SOUK Tabo Take a gastronomic journey across the Middle East, to the ancient food capitals where legendary cooking styles and time - honoured recipes are kept alive, and only the freshest ingredients from the marketplace find their way into the kitchen. As per the guidelines issued by Food Saftey & Authority of India (FSSAI) an average active adult require 2000kcals of energy per day. However, the actual calories needed may vary per person.

HUMMUS

Vegetarian

# Classic Hummus 210 gms 530.00	0 Kcal 1200
Chickpea Purée, Tahina, Olive Oil	

Hummus Beiruty | |210 gms | 332.60 Kcal Hummus, Onions, Tomatoes, Parsley 1200

Hummus with | 200 gms | 472.84 Kcal Truffle Oil 1600 Hummus, Truffle Scented Olive Oil

1200 Baked Hummus 525.96 Kcal Creamy hummus, onion, tomatoes, parsley, mozzarella cheese

Non Vegetarian

Hummus 🎾 🥕 | 200 gms | 679.52 Kcal 1500 Bil Lahm Hummus, Crispy Lamb, Pine Nuts

COLD MEZZE

Vegetarian

•	Mouttabel 🦫 🗓 220 gms 190.06 Kcal	1200
	Char Grilled Aubergine, Tahina, Yoghurt	

Labneh Avocado | | 215 gms | 700.08 Kcal 1200 Creamy Hung Yoghurt, Dry Mint, Avocados, Cucumber

Muhammara ► → ♣ ♠ ► ♦ ● ● 200 gms | 749.04 Kcal 1200 Fiery Red Pepper, Walnut, Pistachio, Pomegranate Molasses

Labneh Nana Î | 585.38 Kcal Creamy hung yoghurt, cucumber, olive oil 1100

Shankleesh | 9 | 228.50 Kcal 1100 Creamy Feta cheese, zaatar spice, onion, tomato, parsley, bell peppers

HOT MEZZE

Vegetarian

Cheese Sambusek | 1 | 260 gms | 434.28 Kcal Fried Pastry, Cheese, Sumac 1500

Batata Harra | | 215 gms | 366.53 Kcal 1500 Crispy Potato, Harra Sauce, Crumbed Asparagus

Kolokithi 1 200 gms | 584.70 Kcal 1500 Zucchini, Squash, Aubergine Chips, Garlic Yoghurt

1500 # **Felafel** | 140 gms | 465.43 Kcal Chickpea, Onion, Garlic Nuggets

Felafel Sandwich | | 290 gms | 689.07 Kcal | 2100 Felafel, Pita Pocket, Salad, Tahina Sauce

Grilled Halloumi | 160 gms | 602.77 Kcal Halloumi cheese, roasted bell pepper, prunes, dried mint

Lebanese Pizza | 270 gms | 808.00 Kcal | 1500 Puff pastry base, tomato sauce, onion, tomato, Kalamata olives, chickpeas, cheese



























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▲ Non Vegetarian

Lamb Kibbe | 260 gms | 448.58 Kcal Minced Meat- Cracked Wheat Shells, Minced Lamb, Pine Nuts

2100

HOT MEZZE

Garithes Salatasi | 210 gms | 337.55 Kcal 2100 Prawns, Onions, Bell Peppers

Prawn Kunafa (| 212.44 Kcal Deep fried prawns, crispy kunafa, garlic harissa sauce 1300

Lebanese Lamb Pizza ♥ Î | 617.37 Kcal Puff pastry, tomato sauce, lamb, Kalamata olives, 1900 onion, tomato, mozzarella cheese

Vegetarian

Fattoush

| 250 gms | 310.88 Kcal Cucumbers, Bell Peppers, Tomatoes, Lettuce, Dressing, Crispy Bread, Pomegranate, Mint Leaves 1200

SALADS

Schumander Salate ↑ № |260 gms |675.06 Kcal 1200 Beetroot, Feta Cheese, White Sesame

Rocka and Figs Salate | 160 gms | 132.35 Kcal 1000 Dried figs, rocket leaves, molasses vinaigrette, almond flakes

Cauliflower Tabbouleh | 334.08 Kcal Grated cauliflower, parsley, onion, tomato, 1200 lemon dressing

