

For centuries, a “Souk” has been a market place where the finest Product of the neighboring regions found their way. This “Souk” is no different. Our chefs have extensively brought together a diverse range of cuisines using aromatic spices and traditional cooking styles. To deliver an experience that opens a passage to exotic land.

Discover imaginative flavours from the royal Moroccan cities of Fez and Marrakech. Pay homage to Istanbul and Konya, the Turkish shrines for gastronomic pilgrimages. Tickle your palate with intense flavours pickled in the ancient Egyptian way. Unearth savory delights from Crete, Dodecanese, Athens and other interesting parts of the Mediterranean or submit to the robust flavours of unusual preparation from Lebanon, Syria and regions across the Middle East

Taj Bengal, Kolkata endeavors to source most of its ingredients locally, an initiative which contributes to the group’s umbrella CSR theme of “building Livelihood”

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

Mentioned Calorie values for all dishes in the menu are considered as per portion size of the same.

Please scan the below mentioned QR code for detailed information on the Nutritional Values of each item in the menu.



C O L D M E Z Z E

VEGETARIAN

-   **Hummus** 950
862 Kcal | 220 gm | Chickpea puree, tahina, lemon salt, extra virgin olive oil

-   **Hummus bil toum** 950
985 Kcal | 220 gm | Hummus, garlic

-   **Hummus bil sanobor** 1200
961 Kcal | 230 gm | Hummus ,pinenut

-    **Hummus Beiruti** 950
973 Kcal | 235 gm | Hummus ,onion,tomato, flat parsley, spiced chickpea

-   **Hummus Turki** 950
992 Kcal | 230 gm | Hummus, piri piri olives

-   **Hummus truffle** 1300
819 Kcal | 230 gm | Black truffle shavings, truffle oil

-    **Babaganouj** 950
350 Kcal | 210 gm | Smoked aubergine with parsley, onion, tomato, chili, pomegranate and molasses
-  **Shankaleesh** 950
1101 Kcal | 205 gm | Aged feta cheese, paprika, za'atar, onion, tomato, parsley, bell peppers

-  **Labneh avocado** 1000
453 Kcal | 235 gm | Creamy hung yoghurt, avocado, cucumber, mint

-  **Black garlic labneh** 950
291 Kcal | 225 gm | Creamy hung yoghurt, black garlic

-  **Mastavkhyar** 950
303 Kcal | 230 gm | Creamy hung yoghurt, walnuts, sesame, raisins, dry mint

-  **Labneh truffle** 1300
143 Kcal | 230 gm | Creamy yoghurt flavored with truffle, and truffle oil

-    **Muhammara** 950
937 Kcal | 240 gm | Fiery red pepper, walnut, pistachio, pomegranate molasses






List of Allergens:



Kindly inform us if you are allergic to any food ingredients

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 Vegetarian  Non-Vegetarian  Vegan  Signature Dishes

	Mouttabel 1312 Kcal 210 gm Char grilled eggplant, tahina, hung yoghurt 	950
	Toum 2129 Kcal 215 gm Creamy garlic sauce 	500
	Black garlic toum 2609 Kcal 215 gm	750
	Harissa bil toum 2142 Kcal 215 gm	600
	 Olives Bowl 250 Kcal 130 gm Classic Greek olives	1000
	Spicy chili and feta marinated olives 250 Kcal 135 gm 	1100
	Chermoula olives 127 Kcal 135 gm	1100
	  Tabbouleh 454 Kcal 220 gm Cracked wheat, parsley, onion, tomato salad from Tripoli 	950
	Greek salad 868 Kcal 220 gm A mélange of tomato, cucumber, kalamata olives, feta, onion, oregano dressing 	950
	 Fattoush 319 Kcal 300 gm Middle eastern green salad topped with crispy breads 	950
	 Zarjeer salate 72 Kcal 170 gm Rocket leaves, pine nut, tomato, onion, pepper, orange vinaigrette dressing	950
	Hummus platter 1221 Kcal 315 gm Sampler portion hummus, hummus beiruti and truffle hummus 	1800

