSCOUS

DESSERT

Selection of baklava

pastry with honey & mixed nuts

&

Fresh Moroccan mint tea



FOOD ALLERGIES AND INTOLERANCES

Shisha & e-shisha on our outside terrace · An optional 12.5% service charge will be added to your bill

Please speak to a manager about the ingredients in your meal when placing your order.

(V) vegetarian dish (VG) vegan dish

EST. 1998

CHRISTMAS 2026

ROYAL FEAST

£36.95 per head

+ £2 ENTERTAINMENT CHARGE PER HEAD · BELLY DANCER SHOW NIGHTS

The menu is a selection of dishes served all together to share

STARTERS

ALL SERVED WITH WARM PITTA BREAD

Hummus (VG)

Falafel (VG)

Halloumi cheese (V)

Labneh — *yoghurt with cucumber & fresh mint* (V)

Calamari — *with tartare sauce*

MAIN COURSES

Mixed grill platter — *marinated lamb cutlet, chicken thigh & merguez*

SERVED WITH VEGETABLE SAFFRON RICE

AVAILABLE ON REQUEST FOR NON-MEAT EATERS

Grilled sea bass fillet — *with Moroccan spices & herbs*

OR

Vegetable tagine — *with dried fruits* (V)

SERVED WITH COUSCOUS

DESSERT

Selection of baklava

pastry with honey & mixed nuts

&

Fresh Moroccan mint tea



FOOD ALLERGIES AND INTOLERANCES

Shisha & e-shisha on our outside terrace · An optional 12.5% service charge will be added to your bill

Please speak to a manager about the ingredients in your meal when placing your order.

(V) vegetarian dish (VG) vegan dish