

SOUL GASTROLOUNGE

4110 Raleigh St. #120 Charlotte NC 28206 | 704.348.1848

- SALADS -

GRILLED CAESAR

garlic-oil grilled romaine, toasted sourdough crouton | 16

GUACAMOLE STACK

sliced avocado, tomato, red onion, cilantro, fried garlic | 13

MUSHROOM SALAD

chilled marinated crimini mushrooms with fried enokis in a lettuce bowl | 13

COUNTRY GREEK SALAD

tomatoes, red onion, cucumbers, Kalamata olives, bell peppers, Salonika peppers, barrel-aged feta, EV00 | 16

BROCCOLI SALAD

smoked almond, sweet pea, smoked cheddar and green onion in a sweet onion dressing with shaved 5yr aged gouda | 14

- DIPS -

served with baked pita chips

TZATZIKI	9 garlic-yogurt dip
HUMMUS	9 black bean
WHITE BEAN	9 and goat cheese dip
SPICY FETA	9 cheese dip
DIP TRIO	21 hummus, tzatziki, spicy feta

- SKEWERS -

PORK SOUVLAKI	14 with tzatziki
GARLIC SHRIMP	16 with lemon
LEMON CHICKEN	14 with oregano and lemon
CHIMICHURRI BEEF	18 with chimichurri sauce
AHI TUNA *	16 with sesame & soy drizzle
LAMB & BEEF KEFTE *	16 with tzatziki

- SIDES -

fried goat cheese on bruschetta	12
eggplant chips, tzatziki	10
SOUL fries with garlic-herb salt, pecorino & truffle oil	9
toasted pita bread/pita chips	3

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TAPAS - MEZE - SMALL PLATES -

DIRTY SOUTH NACHOS

fried chicken skin "chips" with a pimiento cheese fondue and jalapeño pickled okra | 14

SHRIMP À LA CEVICHE

in coconut milk and lime, with plantain chips | 16

SASHIMI TUNA TACOS

marinated diced tuna in fried wonton tacos, marinated cucumbers and sriracha mayo, avocado purée | 18

SOUTHERN FRIED OYSTERS

calabash style, with tomato-lemon tartar sauce | 18

SALMONOPITA

smoked salmon with chèvre, cream cheese & onions, baked in phyllo with candied red onion relish | 13

STICKY VEAL SHORTRIBS

hoisin-braised, with five spice honey | 24

LAMB LOLLIPOPS *

lamb racks with rosemary and pecorino | 46

KOREAN BBQ WINGS

fried and tossed in a gochujang BBQ sauce, then grilled and served with scallions | 18

ASIAN GLAZED PORK BELLY TACOS

in flour tortillas with watermelon salsa | 18

ANCHOVY FRIES fresh fried whole anchovies with tomato-lemon tartar sauce | 12

BAKED FETA

phyllo wrapped barrel-aged feta, with toasted sesame seeds and thyme-honey | 18

SHELLS & CHEESE BBQ

glazed pork belly stuffed shells baked in a creamy white American cheese sauce, topped with sharp white cheddar and bacon fat cornbread crumble | 18

FRIED BRUSSEL SPROUTS

with brown butter, bacon & balsamic vinaigrette | 14

SAGANAKI pan-fried kefalograviera cheese, flamed with brandy, doused with lemon | 17

BONE MARROW garlic roasted beef bones with parsley salad and toasts | 26

ROCKY MOUNTAIN OYSTERS

deep fried veal fries with spicy ranch | 16

FRIED MEATBALLS herbed ground beef & tzatziki | 14

FLATBREAD truffle whipped goat cheese, pistachio pesto, honey braised garlic and fresh arugula | 18

- SOUL ORIGINALS * -

MIDNIGHT TOKYO fried coconut shrimp, mango, snow crab, topped with Hamachi, salmon, tobiko, green onion, spicy mayo, eel sauce, wasabi yuzu aioli | 16

RED DRAGON ROLL tempura shrimp, tempura salmon, cream cheese, topped with spicy tuna, poke tuna, fried onions, wasabi yuzu aioli, spicy mayo, eel sauce | 18

SOUL ROLL spicy salmon, cucumber, jalapeño, topped with escolar, wasabi aioli, spicy mayo | 15

NODA FANTASY tempura shrimp, snow crab salad, topped with A5 wagyu torched-seared, truffle oil, crispy fried onion | 34

NAPOLEON ROLL tuna, cream cheese, jalapeño lightly tempura fried with eel sauce, spicy mayo, wasabi yuzu aioli | 14

