

WEEKDAY LUNCH MENU

BEVERAGES

- ✓ **WATER** 10
- ✓ **SODAS** 12
- ✓ **GRAPE JUICE** 16
- ✓ **LEMONADE** SICILIAN LEMON, SPICED SYRUP AND MINT 19
- ✓ **MATE TEA WITH LIME** COLD 16
- ✓ **HIBISCUS TEA** ICED HIBISCUS TEA WITH SICILIAN LEMON AND SUGAR SYRUP 16
- ✓ **JALLAB** SWEET ARABIC DRINK MADE FROM DATES 19
- ✓ **SIGNATURE COOLERS** POMEGRANATE | ROSES 21

BEERS

- ✓ **TRILHA SHUK** 🍷 SHUK'S LAGER BEER, MADE WITH POMEGRANATE AND HIBISCUS BY THE **TRILHA BREWERY** 28
- ✓ **STELLA ARTOIS PURE GOLD** GLUTEN FREE 19
- ✓ **CORONA** 🍷 LAGER / ALCOHOL-FREE 19
- ✓ **ALMAZA** 🍷 LEBANESE PILSEN 23



★ COFFEE & SWEETS ★

- ✓ **ESPRESSO** 12
- ✓ **MINT TEA** HOT 12
- ✓ **MALABIE** 💧🍷 ARABIC MILK PUDDING WITH FRUIT JAM (MANGO AND PASSION FRUIT) AND PISTACHIOS 24
- ✓ **KNAFEH** 🍷💧🍷 TRADITIONAL PALESTINIAN SWEET DOUGH MADE WITH SEMOLINA, MELTED MOZZARELLA, SPICE SYRUP AND IRANIAN PISTACHIOS. SERVED HOT 32

WINE & CIDERS

- GLASS** (150ML)
DESTINO MENDOZA (ARGENTINA)
CHARDONNAY | MALBEC 32
- BOTTLE** (750ML)
DESTINO MENDOZA (ARGENTINA)
CHARDONNAY | MALBEC 119
- BRAZILIAN CIDERS** (375ML)
CIA DOS FERMENTADOS (BRAZIL)
CASHEW FRUIT | CAMBUCI FRUIT 69
- CORKAGE FEE:** 50/BOTTLE

DRINKS

- ✓ **"SPIKED" COOLERS** OUR SIGNATURES COOLER (POMEGRANATE OR ROSES) WITH GIN 35
- ✓ **ARAK ATTACK* (MOJITO)** RUM, LEMON, SPICE SYRUP, MINT, CLUB SODA AND ARAK 38
- ✓ **ARAK SHOT*** ARAK, WATER AND ICE 27
- ✓ **PISTACHIO SHAKE*** 💧🍷 CACHAÇA, PISTACHIOS, NATURAL YOGURT, ORANGE BLOSSOM WATER AND ARAK SCENT 35
- ✓ **SABUGUEIRO** BOURBON WHISKEY, LEMON, ELDERFLOWER SYRUP AND BASIL 39
- ✓ **CAIPIRINHA SHUK** CACHAÇA, SICILIAN 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.



Shuk

esfihas

سوق
شوك
MIDDLE
EASTERN
STREET
FOOD
Shuk

ENGLISH MENU:



VISIT OUR OTHER UNIT:
SHUK FALAFEL & KEBAB

📍 **RUA FERREIRA DE ARAÚJO, 385
(PINHEIROS)**



TRADITIONAL MEZZE

SHUK'S MEZZE 🌱💧🥙🍷 HUMMUS, LABNEH, BABA GHANOUSH, MUHAMMARA AND BREAD **79**

SHUK'S MEZZE (SMALL) 🌱💧🥙🍷 HUMMUS, LABNEH, BABA GHANOUSH, MUHAMMARA & BREAD **59**

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

MANOUSH 🌱🥙🍷 THIN, HOME-BAKED BREAD WITH: ZA'ATAR | HARISSA **16**

PITA 🌱🥙🍷 FRESHLY HOME-BAKED BREAD **8**

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 **58**



STUFFED GRAPE LEAVES

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**

SALADS

FATTOUCHE SALAD 🌱🥙🍷 GREEN SALAD, MINT, TOMATO, CUCUMBER, RADISH, POMEGRANATE SEEDS, DUKKAH, POMEGRANATE MOLASSES AND TOASTED PITA BREAD **39**

