

★ BEVERAGES ★

- ✓ **WATER** 9
- ✓ **LEMONADE** SICILIAN LEMON, SPICED SYRUP AND MINT 19
- ✓ **JALLAB** ARABIC DRINK MADE FROM DATES AND SPICES 22
- ✓ **KIRO** GINGER, PASSION FRUIT WITH TURMERIC 19
- ✓ **GRAPE JUICE** 16
- ✓ **SODAS** 10
- ✓ **ESPRESSO** 10

TEAS

- ✓ **MINT TEA** HOT 13
- ✓ **MATE TEA WITH LIME** COLD 18
- ✓ **HIBISCUS TEA** ICED HIBISCUS TEA WITH SICILIAN LEMON AND SUGAR SYRUP 18

COOLERS

- ✓ **POMEGRANATE COOLER** 24
- ✓ **TANGERINE COOLER** 23



BEER

- ✓ **TRILHA SHUK 350ML** 🍷 SHUK'S LAGER BEER, MADE WITH POMEGRANATE AND HIBISCUS BY THE **TRILHA BREWERY** 28
- ✓ **STELLA ARTOIS PURE GOLD LONG NECK** GLUTEN FREE 19
- ✓ **BECK'S LONG NECK** 🍷 LAGER 18
- ✓ **CORONA LONG NECK** 🍷 LAGER / ALCOHOL-FREE 18
- ✓ **ALMAZA LONG NECK** 🍷 LEBANESE PILSEN 25

★ DESSERTS ★

- ✓ **MALABIE** 💧💧 ARABIC MILK PUDDING WITH FRUIT JAM (MANGO WITH PASSION FRUIT) AND PISTACHIOS 24
- ✓ **KNAFEH** 🍷💧💧 TRADITIONAL MIDDLE EASTERN SWEET DOUGH MADE WITH SEMOLINA, MELTED MOZZARELLA, SPICE SYRUP AND IRANIAN PISTACHIOS. SERVED HOT 39



COCKTAILS

THE MIDDLE EAST INSIDE GLASS

- ✓ **"SPIKED" COOLERS** OUR COOLERS WITH GIN: **POMEGRANATE** 36 **TANGERINE** 35
- ✓ **ARAK ATTACK\* (MOJITO)** RUM, LEMON, SPICE SYRUP, MINT, CLUB SODA AND ARAK 38
- ✓ **ARAK SHOT\*** ARAK, WATER AND ICE 30
- ✓ **PISTACHIO SHAKE\*** 💧💧 CACHAÇA, PISTACHIOS, NATURAL YOGURT, ORANGE BLOSSOM WATER AND ARAK SCENT 38
- ✓ **SHEIK MATE** ICED MATE TEA, WITH A SPICE SYRUP AND RUM 34
- ✓ **SABUGUEIRO** BOURBON WHISKEY, LEMON, ELDERFLOWER SYRUP AND BASIL 40
- ✓ **APEROL SPRITZ** APEROL, SPARKLING WINE AND CLUB SODA 35
- ✓ **GIN & TONIC** GIN, ORANGE BLOSSOM WATER AND LEMON 38
- ✓ **NEGRONI** GIN, ROSSO VERMOUTH AND CAMPARI 38
- ✓ **FITZGERALD** GIN, LEMON, SIMPLE SYRUP AND ANGOSTURA BITTERS 38

**\*DRINKS WITH ARAK**  
ARAK IS A WHITE GRAPE DISTILLATE INFUSED WITH ANISE, TYPICAL FROM THE MIDDLE EAST.



COMIDA **سوق**  
DE RUA  
DO **سوق**  
ORIENTE  
MEDIO  
Shuk

**Shuk**  
esfihas

VISIT OUR OTHER UNIT:  
**SHUK FALAFEL & KEBAB**  
📍 **RUA FERREIRA DE ARAÚJO, 385 (PINHEIROS)**



# TRADITIONAL MEZZE

## MIDDLE EAST CLASSICS TO GET STARTED

 **PITA**  FRESHLY HOME-BAKED BREAD **7**




 **MANOUSH ZA'ATAR**   THIN, HOME-BAKED BREAD WITH OLIVE OIL AND ZA'ATAR **19**

 **MANOUSH HARISSA**  THIN, HOME-BAKED BREAD WITH TOMATO **HARISSA** (SPICY MAGHREBI SAUCE OF RED PEPPERS AND HOT PEPPERS) SAUCE **19**

 **DIP TRIO S/L**    HUMMUS, LABNEH AND BABA GHANOUSH + PITA BREAD (2/4) **59 / 73**

 **HUMMUS**  /  **LABNEH**   /  **BABAGANUSH**  OUR DIPS SOLD SEPARATELY **28 / 28 / 28**

 **HUMMUS MAZAL**  HUMMUS WITH ROASTED SWEET TOMATOES, OLIVE OIL AND SPINACH PESTO **38**





 **MUHAMMARA**   ROASTED RED PEPPER DIP WITH WALNUTS AND POMEGRANATE MOLASSES **29**

 **SHAK SHUK**    MAGHREBI DISH MADE WITH TOMATOES, **HARISSA**, ORGANIC EGG, GOAT CHEESE AND PARSLEY + 2 PITAS **46**



**STUFFED GRAPE LEAVES**  RICE, BEEF AND SPICES WRAPPED IN GRAPE LEAVES (10 UNITS), SERVED WITH MEAT BROTH **56**



**CONTAINS ALLERGENICS:**

-  MILK AND/OR DAIRY PRODUCTS (**LACTOSE**)
-  WHEAT, SOY, OATS AND OTHERS (**GLUTEN**)
-  EGG AND/OR DERIVATIVES
-  PEANUTS, SESAME AND/OR OTHER NUTS