MY MAINE LOBSTER ROLL tempura lobster, avocado topped with tuna, salmon, spicy mayo, eel sauce | 27

CRUNCH ROLL yellowtail, white fish, scallion, deep fried, with spicy mayo, eel sauce | 15

QUEEN CHARLOTTE tempura shrimp, cucumber, avocado, topped with tempura crunchy tobiko, spicy mayo, wasabi yuzu aioli, eel sauce | 15

HAMACHI with JALAPEÑO yellowtail sashimi, fresh lettuce-cucumber mix, jalapeño ponzu | 19

SUPERNOVA ROLL tempura shrimp, spicy tuna, avocado topped with crab salad, green onions, tobiko, spicy mayo, eel sauce | 17

SPIDER ROLL tempura soft shell crab, cucumber, crab salad, avocado, fish roe, spicy mayo, eel sauce, wasabi yuzu aioli | 15

CALIENTE tempura shrimp, avocado, snow crab salad mix, salmon, Hamachi, mango-jalapeno salsa, eel sauce, spicy mayo | 16

DANCING TUNA ROLL seared tuna, avocado with spicy tuna, jalapeño, tobiko, spicy mayo, wasabi aioli | 15

GODZILLA ROLL salmon, cream cheese, snow crab, jalapeño, coated with spicy fish mix, flash fried, finished with sweet chili sauce & eel sauce | 15

REPLAY ROLL oven baked freshwater eel, avocado, cucumber topped with snow crab salad mix, crispy tempura flakes, tobiko, eel sauce | 16

SUSHI FONDUE tuna, avocado topped with snow crab salad mix, crispy tempura flakes, fish roe, spicy mayo, wasabi aioli, eel sauce | 16

TEMPURA VEGGIE ROLL tempura sweet potato, carrot, eel sauce | 14

KI ROLL vegan mango, carrots, lettuce, cucumber in soy paper with a sweet chili sauce | 14

PONZU SAUCE +2 SPICY MAYO +2 EEL SAUCE +2

WASABI MAYO +2 SOY PAPER +2

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- SUSHI * -

TUNA TATAKI | 18 EDAMAME | 7
SEAWEED SALAD | 7 SUSHI RICE BOWL | 5
SPOONS of HEAVEN | 30 INARI | 12
FRIED CHICKEN or SHRIMP DUMPLING | 11
ASSORTED VEGETABLE & SHRIMP TEMPURA | 12

NIGIRI = 1 pcs ~ SASHIMI = 2 pcs
MADAI | 7/12 AMAEBI | 8/15 HAMACHI | 5/10
SALMON | 5/9 ESCOLAR | 5/9 KAMPACHI | 7/12
SQUID | 5/9 SABA | 5/8 SALMON ROE | 6/12
AVOCADO | 3/6 UNI | 15/24 UNAGI | 5/10
ORA KING SALMON | 8/14 BLUE FIN TORO | 9/18
SCALLOP | 6/12 BLUE FIN AKAMI | 8/14

CHEF'S CHOICE SASHIMI PLATES

CHIRASHI assorted sashimi | 25
SASHIMI SAMPLER 8 pcs | 48 16 pcs | 96
SASHIMI MORIAWASE 5 nigiri + 8 sashimi | 78

FEATURED ROLLS

CALIFORNIA | 10 PHILLY | 11 EEL | 11
VEGETABLE | 9 HAMACHI JALAPEÑO | 13
SPICY TUNA | 11 RAINBOW | 17
TUNA AVOCADO | 12 SALMON AVOCADO | 12

- available with soy paper OR as hand rolls -

- SANDWICHES -

MINI LAMB BURGERS *

three feta stuffed ground lamb burgers, with arugula, fresh cucumber, roasted tomato, pickled red onions, and tzatziki on toasted potato buns | 22

TRICK-FIL-A SLIDERS vegan

three crispy southern fried hen of the woods mushrooms, vegan mayo, crisp pickle | 18

SOUL GRILLED CHEESE

mozzarella, white cheddar and kasseri cheeses | 14

GRILLED PITA SANDWICHES

tomato, parsley, onion and tzatziki

beef | 18 chicken | 12

kefte | 16 souvlaki | 14

- DESSERTS -

CHOCOLATE BRIOCHE BREAD PUDDING on CHOCOLATE CREAM

with cocoa nib and miso caramel ice cream | 10

BAKLAVA ICE CREAM

baklava chunk & cinnamon ice cream in kataifi phyllo nest with chopped pistachios, drizzled with honey syrup | 12

~ Due to our preparation method and style of service, menu items are served when ready