NON VEGETARIAN

	Hummus bil lahm 1836 Kcal 270 gm Hummus, crispy lamb, pine nuts 	1000
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COLD MEZZE SAMPLER

Chef's Selection of any four Cold Mezzes	2250
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H O T M E Z Z E

VEGETARIAN

-   ★ **Falafel** 950
1019 Kcal | 180 gm | Grounded chickpea cakes, spices

-  **Sambousek khudra** 950
350 Kcal | 200 gm | Fried pastry, brunoised vegetable, pinenut, cheese
  
-  ★ **Kolokithi** 950
1513 Kcal | 170 gm | Crispy zucchini, yellow squash, garlic yoghurt
 
-  ★ **Yogurtulu ispanaki** 950
314 Kcal | 260 gm | Warm spinach, onion, garlic yoghurt, crispy onion straws

-  ★ **Asparagus makhli** 1100
220 Kcal | 210 gm | Pan-tossed asparagus with garlic, pine nut sauce
 
-  ★ **Halloumi** 1000
460 Kcal | 135 gm | Halloumi cheese grilled with peppers, prunes, balsamic

-  **Crispy halloumi** 1000
736 Kcal | 150 gm | Crispy fried Halloumi with shredded lettuce, mint salad

-   **Batata harra with asparagus** 950
877 Kcal | 250 gm | Fried spiced potato, asparagus, fresh coriander
 
-  **Foul bil tahina** 950
783 Kcal | 280 gm | Simmered fava beans, garlic, paprika, cumin, extra virgin olive oil, tahina, crispy pita an Egyptian specialty
 
-  **Mushroom fatayer**  950
969 Kcal | 225 gm | Fried spiced potato, asparagus, fresh coriander
 




List of Allergens:













     

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 Vegetarian  Non-Vegetarian  Vegan ★ Signature Dishes

NON VEGETARIAN






- ★ **Crispy rubian** **1450**
1084 Kcal | 230 gm | Batter fried prawns with garlic, harissa sauce
 
-  **Samke chermoula** **1250**
658 Kcal | 235 gm | Pan tossed fish cooked in chermoula sauce

-  **Dajaj Moroccan** **1250**
1430 Kcal | 225 gm | Crispy fried chicken tossed in Moroccan spices

- ★ **Kibbe** **1250**
585 Kcal | 230 gm | Deep fried ground lamb and cracked wheat shell filled with meat, pine nuts
 
-  **Garithes salatasi** **1450**
237 Kcal | 230 gm | Pan-seared prawn tossed with bell peppers and onion


HOT MEZZE SAMPLER








-  **Chef's selection of any four Hot Mezzes** **2500**

S O U P S


VEGETARIAN




- ★ **Arabic lentil soup** **700**
378 Kcal | 260 gm | Traditional orange lentil soup flavored with cumin

-  **Domates corbasi** **700**
501 Kcal | 260 gm | Tomato and barley soup
 

NON VEGETARIAN

- ★ **Soup harrira**  **750**
439 Kcal | 270 gm | Traditional Lebanese chicken broth, mushroom, vermicelli

-  **Shorbet dajaj**  **750**
515 Kcal | 250 gm | Moroccan lamb broth, vermicelli, chickpeas, saffron,
 





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 Vegetarian  Non-Vegetarian  Vegan  Signature Dishes

B R E A D S

- 🟢 **Mani ash bil za'atar** 350
1257 Kcal | 120 gm | Lebanese bread sprinkled with za'atar spice
🥛 🌾 🥜
- 🟢 ☆ **Khoubz** 350
1077 Kcal | 150 gm | Traditional Lebanese bread
🥛 🌾
- 🟢 **Eish Baladi** 350
986 Kcal | 120 gm | Whole wheat pita
🌾
- 🟢 **Mani ash bil toum** 350
1099 Kcal | 120 gm | Lebanese bread sprinkled with garlic
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- 🟢 **Mani ash bil truffle** 500
467 Kcal | 130 gm | Lebanese bread spread with truffle paste and truffle oil
🌾
- 🟢 **Lavash** 400
289 Kcal | 120 gm | Turkish chili, za'atar
🥛 🌾 🥜