**DIET:**





-  **VEGETARIAN**
-  **VEGAN**

# SHUK SFEEHAS




## IN TWO TRADITIONAL STYLES FROM THE STREETS OF THE MIDDLE EAST, WOOD FIRED



**LAHMAJUN** THE MOST TRADITIONAL SFEEHA FROM THE MIDDLE EAST. THIN DOUGH, TO BE ROLLED UP:

**LAMB**  GROUND LAMB SEASONED WITH HOMEMADE TOMATO SAUCE AND SPICES + PARSLEY, ONION AND LEMON **34**

 **CHEESE**    MOZZARELLA AND ZA'ATAR + FRESH CUCUMBER, TOMATO AND OLIVES **32**



**PIDÉ** BOAT-SHAPED TURKISH SFEEHA:

 **CABRADA**   MOZZARELLA, GOAT CHEESE AND SPINACH GARLIC PESTO **39**



**LAMB**   TOMATO SAUCE, GROUND LAMB WITH SPICES, MOZZARELLA AND SCALLIONS **36**

 **BADEM JAN**    WOOD-SMOKED EGGPLANT, GARLIC OIL, LEMON ZEST, SPICES, WALNUTS AND LABNEH **34**

 **VEGETABLE**   ESCAROLE, FRIED GARLIC, WALNUTS AND POMEGRANATE MOLASSES **32**




**SU JUK**   MOZZARELLA, TOMATO SAUCE AND **SUJUK** (SPICED BEEF SAUSAGE, TYPICAL OF THE MIDDLE EAST) **36**

 **MUSHROOM**   MOZZARELLA, MUSHROOM, SCALLIONS AND LEMON ZEST **39**

**BASTERMA**   MOZZARELLA, **BASTERMA** (ARMENIAN CURED BEEF) AND SCALLIONS **39**



## SALADS



 **DAKOS**   GREEK SALAD MADE WITH GRATED TOMATOES, GOAT CHEESE, RED ONION, CAPERS, OLIVES, GARLIC OLIVE OIL AND TOASTED PITA BREAD **48**

 **GRAND BAZAAR**    FRESH GREENS, GRAPE CONFIT, GOAT CHEESE, MINT, CELERY, RAW MUSHROOMS, CROUTONS AND YOGURT SAUCE **42**

# KEBAB (SKEWERS)





## TURKISH-STYLE BARBECUE (KEBAB)




### SERVED WITH: HERB AND POMEGRANATE SALAD, AND BREAD

**SHISH TAWOUK**   CUBED CHICKEN BREAST (180G.) WITH **HARISSA** PASTE, ONIONS AND PEPPER **34**



**MISHWI**  CUBED BEEF (180G.) WITH PEPPER AND ONIONS **38**



## SHUK SPECIALTIES

 **HATZIL 2.0**    ROASTED EGGPLANT WITH SECRET SAUCE, DATE HONEY, **DUKKAH** (EGYPTIAN SAVORY GRANOLA), CHERRY TOMATOES, CROUTONS, MINT OIL, AND FRESH HERBS **54 (ARE YOU A FAN OF THE OLD HATZIL? ASK OUR TEAM!)**

**ADANA KEBAB**    HUMMUS, 2 PITA BREAD, TABBOULEH SALAD AND **TWO SKEWERS OF YOUR CHOICE (SHISH TAWOUK / MISHWI)** **95**

**MERGUEZ APPETIZER** MAGHREBI SPICED LAMB SAUSAGE (170G. / 340G.) **32 / 49**

**BEEF MANTI**   ARMENIAN DISH MADE WITH CANOE-SHAPED BAKED DOUGH STUFFED WITH BEEF, SERVED WITH STRAINED YOGURT DIP AND MEAT BROTH **78**

**LAMB MOUSSAKA**   GREEK DISH, SERVED IN THE EGGPLANT ITSELF, WITH GROUND LAMB, SPICES, BÉCHAMEL SAUCE AND MOZZARELLA, BAKED AND GRATINATED IN A WOOD-FIRED OVEN **54**



## LUNCH SPECIALS

MONDAY THROUGH FRIDAY, EXCEPT HOLIDAYS

**KEBAB SPECIAL** RICE OF THE DAY + SALAD OF THE DAY + **A SKEWER OF YOUR CHOICE (SHISH TAWOUK OR MISHWI)** **64**

**MERGUEZ SPECIAL**    RICE OF THE DAY + SALAD OF THE DAY + SOFT SPICED LAMB SAUSAGE WITH A FRIED EGG **65**

**HOMS SPECIAL**    HUMMUS, **A SKEWER OF YOUR CHOICE** (MISHWI OR SHISH TAWOUK), TABBOULEH SALAD AND PITA BREAD **59**

**SFEEHA SPECIAL**    HUMMUS, PITA BREAD, SALAD OF THE DAY + **ONE SFEEHA OF YOUR CHOICE** **59**

ADD A MALABIE DESSERT FOR MORE:

 **MANGO WITH PASSION FRUIT**   **+12**