

## ★ BEVERAGES ★

- ✓ **WATER** 10
- ✓ **LEMONADE** SICILIAN LEMON, SPICED SYRUP AND MINT 19
- ✓ **JALLAB** ARABIC DRINK MADE FROM DATES AND SPICES 24
- ✓ **KIRO** GINGER, PASSION FRUIT WITH TURMERIC 22
- ✓ **GRAPE JUICE** 16
- ✓ **SODAS** 10
- ✓ **ESPRESSO** 12

## TEAS

- ✓ **MINT TEA** HOT 12
- ✓ **MATE TEA WITH LIME** COLD 19
- ✓ **HIBISCUS TEA** ICED HIBISCUS TEA WITH SICILIAN LEMON AND SUGAR SYRUP 24

## COOLERS

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



## BEERS

- ✓ **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
- ✓ **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 PALESTINIAN SWEET DOUGH MADE WITH SEMOLINA, MELTED MOZZARELLA, SPICE SYRUP AND IRANIAN PISTACHIOS. SERVED HOT 32



## DRINKS

- ✓ **"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 25
- ✓ **PISTACHIO SHAKE\*** 💧🍷 CACHAÇA, PISTACHIOS, NATURAL YOGURT, ORANGE BLOSSOM WATER AND ARAK SCENT 36
- ✓ **SABUGUEIRO** BOURBON WHISKEY, LEMON, ELDERFLOWER SYRUP AND BASIL 38
- ✓ **CAIPIRINHA SHUK** CACHAÇA, LEMON, SPICE SYRUP AND MINT 34
- ✓ **APEROL SPRITZ** APEROL, SPARKLING WINE AND CLUB SODA 35
- ✓ **GIN & TONIC** GIN, ORANGE BLOSSOM WATER AND LEMON 35
- ✓ **NEGRONI** GIN, ROSSO VERMOUTH AND CAMPARI 40
- ✓ **FITZGERALD** GIN, LEMON, SIMPLE SYRUP AND ANGOSTURA BITTERS 40

### \*DRINKS WITH ARAK

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



COMIDA  
DE RUA  
DO  
ORIENTE  
MEDIO

سوق  
شوك

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 **8**

**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 **30**

**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:

- V 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 **29**

**CHEESE** MOZZARELLA AND ZA'ATAR + FRESH CUCUMBER, TOMATO AND OLIVES **29**

**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**

**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 **54**

**GRAND BAZAAR** FRESH GREENS, GRAPE CONFIT, GOAT CHEESE, MINT, CELERY, RAW MUSHROOMS, CROUTONS AND YOGURT SAUCE **46**

## BARBECUE

TURKISH-STYLE SKEWERS (KEBAB)  
SERVED WITH: HERB AND POMEGRANATE SALAD,  
AND BREAD

**SHISH TAWOUK** CUBED CHICKEN BREAST (180G.) WITH **HARISSA** PASTE, ONIONS AND PEPPER **36**

**MISHWI** CUBED BEEF (180G.) WITH PEPPER AND ONIONS **46**

## 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)** **98**

**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**