

SIUE Dining Services-Halal Options

Dining Services is committed to providing thoughtful, inclusive, and high-quality Halal dining options that support the diverse needs of our campus community. Halal selections are available daily across multiple dining locations and are clearly identified to help students make informed choices.

Our Halal Program features rotating entrées inspired by global cuisines. Menu offerings regularly include items such as Chicken Biryani, Butter Chicken, Lamb Karahi, Rajma Masala, and Palak Paneer. These dishes are prepared in-house and served from a designated Halal area by a chef for whom Halal cooking is an important part of her culture and heritage, ensuring authenticity, care, and attention to flavor in every recipe. As menus rotate, Halal entrées are clearly marked with a Halal icon.

In addition to our rotating entrée offerings, students can find Halal options throughout our dining venues. Examples include Chicken Shawarma at the Daily Deli, as well as a variety of Halal entrées like fried chicken and roasted leg of lamb for example, that rotate through the entrée line. Halal items are clearly identified with a Halal icon as offerings change.

For added flexibility and convenience, Halal Grab n Go items such as Pastrami on Rye sandwiches and other rotating selections are available and labeled with a Halal sticker. Students can also enjoy Walking Gyros every Monday at The Sidebar, featuring rotating Halal protein options including chicken, lamb, or falafel. Or are welcome to explore the variety of options available at Union Station.

Behind every Halal dish is a thoughtful review of ingredients, sourcing, and preparation methods. Our team takes care to evaluate products and recipes to ensure they meet Halal standards and are prepared with respect and intention. As our campus community and tastes continue to grow, we welcome feedback, questions, and recipe suggestions at siuedining@siue.edu to help us strengthen and evolve this program.

Together, these offerings reflect our ongoing commitment to accessible, culturally inclusive dining and to creating a campus environment where all students feel seen, respected, and supported.

