

COFFEE

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

Latte	Reg 4.50	Med 5.00
Chai latte		Med 6.40
Dirty Chai latte		Med 6.80
Tumeric latte		Med 5.80
Cappuccino	Reg 4.50	Med 5.00
Flat white	Reg 4.50	Med 5.00
Hot chocolate	Reg 5.00	Med 6.00
Mocha	Reg 5.80	Med 6.50
Espresso	Reg 4.00	
Double espresso	Reg 5.00	
Macchiato	4.00	
Double macchiato	Reg 5.00	
Long black	4.00	
Extra shot	1.00	
Soy / Almond milk	+ 1.00	

TEA & COLD DRINKS

Fresh Mint Tea with toasted pine nuts for one	6.00
Fresh Mint Tea with toasted pine nuts for two	12.00
Earl Grey or English breakfast	5.00
Cardamom tea	5.00
Green tea with saffron	5.00
Green tea with mint	5.00
White tea with rose	5.00
Cinnamon tea	5.00
Apple tea or Cherry tea	5.00
Mineral Water	3.50
Sparkling Spring Water 500ml	6.00
Orange/Apple/Apple&Raspberry	5.00
Coke, Diet Coke, Coke Zero can	3.50
Lipton Iced tea range	5.00
Ginger beer	5.00



We love to cater, so make your next event special, with an Algerian Paella!
Don't forget to shop online at lesouk.com.au

Phone 0455 290 325

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French/Arabic for 'The Market'

ALL DAY BREAKFAST MENU

Chakchouka Beef 30.00 3 eggs
Bubbling hot minced beef, slow cooked for 6 hours with onion, garlic, tomato and Ras el Hanout with poached eggs, served with bread. 28.00 2 eggs

Chakchouka Merguez 32.00 3eggs
House-made spicy sausages with roasted red onion and capsicum in our Coriander Salt with poached eggs. 30.00 2 eggs

Chakchouka Vegetarian 30.00 3 eggs
Roasted red onion and red capsicum in Coriander Salt and special spice blend with poached eggs. 28.00 2 eggs

Chakchouka Vegan 30.00
Slow roasted red onion and capsicum in our Coriander Salt and special spices, topped with shredded vegan cheese.

ALL Chakchouka with Couscous or Brown Rice is \$8 extra

Merguez Sausage Breakfast 28.00
An Algerian Classic: Our house-made Merguez spicy sausages with eggs, spinach and mushrooms with toast.

Falafel Breakfast (GF,V) 28.50
Four falafel, two sunny side eggs with sumac, Brown Rice, hummus, Red Harissa and salad.

Vegan Breakfast (V/Vegan) 28.00
Three falafel, Brown Rice, Chickpea and Beetroot salad, hummus and Red Harissa with mixed green salad.

Brown Rice Breakfast (GF,V/Vegan) 19.00
Brown Rice (dates, raisins, roasted almonds, orange blossom, vanilla, cinnamon) and natural yoghurt, served warm.

Merguez Brown Rice Breakfast (GF) 30.00
Merguez spicy sausages, 2 eggs with sumac, Brown Rice, natural yoghurt, mushroom, Le Souk Red Harissa and salad.

Eggs Brown Rice Breakfast (GF,V) 28.00
Our yummy Brown Rice served with 2 sunny-side eggs.

Our BIG Omelettes...

Cheese & Spinach (V) 28.00
Eggs, spinach w/coriander salt, mushrooms and rye bread.

Cheese & Spinach with Merguez 30.00
Add two of our house-made Merguez spicy sausages

Sunny side eggs (V) Toast, hummus and tabouli. 17.00

Cheese baguette toast 12.00





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 (V/Vegan) 28.00

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

Chicken Couscous 28.00

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

Lamb Couscous 29.00

Lamb chunks slow cooked for 7 hours in our Ras el Hanout spice blend and Sumac, topped with chickpeas, peas and carrots.

Merguez Couscous 29.00

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

Couscous Royal 38.00

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

Eggs Couscous 28.00

Couscous served with slow cooked Lamb sauce and 2 sunny side eggs.

Salad Couscous (V) 28.00

Couscous with our house-made Broad bean and Chickpea salads.

Eggs Couscous Salad (V) 28.00

Couscous and 2 eggs with Broad bean and Chickpea salads.

TAGINE

Lamb Tagine 40.00

Our unique Le Souk flavours of slow cooked Lamb, almonds and prunes served with our Red Harissa, couscous and crusty bread.

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 28.00

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 29.00

Lamb chunks slow cooked for 7 hours in our Ras el Hanout spice blend and Sumac, topped with chickpeas, peas and carrots.

Merguez Brown Rice 29.00

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

Eggs Brown Rice 28.00

Brown Rice with slow cooked Lamb sauce and 2 sunny side eggs.

Salad Brown Rice (V) 28.00

Warm Brown Rice with Broad bean and Chickpea salads.

Eggs, Brown Rice and Salad (V) 28.00

Brown Rice served with 2 eggs, with Broad bean and Chickpea salads.

ALGERIAN PAELLA

Chicken Paella 18.00

Chicken, red and green capsicum, green beans, peas, rice and the unique flavours of our house, Paella Spice blend.

Vegan/Vegetarian Paella 18.00

Mushrooms, carrot, green beans, peas, capsicum, garlic, olive oil and saffron.

SOUP

Brown lentil and carrot (GF) 15.00

with two sunny side eggs on top \$6.00 extra

Algerian, home-style soup made with brown lentils, carrots, onion, garlic and tomato with our Ras el Hanout spice blend and Sumac.

BAGUETTE

Merguez Baguette 17.00

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

Lamb Baguette 17.00

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

Falafel Baguette 17.00

Falafels with sautéed red capsicum, red onions and Le Souk Red Harissa.

Chicken Baguette 17.00

Chicken with sautéed red capsicum, red onions and Le Souk Red Harissa.

SALADS

Beetroot & Charmoula (GF,V/Vegan) Reg 18.00 Sml 14.00

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

Chickpea salad (GF,V/Vegan) Reg 18.00 Sml 14.00

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