G R I L L S

VEGETARIAN

- 🟢 ☆ **Artichoke batata meshwi** 1200
882 Kcal | 340 gm | Char grilled potatoes stuffed with sundried tomato, artichoke, onion, sweet Turkish chilly
🥛 🧂
- 🟢 **Avari meshwi** 1200
1073 Kcal | 380 gm | Char grilled cottage cheese, tomato, hung yoghurt
🥛 🧂
- 🟢 ✓ **Asparagus ma feter** 1500
327 Kcal | 250 gm | Peruvian asparagus tossed with chermoula and mushroom
- 🟢 **Mediterranean grilled vegetables** 1200
488 Kcal | 275 gm | Char grilled green, yellow zucchini, trio of bell peppers, mushroom, asparagus, broccoli, haricot beans tossed with fiery Turkish chili sauce
- 🟢 ✓ **Turkish grill avocado** 1650
227 Kcal | 200 gm | Pan grilled avocado, Turkish spice

List of Allergens:

🐌 Eggs Fish Lupin Soya Milk Peanuts Gluten

🦀 Mustard Nuts Sesame Celery Sulphites

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🟢 Vegetarian 🟠 Non-Vegetarian ✓ Vegan ☆ Signature Dishes

NON VEGETARIAN

- ▲ **Malek al karides** 1750
550 Kcal | 350 gm | Char grilled prawns marinated in Turkish spices
 
- ▲ **Samak salalah** 1500
268 Kcal | 280 gm | Char grilled Kolkata bekti marinated in traditional piquant sauce, cooked on skewers
 
- ▲ **Pink Salmon** 1950
151 Kcal | 380 gm | Char grilled pink salmon with olive oil and lemon dressing

- ▲ ☆ **Sheesh taouk** 1450
590 Kcal | 380 gm | Lemon and garlic marinated chicken cooked on skewered
  
- ▲ **Dajaj harra kebab** 1450
566 Kcal | 390 gm | Char grilled chicken, harissa sauce
 
- ▲ ☆ **Kebab meshwi** 1500
929 Kcal | 280 gm | Minced lamb kebab flavored with parsley and Lebanese spices
 
- ▲ **Grilled lamb chops** 2200
826 Kcal | 340 gm | Char grilled Lamb chops, cinnamon, black pepper
 





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 Vegetarian  Non-Vegetarian  Vegan  Signature Dishes

E N T R É E


VEGETARIAN

-   **Spanakos menemen** **1250**
750 Kcal | 350 gm | *A velvety medley of spinach, potato, feta and pine nut in a potato pancake*
 
-   **Turlu** **1250**
326 Kcal | 350 gm | *Exotic vegetable ragout, tomato sauce*
 
-   **Balilla** **1250**
1633 Kcal | 350 gm | *Chickpea, edamame stew simmered with saffron, cumin*

-   **Moussaka** **1250**
603 Kcal | 380 gm | *Layered of grilled zucchini, squash, aborigine, peppers cracked wheat with chickpeas and tomatoes sauce*
  
-  **Aushak** **1250**
198 Kcal | 350 gm | *Persian spinach, pine nuts and feta cheese ravioli with soya granules, carrot and tomato sauce*
   
-  **Makaronia ke spinaki** **1250**
1599 Kcal | 250 gm | *A Greek specialty linguini tossed in olive oil with tomatoes, chickpea, spinach*
 

NON VEGETARIAN

-  **Samak bil feta** **1400**
701 Kcal | 380 gm | *Fillet of Kolkata bekti with harrisa, feta cheese sauce*
 
