

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	+ 0.50	
Decaffeinated	+ 0.50	

Buy our Organic Arabica Coffee Beans 335g \$20
Roasted and packed locally to our specification.

TEA & COLD DRINKS

Fresh Mint Tea with toasted pine nuts for one	5.50
Fresh Mint Tea with toasted pine nuts for two	9.50
Earl Grey or English breakfast	4.00
Cardamom tea	4.00
Green tea with saffron	4.00
Green tea with mint	4.00
White tea with rose	4.00
Cinnamon tea	4.00
Apple tea or Cherry tea	4.00
Mineral Water	3.00
Sparkling Spring Water 250ml	3.80
500ml	7.00
Orange/Apple/Apple&Raspberry	5.00
Coke, Diet Coke, Coke Zero can	3.50
Lipton Iced tea range	4.50
Ginger beer	4.50



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 or 0477 023 955

www.lesouk.com.au lesouk@outlook.com



French/Arabic for 'The Market'

ALL DAY BREAKFAST MENU

Chakchouka Beef 25.00 3eggs 22.00 2eggs
Bubbling hot minced beef, slow cooked for 6 hours with onion, garlic, tomato and Ras el Hanout with poached eggs, served with bread.

Chakchouka Merguez 27.00 3eggs 24.50 2eggs
House-made spicy sausages with roasted red onion and capsicum in our Coriander Salt with poached eggs.

Chakchouka Vegetarian 25.00 3eggs 22.00 2eggs
Roasted red onion and red capsicum in Coriander Salt and special spice blend with poached eggs.

Chakchouka Vegan 22.00
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 \$6 extra

Merguez Sausage Breakfast 21.00
An Algerian Classic: Our house-made Merguez spicy sausages with eggs, spinach and mushrooms with toast.

Felafel Breakfast (GF, V) 20.00
Four felafel, two sunny side eggs with sumac, Brown Rice, hummus, Red Harissa and salad.

Vegan Breakfast (V/Vegan) 20.00
Three felafel, Brown Rice, Chickpea and Beetroot salad, hummus and Red Harissa with mixed green salad.

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

Merguez Brown Rice Breakfast (GF) 22.00
Merguez spicy sausages, 2 eggs with sumac, Brown Rice, natural yoghurt, mushroom, Le Souk Red Harissa and salad.

Eggs Brown Rice Breakfast (GF, V) 21.00
Our yummy Brown Rice served with 2 sunny-side eggs.

Our BIG Omelettes...

Cheese & Spinach (V) 19.80
Eggs, spinach w/coriander salt, mushrooms and rye bread.

Cheese & Spinach with Merguez 22.50
Add two of our house-made Merguez spicy sausages.

Tabouli (V) 19.80
Le Souk Tabouli, eggs with coriander salt, mushrooms, rye bread.

Tabouli with Merguez 22.50
Add two of our house-made Merguez spicy sausages.

Sunny side eggs (V) Toast, hummus and tabouli. 13.50

Toasted Cheese Baguette with Spinach (V) 12.00

Raisin Toast (V) With butter and jam or marmalade. 5.50





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) 20.50
Spinach with garlic, onion, sultanas and a hint of Ras el Hanout with fragrant Black Truffle.

Chicken Couscous 20.50
Chicken, slow cooked for 6 hours with onion, garlic, peas, chickpeas and carrot in our Kefta Mix blend and Sumac.

Lamb Couscous 21.50
Lamb chunks slow cooked for 7 hours in our Ras el Hanout spice blend and Sumac, topped with chickpeas, peas and carrots.

Merguez Couscous 21.50
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 21.50
Couscous served with slow cooked Lamb sauce and 2 sunny side eggs.

Salad Couscous (V) 21.50
Couscous with our house-made Broad bean and Chickpea salads.

Eggs Couscous Salad (V) 21.50
Couscous and 2 eggs with Broad bean and Chickpea salads.

TAGINE

Lamb Tagine 34.00
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 20.50
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 21.50
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 21.50
Le Souk spicy house made Merguez sausages, chickpeas, peas, carrot, onion and garlic in Ras el Hanout and Sumac sauce

Eggs Brown Rice 21.50
Brown Rice with slow cooked Lamb sauce and 2 sunny side eggs.

Salad Brown Rice (V) 21.50
Warm Brown Rice with Broad bean and Chickpea salads.

Eggs, Brown Rice and Salad (V) 21.50
Brown Rice served with 2 eggs, with Broad bean and Chickpea salads.

SOUP

Brown lentil and carrot (GF) 13.50
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.

Please note: We charge an extra 50c for food takeaway containers.

ALGERIAN PAELLA

Chicken Paella 16.50 or 12.50
Chicken, spicy sausage, red and green capsicum, green beans, peas, Bomba rice and the unique flavours of our house, Paella Spice blend.

Vegan/Vegetarian Paella 16.50 or 12.50
Mushrooms, carrot, green beans, peas, capsicum, garlic, olive oil and saffron.

Fish Fiesta Paella 20.00 or 15.00
Fresh, Pt Lincoln mussels, prawns, calamari, chicken, red and green capsicum, green beans, peas, Bomba rice and the unique flavours of our Paella Spice blend.

BAGUETTE

Merguez Baguette 16.00
Merguez spicy sausages on a baguette with sautéed red capsicum, red onions and our unique Le Souk Red Harissa.

Lamb Baguette 16.00
Our slow cooked Lamb in Ras el Hanout sauce with sautéed red capsicum, red onions and Le Souk Red Harissa.

Chicken Baguette 15.50
Chicken, slow cooked in our Kefta Mix with sautéed red capsicum, red onions and Le Souk Red Harissa.

Felafel Baguette (V/Vegan) 15.50
Warm felafel with roasted capsicum, red onions and Red Harissa.

MELWI Algerians love their tasty, toasted sandwich.
Algiers (V) 15.50
Cheese, fresh spinach and avocado with chickpea salad.
Constantine 16.50
Chicken, cheese, fresh spinach, avocado with chickpea salad.

PLATTERS

 Algerians call it **La Kemia**, perfect for sharing.

For Two (V/Vegan) 24.00
Dukkah, Olive oil + pomegranate vinaigrette, hummus, beetroot dip, tabouli, three felafel and bread.

For Four (V/Vegan) 30.00
Dukkah, Olive oil + pomegranate vinaigrette, hummus, preserved lemon hummus, beetroot dip, tabouli, six felafel and bread.

Merguez Platter 34.00
Dukkah, Merguez sausages, roasted capsicum and red onion in Red Harissa, hummus, beetroot dip, tabouli and bread.

SALADS

Beetroot & Charmoula (GF,V/Vegan) Reg 16.00 Sml 12.00
Beetroot, baby peas, rocket with a Charmoula and lemon dressing.

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

Chickpea salad (GF,V/Vegan) Reg 16.00 Sml 12.00
Chickpeas, raisins, dates, onion, lemon, red capsicum, coriander and mint with a pomegranate dressing.

Broad-bean salad (GF,V) Reg 16.00 Sml 12.00
Broad-beans, capsicum, cucumber, feta and mint with a cumin and lemon dressing.

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

Try with...Merguez (GF) Reg 21.00
Slow cooked Lamb (GF) Reg 21.00
Slow cooked Chicken (GF) Reg 20.00