

## COFFEE

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

Latte	Reg 3.90	Med 4.30
Chai latte	Reg 4.80	Med 5.60
Dirty Chai latte	Reg 5.80	Med 6.60
Tumeric latte	Reg 4.80	Med 5.60
Cappuccino	Reg 3.90	Med 4.30
Flat white	Reg 3.90	Med 4.30
Hot chocolate	Reg 4.80	Med 5.80
Mocha	Reg 5.20	Med 5.80
Espresso	Reg 3.80	
Double espresso	Reg 4.80	
Macchiato	3.90	
Double macchiato	Reg 4.90	
Long black	3.80	
Extra shot	1.00	
Soy milk	+ 0.50	
Decaffeinated	+ 0.50	
Sugar & spice stick	1.00	
Cinnamon, Saffron & Cinnamon or Chocolate & Cardamom		

## TEA & COLD DRINKS

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	3.80
Cardamom tea	3.80
Green tea with saffron	3.80
Green tea with mint	3.80
White tea with rose	3.80
Cinnamon tea	3.80
Apple tea or Cherry tea	3.80
Mineral Water	2.80
Sparkling Spring Water	3.50
Orange/Apple/Pomegranate juice	4.80
Coke, Diet Coke, Coke Zero can	2.80
Lipton Iced tea range	3.80
Ginger beer	3.80

Le Souk caters.

Make your next event special, we cater for your needs.

Phone 0455 290 325 or 0477 023 955

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Stall 10, Adelaide Central Markets, 44-60 Gouger St, Adelaide



French/Arabic for 'The Market'

## ALL DAY BREAKFAST MENU

<b>CHAKCHOUKA</b>	20.00 3eggs	18.50 2eggs
Minced beef, slow cooked for 6 hours with onion, garlic, crushed tomato and poached eggs in our Le Souk special spice blend sauce, served with bread. Ask for our GF version.		
<b>Chakchouka with Couscous or our Brown Rice \$6 extra</b>		
<b>Merguez Sausage Breakfast</b>		19.50
An Algerian Classic: Our house-made Merguez spicy sausages, eggs, spinach and mushrooms with toast.		
<b>Merguez Brown Rice Breakfast (GF)</b>		20.00
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.		
<b>Brown Rice Breakfast (GF,V/Vegan)</b>		15.50
Brown rice with dates, raisins, roasted almonds, orange blossom, syrup, vanilla, cinnamon and natural yoghurt, served warm.		
<b>Eggs Brown Rice Breakfast (GF, V)</b>		19.50
Our yummy Brown Rice served with 2 sunny-side eggs		
<b>Felafel Breakfast (GF, V)</b>		19.50
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.		
<b>Vegan Breakfast (V/Vegan)</b>		19.50
Three felafel, Brown rice, Chick pea and Beetroot salad, Hummus and Red Harissa with mixed green salad.		
<b>Cheese &amp; Spinach Omelette (V)</b>		18.00
Eggs, spinach w/coriander salt, mushrooms and rye bread.		
<b>Cheese &amp; Spinach Omelette with Merguez</b>		19.50
Two Merguez sausages with eggs, spinach w/coriander salt, mushrooms and rye bread.		
<b>Tabouli Omelette</b>		18.00
Le Souk Tabouli, eggs with coriander salt, mushrooms and rye bread.		
<b>Tabouli Omelette with Merguez</b>		19.50
Two Merguez sausages with Le Souk Tabouli, eggs with coriander salt, mushrooms and rye bread.		
<b>Sunny side eggs (V)</b>		13.50
With toast, Le Souk Hummus and Tabouli		
<b>Toasted Cheese Baguette (V)</b>		10.00
<b>Toasted Cheese Baguette with Spinach (V)</b>		12.00
<b>Raisin Toast (V)</b>		5.00
With butter and jam or marmalade.		





## COUSCOUS

Our couscous is prepared traditionally, using a couscoussiere. Steamed twice, our couscous retains the flavour and texture of hand made couscous. No oil or frying in our slow cooking.

**Spinach Couscous with Black Truffle (V/Vegan) 19.50**  
Spinach with garlic, onion, sultanas and a hint of Ras el Hanout with fragrant Black Truffle.

**Chicken Couscous 19.00**  
Chicken, slow cooked for 6 hours with onion, garlic, peas, chickpeas and carrot in our Kefta Mix blend and Sumac.

