

★ 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

ARAQ IS A WHITE GRAPE DISTILLATE INFUSED WITH ANISE, TYPICAL FROM THE MIDDLE EAST.



COMIDA
DE RUA
DO
ORIENTE
Shuk MÉDIO

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



Shuk
esfihas

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:

DIET:

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

SHUK SFEHAS

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

LAHMAJUN THE MOST TRADITIONAL SFEHA 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 SFEHA:

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

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

 **BADEMJAN** WOOD-SMOOKED EGGPLANT, GARLIC OIL, LEMON ZEST, SPICES, WALNUTS AND LABNEH 34

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

 **SUJUK** 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

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

ADD A MALABIE DESSERT FOR MORE:

 **MANGO WITH PASSION FRUIT** +12