

WHOLE WHEAT BULGUR BOWL

Cooked with diced tomato and a hint of hot peppers.
Served with Lebanese pickles, turnips and salted jarjeer
(arugula dressed with olive oil, fresh lemon juice,
tomato, and onions)

your choice of any meat or veggie for 13.50

MASHWI PLATE

Your choice of Lebanese vermicelli rice or hand cut sumac
fries served with char-grilled vegetables, Lebanese pickles,
and turnips

your choice of any meat or veggie for 16

FATTOUSH SALAD BOWL

Greens with tomatoes, cucumbers, radish, onions and
toasted zaatar pita in a lemon sumac vinaigrette.

your choice of any meat or veggie for 13

• MEAT & POULTRY OPTIONS •

Chicken Kafta

char-grilled ground chicken
seasoned with chopped
onions, parsley and spices

Djaj

marinated thinly sliced
chicken breast

Shish Touk

char-grilled chicken breast
cubes marinated in lemon
and herbs

Lahme

marinated thinly sliced beef

Lamb Kebab

succulent marinated lamb
chunks

Kafta kebab

char-grilled ground beef
seasoned with parsley,
onions, and herbs

Sojuk

chunks of spicy beef and
lamb sausage flambéed with
lemon juice

• VEGETARIAN OPTIONS •

Falafel -1

Hindbi

sautéed chicory roots
cooked with caramelized
onions

Arnabeet

marinated fried cauliflower

Betenjan Mashwi

char-grilled eggplant with our
own marinade

HOMEMADE SOUPS

Vegetarian Lentil Soup 4.50

Chicken Vermicelli Soup 5

BEVERAGES

Jellab

grape molasses, date syrup,
rose water and nuts 5

Laban Ayran

all natural cold savory and
salty yogurt drink 3

Fresh Blended Mint

Lemonade 4

Fresh Blended

Watermelon Juice 4

Dasani Water 2.50

DESSERTS

Awameh

fritters dipped in
orange blossom
syrup 5

Baklawa

assortment of
phyllo pastries
filled with nuts
(3 pieces) 4.50

Nammoura

semolina and
orange blossom
slice cake 4

"13 Very Impressive New Fish Sandwiches to Eat This Summer"
Grub Street July, 21 2015

"Best of all might be the Betenjan Mashwi, a streamlined,
minimalist construction of marinated eggplant rolled up in thin,
chewy flatbread and charred on the grill."

NY Magazine July 12th, 2015

"Meat eaters can enjoy the Shish Taouk with grilled chicken,
coleslaw and delicious Middle Eastern flourish-fries tucked
inside the sandwich."

Wall Street Journal April 20, 2015

"When was the last time you lunched on a wrap filled with
sautéed chicory roots, onion and pickles? Or one with veal
tongue?"

NY Times March 9, 2015

"This burger's got game. Chef Tarik Fallous blends lamb and
beef for this patty that contains 12 different spices, including
cumin and cinnamon... (Kibbeh Burger)."

NY Daily News May 27, 2015

"...there are surprising options too, such as a sandwich loaded
entirely with French fries, and another with glove-soft strips of
marinated tongue — way yummy."

Eater NY October 13, 2015

Our food is created with the most authentic flavors, please no substitutions or changes.
Delivery fee and minimum may apply. Prices may be subject to change without notice.

We do not accept phone orders weekdays between noon and 2pm.

Souk & Sandwich and its employees cannot guarantee any menu items
free of food allergens.



IN-HOUSE & CARRY OUT MENU

"NYC's 10 Hottest New Sandwiches -
Sojuk Sandwich at Souk & Sandwich."

Zagat March 28th, 2015

www.SoukAndSandwich.com

Check out our delivery menu on
seamless.com

212-625-3982

117 Ave of the Americas
New York, NY 10013

SIDE SALADS & DIPS

Hummus

puréed chickpeas with tahini and lemon juice 5.25

Spicy Hummus

puréed chickpeas with tahini, lemon juice and house spice blend 5.75

Baba Ghanoush

char-grilled eggplant purée with tahini and fresh lemon juice 6.50

Saltet Raheb

chopped char-grilled eggplant with tomatoes, bell peppers, garlic and extra virgin olive oil 7

Mohammara

spicy and sweet red pepper blended with walnuts and pomegranate 8

Tabouli Salad

light wheat bulgur with fresh parsley, tomatoes, scallions, mint, fresh lemon juice and olive oil 5.25