900

▲ Cream Al Toum (| 150 gms | 283.94 Kcal Ma Harissa 800

Olive Bowl

| 110 gms | 108.28 Kcal 1000 1200

■ Batata Makli |220 gms | 417.23 Kcal

SIDES







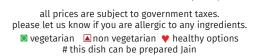












SOUP

Vegetarian

Shorba Adas | 225 gms | 152.75 Kcal Lentil Broth, Brown Onions, Lemon Juice

900

■ Non Vegetarian

Soup Harira ♥ ३० | 225 gms | 423.23 Kcal Lamb Broth, Chickpeas, Vermicelli

900

PITA BREADS

Khoubz | 70 gms | 168.41 Kcal 400 Eish Baladi # |65 gms | 107.83 Kcal 400 Mnaish Bi Zaatar 🕴 🖢 |85 gms |210.98 Kcal 400 Eish Baladi Harra 🕸 🐓 |81 gms | 183.69 Kcal 400

Assorted Bread Basket | 172 gms | 309.57 Kcal 600

SPECIALTY BREADS

Vegetarian

1600 Spinach, Cottage Cheese, Puff Pastry

Cheese Talas ☐ ♥ | 555.39 Kcal Grated cheese, onion, tomato, parsley, paprika, cumin, cinnamon powder, puff pastry

1200

■ Non Vegetarian

Lahm Talas ♥ ☐ |284 gms |417.11 Kcal Minced Lamb, Middle Eastern Spices, Puff Pastry 1600



















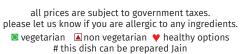












GRILLS

Vegetarian

- # Turkish Chilli Grilled ♥ ☐ |326 gms |302.04 Kcal Vegetables Garden Vegetables, Turkish Chili, Pita 2300
- # Jibneh Meshwi # 1 6 1306.59 Kcal 1700 Cottage cheese kebab, Turkish chili, pine nuts, parsley

Non Vegetarian

Sheesh Taouk | 6 | 290 gms | 363.08 Kcal Char Grilled Boneless Chicken, Toum, Pita 2400

2700

Shawarma Chicken, Pita Pocket, Salad, Tahina Sauce

Rubian Meshwi | 145 gms | 177.65 Kcal Char Grilled Prawns, Turmeric- Ginger Marination 3100

Grilled Lamb Chops | 1261 gms | 728.09 Kcal 3800 Lamb Chops, Cinnamon, Garlic, Onion Juice, Tahina Mash

Samak Meshwi | 340 gms | 842.42 Kcal Grilled Pomfret, Turkish chili marination, side salad 2600

Kebab Meshwi | 270 gms | 646.81 Kcal Minced lamb kebab, parsley, Lebanese spices 2700

Garithes ma Thoum (6) | 445.46 Kcal 2300 Grilled prawns, thoum, side salad

Vegetarian

2300

Potato Pancakes, Feta Cheese, Pine Nuts, Spinach

Moussaka ♥ → |420 gms |583.72 Kcal Grilled, Zucchini, Squash, Aubergine, Burgul, 1900 Tomato, Chickpea

Crunchy Okra | 6 8 7 | 230 gms | 403.97 Kcal 1600 Crispy fried okra, pine nut and garlic sauce

■ Non Vegetarian

Harissa Sea Bass № \$ | 290 gms | 429.78 Kcal 3100 Pan Fried Sea Bass, Harissa, Burgul, Crunchy Vegetables

Baked Lobster ♣ ♦ 1 | 380 gms | 503.16 Kcal Creamy Lobster, Crispy Phyllo, Pomegranate, Salad





























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TAGINES	 Vegetarian # Vegetable Tagine)
	■ Non Vegetarian	
	Chicken Tagine ♥ → 590 gms 733.61 Kcal 2700 Chicken Chunks, Loomi, Olives, Turmeric, Pickled Lime, Couscous)
	Lamb Tagine ♥ → 430 gms 802.12 Kcal 3100 Roasted Lamb Leg Chunks, Tagine Sauce, Kalamata Olives, Pickled Lime, Couscous)
	Prawn Tagine)
	No octavia n	
RICE	 Vegetarian # Roz Maslok 270 gms 411.80 Kcal	,
	Steamed Rice # Souk Pilaf)
	Moroccan Raisins, Brown Onions Roz Shirkee 301.13 800 Steamed rice, vermicelli, nutmeg, cinnamon)
	A Non Vogotarian	
	■ Non Vegetarian Dijaj Maqluba)
DESSERTS	 Vegetarian # Baklava ♥ Î ❤ 81 gms 45.95 Kcal 1100)
	Baked Phyllo, Mixed Nuts, Sweet Syrup	
	Baked Phyllo, Condensed Milk, Pistachio	
	# Chocolate Cigara # [)
	# B'Stilla Au Lait # 160 gms 93.66 Kcal 1200 Baked phyllo, almond cream, saffron milk)
	# Chocolate B'Stilla 🎉 🖟 🧽 402.78 Kcal 900 Baked phyllo dome, melting chocolate truffle, pistachios, cinnamon sugar dust)
ICE CREAMS	# Rose Petal Ice Cream)
TOE CICE/INIO	# Orange blossom and (1 6 266.93 Kcal 1000 Pistachio)
	Natural orange blossom essence, broken pistachio	
	Turkish coffee and 214.88 Kcal Bailey's Irish Cream 1000 Turkish Qahwa coffee, Bailey's Irish cream)
	Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Lupin Soya Milk Peanuts Gluten All prices are subject to government taxes. please let us know if you are allergic to any ingredients. Inon vegetarian Anon vegetarian Healthy options # this dish can be prepared Jain	

