

WEEKDAY LUNCH MENU

BEVERAGES

- ✓ **WATER** 10
- ✓ **SODAS** 13
- ✓ **GRAPE JUICE** 18
- ✓ **LEMONADE** SICILIAN LEMON, SPICED SYRUP AND MINT 19
- ✓ **MATE TEA WITH LIME** COLD 17
- ✓ **HIBISCUS TEA** ICED HIBISCUS TEA WITH SICILIAN LEMON AND SUGAR SYRUP 17
- ✓ **JALLAB** SWEET ARABIC DRINK MADE FROM DATES 19
- ✓ **SIGNATURE COOLERS** POMEGRANATE | ROSES 22

BEERS

- ✓ **TRILHA SHUK** 🍷 SHUK'S LAGER BEER, MADE WITH POMEGRANATE AND HIBISCUS BY THE **TRILHA BREWERY** 25
- ✓ **STELLA ARTOIS PURE GOLD** GLUTEN FREE 19
- ✓ **CORONA** 🍷 LAGER / ALCOHOL-FREE 19
- ✓ **ALMAZA** 🍷 LEBANESE PILSEN 24



★ COFFEE & SWEETS ★

- ✓ **ESPRESSO** 12
- ✓ **MINT TEA** HOT 12
- ✓ **MALABIE** 💧🍷 REFRESHING ARABIC MILK PUDDING WITH FRUIT COMPOTE AND PISTACHIO CRUMBLE 24
(ASK OUR TEAM ABOUT THE FLAVORS OF THE DAY)
- ✓ **KNAFEH** 🍷💧🍷 TRADITIONAL PALESTINIAN SWEET DOUGH MADE WITH SEMOLINA, MELTED MOZZARELLA, SPICE SYRUP AND IRANIAN PISTACHIOS. SERVED HOT. SERVES TWO PEOPLE. 38

WINE & CIDERS

- GLASS** (150ML)
DESTINO MENDOZA (ARGENTINA)
CHARDONNAY | MALBEC 29
- BOTTLE** (750ML)
DESTINO MENDOZA (ARGENTINA)
CHARDONNAY | MALBEC 109
- BRAZILIAN CIDERS** (375ML)
CIA DOS FERMENTADOS (BRAZIL)
CASHEW FRUIT | BERRIES 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 29
- ✓ **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 39
- ✓ **FITZGERALD** GIN, LEMON, SIMPLE SYRUP AND ANGOSTURA BITTERS 39

*DRINKS WITH ARAK

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



Shuk

esfihas

MIDDLE EASTERN STREET FOOD

سوق شوك

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 **18**

PITA FRESHLY HOME-BAKED BREAD **8**

SHAK SHUK MAGHREBI DISH MADE WITH TOMATOES, **HARISSA**, ORGANIC EGG, GOAT CHEESE AND PARSLEY + 2 PITAS **39**

STUFFED GRAPE LEAVES RICE, BEEF AND SPICES WRAPPED IN GRAPE LEAVES (10 UNITS), SERVED WITH MEAT BROTH **54**

MERGUEZ APPETIZER SPICY LAMB SAUSAGE (340 G.), TYPICAL OF THE MAGHREB **69**



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**



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 **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**



MIDDLE EASTERN BARBECUE

MISHWI CUBED ANGUS BEEF (180G.) **47**

SHISH TAOUK CUBED CHICKEN BREAST (180G.) IN HARISSA (SPICY MAGHREBI SAUCE) **36**

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 (**CHICKEN HARISSA** | **MISHWI**) **59** | **65**

BBQ W/ VEGETABLES A SKEWER OF YOUR CHOICE (**CHICKEN HARISSA** | **MISHWI**), GRILLED VEGETABLES, HUMMUS & SIDE SALAD **59** | **65**

MERGUEZ & FRIED EGG RICE OF THE DAY, SALAD, MERGUEZ (SOFT SPICED LAMB SAUSAGE) WITH A FRIED EGG **69**



DINNER & WEEKEND MENU

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 18

PITA 🍷 FRESHLY HOME-BAKED BREAD 8

SHAK SHUK 🍷🍷🍷 MAGHREBI DISH MADE WITH TOMATOES, **HARISSA**, ORGANIC EGG, GOAT CHEESE AND PARSLEY + 2 PITAS 39

STUFFED GRAPE LEAVES 🍷 RICE, BEEF AND SPICES WRAPPED IN GRAPE LEAVES (10 UNITS), SERVED WITH MEAT BROTH 54

MERGUEZ APPETIZER 🍷 SPICY LAMB SAUSAGE (340 G.), TYPICAL OF THE MAGHREB 69

BARBECUE

MISHWI 🍷🍷 CUBED ANGUS BEEF (180G.) 47

SHISH TAOUK 🍷🍷 CUBED CHICKEN BREAST (180G.) IN HARISSA (SPICY MAGHREBI SAUCE) 36

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

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**

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 79

ADANA KEBAB 🍷🍷🍷 HUMMUS, 2 PITA BREADS, HERB SALAD AND TWO SKEWERS (SEE BBQ SECTION) 95

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 59

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

SFEEHAS

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

LAMB 🍷 34

CHEESE 🍷🍷🍷 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

BADEMJAN 🍷🍷🍷 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** (MIDDLE EASTERN SPICED BEEF SAUSAGE) 36

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

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

★ COFFEE & SWEETS ★

✓ **ESPRESSO** 12

✓ **MINT TEA** HOT 12

✓ **MALABIE** 🍋🍌 REFRESHING ARABIC MILK PUDDING
WITH FRUIT COMPOTE AND PISTACHIO CRUMBLE 24
(ASK OUR TEAM ABOUT THE FLAVORS OF THE DAY)

✓ **KNAFEH** 🍷🍋🍌 TRADITIONAL PALESTINIAN SWEET
DOUGH MADE WITH SEMOLINA, MELTED MOZZARELLA, SPICE
SYRUP AND IRANIAN PISTACHIOS. SERVED HOT. SERVES TWO
PEOPLE. 38

BEVERAGES

✓ **WATER** 10

✓ **SODAS** 13

✓ **GRAPE JUICE** 18

✓ **LEMONADE** SICILIAN LEMON, SPICED SYRUP AND MINT
19

✓ **MATE TEA WITH LIME** COLD 17

✓ **HIBISCUS TEA** ICED HIBISCUS TEA WITH SICILIAN
LEMON AND SUGAR SYRUP 17

✓ **JALLAB** SWEET ARABIC DRINK MADE FROM DATES 19

✓ **SIGNATURE COOLERS** POMEGRANATE | ROSES 22

BEERS

✓ **TRILHA SHUK** 🍷 SHUK'S LAGER BEER, MADE WITH
POMEGRANATE AND HIBISCUS BY THE **TRILHA BREWERY**
25

✓ **STELLA ARTOIS PURE GOLD** GLUTEN FREE 19

✓ **CORONA** 🍷 LAGER / ALCOHOL-FREE 19

✓ **ALMAZA** 🍷 LEBANESE PILSEN 24

WINE & CIDERS

GLASS (150ML)
DESTINO MENDOZA (ARGENTINA)
CHARDONNAY | MALBEC 29

BOTTLE (750ML)
DESTINO MENDOZA (ARGENTINA)
CHARDONNAY | MALBEC 109

BRAZILIAN CIDERS (375ML)
CIA DOS FERMENTADOS (BRAZIL)
CASHEW FRUIT | BERRIES 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 29

✓ **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 39

✓ **FITZGERALD** GIN, LEMON, SIMPLE SYRUP AND
ANGOSTURA BITTERS 39

*DRINKS WITH ARAK

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