DAKOS 🌱💧🥙🍷 GREEK SALAD MADE WITH GRATED TOMATOES, GOAT CHEESE, RED ONION, CAPERS, OLIVES, GARLIC OLIVE OIL AND TOASTED PITA BREAD **49**



LAMB LAHMAJUN, YOU CAN'T MISS!

PIDÉ VEGETABLE



PIDÉ CABRADA



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**

PIDÉ SUJUK



PIDÉ BASTERMA



MIDDLE EASTERN BARBECUE

MISHWI 🌱🥙🍷 CUBED ANGUS BEEF (180G.) **52**

SHISH TAOUK 💧🥙🍷 CUBED CHICKEN BREAST (180G.) IN HARISSA (SPICY MAGHREBI SAUCE) **39**

LUNCH SPECIALS

MONDAY THROUGH FRIDAY, EXCEPT HOLIDAYS

SFEEHA 🌱💧🥙🍷 HUMMUS, BREAD, SALAD AND ANY SFEEHA FROM THE MENU **59**

BBQ RICE OF THE DAY, SALAD AND **A SKEWER OF YOUR CHOICE (SHISH TAWOUK OR MISHWI)** **65**

BBQ W/ VEGETABLES 🌱💧🥙🍷 **ONE SKEWER OF YOUR CHOICE (SEE BBQ SECTION)**, GRILLED VEGETABLES, HUMMUS & SIDE SALAD **65**

MERGUEZ & FRIED EGG 🍷💧🥙🍷 RICE OF THE DAY, SALAD, MERGUEZ (SOFT SPICED LAMB SAUSAGE) WITH A FRIED EGG **67**



DINNER & WEEKEND MENU

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SHUK'S MEZZE (SMALL) 🌿🥗🍷 HUMMUS, LABNEH, BABA GHANOUSH, MUHAMMARA & BREAD 59

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MANOUSH 🍷 THIN, HOME-BAKED BREAD WITH: ZA'ATAR | HARISSA 16

PITA 🍷 FRESHLY HOME-BAKED BREAD 8

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BARBECUE

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DAKOS 🌿🥗🍷 GREEK SALAD MADE WITH GRATED TOMATOES, GOAT CHEESE, RED ONION, CAPERS, OLIVES, GARLIC OLIVE OIL AND TOASTED PITA BREAD 49

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DIET:

🌿 **VEGETARIAN**

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MAIN DISHES

GHEYMEH 🌿🥗🍷 PERSIAN DISH OF LAMB LEG SLOW COOKED WITH SPICES AND DRIED LEMON (LIMOO AMANI), WITH FRIED EGGPLANT, FRESH HERBS AND MOROCCAN COUSCOUS 79

CAVATELLI MERGUEZ 🌿🥗🍷 CAVATELLI PASTA, SERVED WITH SPICY MERGUEZ SAUSAGE, WOOD-FIRED ROASTED TOMATO SAUCE & GOAT CHEESE 89

ADANA KEBAB 🍷🌿🍷 HUMMUS, 2 PITA BREADS, HERB SALAD AND TWO SKEWERS (SEE BBQ SECTION) 98

BEEF MANTI 🍷🌿🍷 ARMENIAN DISH MADE WITH CANOE-SHAPED BAKED DOUGH STUFFED WITH BEEF, SERVED WITH STRAINED YOGURT DIP AND MEAT BROTH 79

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

HATZIL 2.0 🌿🥗🍷 ROASTED EGGPLANT WITH SECRET SAUCE, DATE HONEY, **DUKKAH** (EGYPTIAN SAVORY GRANOLA), CHERRY TOMATOES, CROUTONS, MINT OIL, AND FRESH HERBS 54

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CHEESE 🌿🍷🍷 29

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