Fattoush Salad

greens with tomatoes, cucumbers, radish, onions and toasted pita in a lemon sumac vinaigrette 5

Laban Bi Khair

Lebanese yogurt infused with garlic and mixed with cucumbers 6.50

Labne

classic Levantine creamy yogurt cheese 7

Side Vermicelli Rice

white rice cooked with vermicelli noodles 4.50

VEGETARIAN SANDWICHES

Batata Sandwich

crispy fries, coleslaw, garlic toum, ketchup and pickles 7.75

Egg Sandwich

labne spread, boiled egg, scallions, olives and fresh mint leaves 7.50

Arnabeet Mekte Sandwich

marinated fried cauliflower, tomatoes and tahini sauce 8.50

Hindbi Sandwich

sautéed chicory roots with caramelized onions and pickles 8.75

Falafel Sandwich

chickpea fritters, tomatoes, parsley, pickled turnips and tahini sauce 7.75

Betenjan Mashwi Sandwich

char-grilled eggplant with our own marinade 8.75

FISH SANDWICH

Samke Harra Sandwich

marinated cod fish and our own spicy sauce with pickles 9.25

MEAT SANDWICHES

Sojuk Sandwich

spiced Lebanese beef and lamb sausage flambéed in lemon juice, garlic toum, pickles and tomato 9

Fatayel Harra Sandwich

strips of hot and spicy beef with onions, fries, and tomato cilantro dressing 9.50

Lahme Sandwich

marinated strips of beef with onions and parsley, tomatoes and tahini sauce 9

Kafta Kebab Sandwich

char-grilled beef with onions, parsley, herbs and spices, with grilled tomatoes, a spread of hummus and tahini sauce 9

Lamb Kebab Sandwich

char-grilled lamb chunks, grilled tomatoes, onions and parsley with a spread of hummus and tahini sauce 9.25

Tongue Sandwich

veal tongue with pickles, parsley and garlic toum 9.50

Asbi Sandwich

sautéed spiced veal, liver, onion and pickles 9.50

CHICKEN SANDWICHES

Djaj Sandwich

marinated thinly sliced chicken breast, pickles, fries and garlic toum (all inside the sandwich) 9

Shish Taouk Sandwich

charcoal grilled chicken breast cubes, coleslaw, pickles, fries and garlic toum (all inside the sandwich) 9

Sawdat Djaj Sandwich

marinated chicken liver flambéed in lemon juice with garlic toum, pickles and parsley 9

Chicken Kafta Sandwich

char-grilled ground chicken, seasoned with chopped onions, parsley, spices and a spread of aioli, topped with fresh mint leaves, Lebanese pickles and french fries inside sandwich 9.50



BURGERS

Kibbeh Burger

seasoned lamb, garlic toum, fresh mint and pickles. Served with sumac fries 13.25

Kafta Burger

char-grilled beef with onions, parsley, herbs and spices, grilled tomato and tahini sauce. Served with sumac fries 13.50

Chicken Burger

seasoned chicken burger dressed with our za'atar aioli. Served with sumac fries 12.50

SNACKS

Fatayir (3 pcs)

classic spinach pie 8

Sumac Fries

fresh hand cut fries topped with sumac, parsley with za'atar aioli 4.75

Falafel (5 pcs)

chickpeas, onions, cumin and parsley 5.50

Kibbe Kras (2 pcs)

a shell of finely minced beef and lamb, cracked wheat and spices filled with minced meat and nuts 7

Rekakat Lahme (3 pcs)

cigar shaped phyllo pastry filled with minced beef and pine nuts 7

Rekakat Jebne (3 pcs)

blend of five cheeses in cigar shaped phyllo pastry 6.50

Rekakat Falafel with Jebne (3pcs)

cigar shaped phyllo pastry filled with falafel and our blend of five Mediterranean cheeses 7

VEGETARIAN ENTRÉES

Mujadara

rice, lentils and caramelized onions with Lebanese salad 12.50

Moussaka

sautéed eggplant cooked with cherry tomatoes, green peppers and chickpeas, served with vermicelli rice 12.50

Waraa Einab

stuffed vegetarian grape leaves with rice, tomatoes and herbs. Served with Lebanese salad 12.50

Stuffed Cabbage

stuffed cabbage with vegetarian rice, tomato stuffing. Served with Lebanese salad 12.50