-   **Samak Marocaine** **1400**
518 Kcal | 300 gm | *Moroccan spices, preserved lemon marinated pan grilled Kolkata bekti served with orange flavored vermicelli*
 
-  **Kotopoulo stifado** **1400**
732 Kcal | 355 gm | *A Greek style chicken stew, white onions, tomato, cinnamon*
-   **Lahm barkook** **1600**
1244 Kcal | 450 gm | *Lamb shank simmered in saffron harrira sauce*





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T A G I N E

A flavorful Moroccan delicacy served in a traditional tagine pot with cous cous

VEGETARIAN

- 🟢 ***Avari tagine*** **1300**
2261 Kcal | 375 gm | Cottage cheese, chickpeas, kalamata olives, prunes in tangy tomato sauce

- 🟢★ ***Khudra tagine*** **1300**
469 Kcal | 375 gm | Fresh vegetables, bell peppers, chickpeas, kalamata olives, prunes in tangy tomato sauce


NON VEGETARIAN

- 🔺 ***Prawn tagine*** **1750**
649 Kcal | 400 gm | Prawns, chickpeas, kalamata olives, pickled lemon in tangy tomato sauce

- 🔺 ***Samak tagine*** **1500**
669 Kcal | 375 gm | Kolkata bekti, chickpeas, kalamata olives, pickled lemon in tangy tomato sauce

- 🔺 ***Dajaj tagine*** **1400**
674 Kcal | 370 gm | Chicken, chickpeas, kalamata olives and pickled lemon in tangy tomato sauce
- 🔺★ ***Lahm tagine*** **1500**
885 Kcal | 390 gm | Lamb, chickpeas, kalamata olives, prunes in tangy tomato sauce


B ' S T I L L A

Virtually the national dish of Morocco, highly flavored mixtures encased in crisp and flaky golden warkha pastry served with salad

VEGETARIAN

- 🟢 ***Vegetable b'stilla*** **1250**
522 Kcal | 375 gm | Exotic vegetables in cheese pine nut mixture


NON VEGETARIAN

- 🔺★ ***Moroccan chicken b'stilla*** **1450**
493 Kcal | 370 gm | Chicken cooked in Moroccan spice, almond


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🟢 Vegetarian 🔺 Non-Vegetarian 🟩 Vegan ★ Signature Dishes

F A T T I R

VEGETARIAN

-  ★ **Fattir khudra** **1200**
1364 Kcal | 370 gm | Tomato, onion, bell peppers, chickpea, kalamata olives, Halloumi cheese
 




NON VEGETARIAN




-  ★ **Fattir dajaj** **1350**
1397 Kcal | 380 gm | Shredded chicken, trio of bell peppers, onion, tomato, Halloumi cheese
 

T A L A S K E B A B I




Stuffed griddle-baked breads from Turkey

VEGETARIAN

-  ★ **Spanaki ma avari** **1200**
1626 Kcal | 385 gm | Spinach, cottage cheese, white pepper powder, hand-picked spices
 

-  **Jibni zaitoon** **1200**
1493 Kcal | 370 gm | Olive, Turkish chili, za'atar, onion, cheese
 

NON VEGETARIAN

-  ★ **Lahm** **1400**
1714 Kcal | 375 gm | Spinach, cottage cheese, Turkish spice
 




List of Allergens:

       
Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten

     
Crustaceans Mustard Nuts Sesame Celery Sulphites

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 Vegetarian  Non-Vegetarian  Vegan ★ Signature Dishes

WRAPS AND SHAWARMA

VEGETARIAN

- 🟢 **Falafel wrap** 1300
518 Kcal | 355 gm | Tahina dressed chickpea nuggets, hummus, onion, tomato salad rolled in a pita
🌿 🥜
- 🟢 🟩 **Batata harra wrap** 1300
225 Kcal | 350 gm | Fried spiced potato, garlic sauce, pickled vegetables, and onion salad
🥜