**Lamb Couscous 19.50**  
Lamb chunks slow cooked for 6 hours in our Ras el Hanout spice blend and Sumac, topped with chickpeas, peas and carrots.

**Merguez Couscous 19.50**  
Le Souk spicy house made Merguez sausages, chickpeas, peas, carrot, onion and garlic in Ras el Hanout and Sumac sauce.

**Couscous Royal 34.00**  
Lamb, Chicken and our Merguez sausages with chickpeas, peas, carrot, onion and garlic in Ras el Hanout and Sumac sauce.

**Eggs Couscous 19.00**  
*with a serve of natural yoghurt 1.00 extra*  
Warm couscous served with slow cooked Lamb sauce and 2 sunny side eggs with Sumac.

**Salad Couscous (V) 18.50**  
*with a serve of natural yoghurt 1.00 extra*  
Warm couscous served with our house-made Broad bean and Chickpea salads.

**Eggs Couscous Salad (V) 19.50**  
*with a serve of natural yoghurt 1.00 extra*  
Warm couscous served with 2 eggs, our house-made Broad bean and 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 19.50**  
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 19.50**  
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 19.50**  
Le Souk spicy house made Merguez sausages, chickpeas, peas, carrot, onion and garlic in Ras el Hanout and Sumac sauce

**Eggs Brown Rice 19.50**  
*with a serve of natural yoghurt 1.00 extra*  
Warm Brown Rice served with slow cooked Lamb sauce and 2 sunny side eggs.

**Salad Brown Rice (V) 19.50**  
*with a serve of natural yoghurt 1.00 extra*  
Warm Brown Rice served with our house-made Broad bean and Chickpea salads.

**Eggs, Brown Rice and Salad (V) 20.50**  
*with a serve of natural yoghurt 1.00 extra*  
Warm Brown Rice served with 2 eggs, with our house-made Broad bean and Chickpea salads.

## BAGUETTE

**Merguez Baguette 15.50**  
Merguez spicy sausages on a baguette with sautéed red capsicum, red onions and our unique Le Souk Red Harissa.

**Lamb Baguette 15.50**  
Our slow cooked Lamb in Ras el Hanout sauce with sautéed red capsicum, red onions and Le Souk Red Harissa.

**Chicken Baguette 15.00**  
Chicken, slow cooked in our Kefta Mix with sautéed red capsicum, red onions and Le Souk Red Harissa.

**Felafel Baguette (V/Vegan) 15.00**  
Warmed felafel with roasted capsicum, red onions and our Le Souk Red Harissa.

## MELWI

Algerians love their tasty toasted sandwich

**Algiers (V) 15.00**  
Cheese, fresh spinach and avocado with chickpea salad.

**Constantine 16.00**  
Chicken, cheese, fresh spinach, avocado with chickpea salad.

## SALADS

**Beetroot & Charmoula (GF,V/Vegan) Reg 16.00 Sml 9.50**  
Beetroot, baby peas, rocket with a Charmoula and lemon dressing.

**Super Anti-oxidant (GF,V/Vegan) Reg 16.00**  
Mixed leaves, strawberries, cucumber, sultanas, apple, red onion and slithered almonds with a pomegranate vinaigrette.

**Merguez Super Anti-oxidant (GF) Reg 18.50**  
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 18.50**  
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 18.50**  
Chicken with mixed leaves, strawberries, cucumber, sultanas, apple, red onion and slithered almonds in a pomegranate vinaigrette.

**Brown Rice Breakfast (GF,V/Vegan) 15.50**  
Brown rice with dates, raisins, roasted almonds, orange blossom, vanilla and cinnamon, served warm.

**Le Souk Chickpea salad (GF,V/Vegan) Reg 16.00 Sml 9.50**  
Chickpeas, raisins, dates, onion, lemon, red capsicum, coriander and mint with a pomegranate dressing.

**Le Souk Broad-bean salad (GF,V) Reg 16.00 Sml 9.50**  
Broad-beans, capsicum, cucumber, feta and mint with a cumin and lemon dressing.

## SOUP

**Brown lentil and carrot (GF) 12.50**  
*with two sunny eggs on top: \$5 extra*  
Algerian home-style soup made with brown lentils, carrots, onion, garlic and tomato with our Ras el Hanout spice blend and sumac.