TEA	Golden Assam This Second Flush, Large-Leaf Golden-Tipped Assam Produces a Full-Bodied Cup with a Deep Copper Liquid or Noted for its Lively Character and Distinctly Malty flavour	450
	Chamomile A Gentle Calming and Sedative Tea Made from Chamomile Flowers, Can be Helpful for Insomnia and also Digestion After Meal	450
	Taj House Blend Unique Blend of Darjeeling and Assam Tea which Offers Elegant Flavour and Full Bodied Concoction	500
	White Tip Darjeeling The Tea Treasured for its Ripe Complex Flavour and Floral Bouquet is a Clear Favourite of Lovers of Darjeeling's Distinct Muscatel Character, this Tea is a Well-defined Cup Infusion from the First Flush of Golden-tipped Leaves	500
TAJ SIGNATURE	Tukdah This Top Grade First Flush from Darjeeling is Lighter in Cup Colour But Very Complex with a Peach Blossom Fragrance that Carries Through and Lingers on the Palate with a Sweet Taste that is Floral and Mildly Fruity	500
TEA	Risheehat Located in the Darjeeling East Valley, this First Pluck with a Tippy Leaf and Wiry Appearance Imparts a Mellow and Floral Taste to the Tea. This Mild Tea is Known for Its Fresh Green and Floral Notes with Subtle Hints of Wood	500
	Mangalam Our Signature Tea is High Grade Black Tea from the Mangalam Estate of Assam with Bold Whole Leaves and an Abundance of Golden Tips. Infused into a Deliciously Malty and Light-spicy Black Tea	500
SPECIALITY	Moroccan Mint A Delightfully Refreshing Aromatic Tea that is a Duet of Mint Leaves with Green Tea. Some Culture, Consider it as a Perfect Way to End a Meal	500
TEA	Egyptian Chamomile A Light Grassy Sweet Concoction that Relaxes Muscles and Relieves Stress	500
	Cardamom A Sweet Aromatic Flavoured Tea that is Distinctive to Itself	500
	Fennel This Tea is Known to Cure Ailments of a Wide Variety and Aids the Digestive System Leaving One Invigorated and Refreshed	500
	Rose This Tea Has the Ability to Leave You Refreshed with its Sweet Taste and Distinct Aroma that Lingers on the Palate	500

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COFFEE

Espresso A Pure Coffee Extract	450
Cappuccino 260 ml 96.2 Kcal Single Espresso Shot with Thick Steamed Milk	450
Taj House Blend A Unique Blend of High Grow Arabica and Robust with Rich and Intense Flavour	500
Aged Monsoon Malabar A Low Caffeine and Acidic Coffee with Tinge of Dry Spices and Bold Flavour of Chocolate with Smooth Finish	500
Indian Peaberry A Rich Coffee with Nutty and Cigar Like Taste with Zero Acidity and Moderate Body	500
Brazilian Cerrado Vintage A Mild Aromatic Coffee with a Nutty After Taste	500
Java Estate A Rare Indonesian Arabica with Strong Sweet Earthy Flavour and Rich Aroma	500
Decaffeinated Columbian Supremo A Smooth Pleasant Acidic Flavour with Nutty Overtones and Rich Medium to Full Bodied Coffee without Caffeine	500

SPECIALITY COFFEE

Turkish Coffee
A Finely Ground Coffee Beans which Find its Roots in Turkey Can be Served Strong, Medium or Mild

Qahwa-Arabic Coffee
A Perfect Blend of Coffee Beans with Cardamom, Rose and Saffron Served Traditionlly