NON VEGETARIAN

- 🔺 ⭐ **Chicken shawarma** 1350
927 Kcal | 370 gm | Spit roasted chicken, garlic sauce, onion, tomato salad wrapped with thin pita bread
🥜 🍳
- 🔺 **Lamb shawarma** 1600
1300 Kcal | 360 gm | Pulled lamb meat, garlic sauce, harissa ,onion, tomato salad wrapped with thin pita bread
🥜 🍳

RICE

VEGETARIAN

- 🟢 🟩 **Truffle pilaf** 1300
449 Kcal | 290 gm | Rice with truffle, Arabic raisin, pine nuts, pistachio
- 🟢 ⭐ **Mujaddara** 850
888 Kcal | 300 gm | A combination of aromatic rice and whole red lentil flavored with nutmeg and Arabic ghee, crispy onion straws
🍷
- 🟢 **Macbous al khudra** 850
902 Kcal | 310 gm | Spiced rice with vegetables and dried lemon
🍷
- 🟢 ⭐ **Souk pilaf** 1000
1006 Kcal | 290 gm | Saffron scented rice with raisin, pinenuts, pistachio
🍷 🍷

NON VEGETARIAN

- 🔺 **Macbous al dajaj** 1250
1156 Kcal | 320 gm | Loomi-flavored spiced rice with chicken
🍷

List of Allergens:

🐌 Moluscs 🍳 Eggs 🐟 Fish 🌿 Lupin 🥜 Soya 🍷 Milk 🥜 Peanuts 🥜 Gluten


🦀 Crustaceans 🌿 Mustard 🍷 Nuts 🍷 Sesame 🌿 Celery 🧪 Sulphites

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🟢 Vegetarian 🔺 Non-Vegetarian 🟩 Vegan ⭐ Signature Dishes

D E S S E R T

<p>  Baklava 800 725 Kcal 120 gm Traditional Lebanese filo and mixed nut pastries   </p>
<p>   B'stilla au lait 800 1001 Kcal 100 gm Baked fillo pastry layered with almond cream, cinnamon spiced almond and saffron milk    </p>
<p>   Knafi jibni 800 435 Kcal 120 gm Sweetened shredded pastry with ricotta cream   </p>
<p>  Omali  800 692 Kcal 120 gm From Alexandrian empire - baked filo with condensed milk   </p>
<p>  Chocolate cigara 900 523 Kcal 100 gm Chocolate cigara stuffed with nuts and hot chocolate    </p>
<p>  Ataif makhli 800 761 Kcal 110 gm Deep fried pancake stuffed with walnut, ricotta cheese dipped in rose sugar syrup    </p>
<p>   Rose petal ice cream 800 719 Kcal 110 gm   </p>
<p>  Orange blossom and pistachio ice cream 813 Kcal 110 gm    </p>
<p>  Souk dessert platter 1200 Knafi jibni/baklava /chocolate cigars 640 Kcal 95 gm    </p>

M A S H O R B A T

Moroccan Mint Tea	450
Turkish Coffee	450
Tea - Darjeeling, Assam, Taj Blend	450
Coffee	450

List of Allergens:



























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 Vegetarian
  Non-Vegetarian
  Vegan
  Signature Dishes

VEGETARIAN

2040 Kcal | 835 gm |      

COLD MEZZE

- **Hummus Beiruti**
 Hummus, onion, tomato, flat parsley, spiced chickpea
- **Babaganouj**
 Char grilled aubergine, parsley, onion, tomato, chili, pomegranate molasses

HOT MEZZE

- **Yogurtulu ispanaki**
 Warm spinach onion, garlic yoghurt, crispy onion straws
- **Asparagus makhli**
 Pan-tossed asparagus with garlic, pine nut sauce

GRILLS AND MAINS

Will be accompanied with pita or rice

- **Artichoke batata meshwi**
 Char grilled potatoes stuffed with sundried tomato, artichoke, onion, sweet Turkish chilly
- **Turlu**
 Exotic vegetable ragout

DESSERT

- **Baklava**
 Traditional Lebanese filo and mixed nut pastries
- **Rose petal ice cream**

List of Allergens:

       
 Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten

     
 Crustaceans Mustard Nuts Sesame Celery Sulphites

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■ Vegetarian ▲ Non-Vegetarian ✓ Vegan ★ Signature Dishes



NON VEGETARIAN

COLD MEZZE

2454 Kcal | 1080 gm | 



-  **Hummus bil lahm**
Hummus, crispy lamb, cine nuts, lemon, parsley
-  **Babaganouj**
Smoked aubergine with parsley, onions, tomatoes, molasses, chilli, and extra virgin olive oil

HOT MEZZE



-  **Crispy rubian**
Batter fried prawns with garlic and harissa sauce
-  **Kibbe**
Cracked wheat, lamb, cinnamon, cumin, black pepper, pine nuts, basil, mint

GRILLS AND MAINS

Will be accompanied by pita or rice

-  **Sheesh taouk**
Chicken cubes, garlic sauce, lemon, bell peppers, char-grilled
-  **Samak bil feta**
Fillet of Kolkata bekti, tomatoes, feta cheese flavored with Syrian spices

DESSERT

-  **Baklava**
Traditional Lebanese filo and mixed nut pastries
-  **Rose petal ice cream**





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Crustaceans Mustard Nuts Sesame Celery Sulphites

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VEGETARIAN

3575 Kcal | 1080 gm | 


COLD MEZZE

-  **Hummus truffle**
Black truffle shavings, truffle oil
-  **Muhammara**
Fiery red pepper, walnut, pistachio, pomegranate molasses
-  **Mouttabel**
Char grilled eggplant, tahina, hung yoghurt

HOT MEZZE



-  **Kolokithi**
Crispy zucchini, yellow squash, garlic yoghurt
-  **Batata harra with asparagus**
Fried spiced potato, asparagus, fresh coriander, and garlic dressing

SOUP



-  **Arabic lentil soup**
Traditional orange lentil soup flavored with cumin, served with lemon and crispy bread

GRILLS AND MAINS

Will be accompanied by pita or rice

-  **Asparagus ma feter**
Peruvian asparagus tossed with Chermoula and mushroom
-  **Khudra tagine**
Fresh vegetables, chickpeas, Kalamata olives, and prunes in flavorful tomato sauce

DESSERT

-  **Baklava**
Traditional Lebanese filo and mixed nut pastries
-  **B'stilla au lait**
From Fez - sweet puff pastry with cinnamon spiced almond and saffron milk





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 Vegetarian
  Non-Vegetarian
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NON VEGETARIAN

4589 Kcal | 1130 gm | 

COLD MEZZE

-  **Hummus bil dijaj**
Hummus, crispy Chicken, cine nuts, lemon, parsley
-  **Hummus bil lahm**
Hummus, crispy lamb, pine nuts
-  **Muhammara**
Fiery red pepper paste, walnut, pistachio, molasses, extra virgin olive oil

HOT MEZZE



-  **Garithes salatasi**
Pan-seared prawn tossed with bell peppers and onion
-  **Dajaj Moroccan**
Crispy fried chicken tossed in Moroccan spices topped with Piri Piri olives

S O U P



-  **Soup harrira**
Lamb broth, vermicelli, chickpeas, coriander, saffron, lemon, tomato

G R I L L S A N D M A I N S

Will be accompanied by pita or rice

-  **Kebab meshwi**
Minced lamb kebab flavored with parsley and Lebanese spices
-  **Kotopoulo stifado**
A Greek delicacy of chicken cubes stewed with roasted white onions, tomatoes, flavored with cinnamon, served with butter parsley rice

D E S S E R T

-  **Baklava**
Traditional Lebanese filo and mixed nut pastries
-  **B'stilla au lait**
From Fez - sweet puff pastry with cinnamon spiced almond and saffron milk

List of Allergens:







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