WEEKDAY LUNCH MENU

BEVERAGES

- **WATER** 10
- **SODAS** 12
- **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 | GINGER 22

BEERS

- **TRILHA SHUK** SHUK'S LAGER BEER, MADE WITH POMEGRANATE AND HIBISCUS BY THE **TRILHA BREWERY** 27
- **STELLA ARTOIS PURE GOLD** GLUTEN FREE 19
- **CORONA** LAGER / ALCOHOL-FREE 19
- **ALMAZA** LEBANESE PILSEN 24



TRILHA SHUK (POMEGRANATE & HIBISCUS LAGER BEER)


OUR KNAFEH IS SO SPECIAL!

COFFEE & SWEETS

- **ESPRESSO** 13
- **MINT TEA** HOT 12
- **MALABIE** REFRESHING ARABIC MILK PUDDING WITH FRUIT COMPOTE AND PISTACHIO CRUMBLE 24
  (MANGO AND PASSION FRUIT | ORANGE | FIG)
- **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 | BRAZILIAN GRAPETREE 69

CORKAGE FEE: 50 / BOTTLE

DRINKS

- **"SPIKED" COOLERS** OUR SIGNATURES COOLER (POMEGRANATE | ROSES | GINGER) 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 36
- **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.


PISTACHIO SHAKE

Shuk
esfihas

MIDDLE EASTERN STREET FOOD
سوق شارع
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 **40**

MANOUSH THIN, HOME-BAKED BREAD WITH: ZA'ATAR | HARISSA **18**

PITA FRESHLY HOME-BAKED BREAD **9**

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**



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!

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 **32**

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**

BADEMJAN 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 VEGETABLE



PIDÉ CABRADA



PIDÉ SUJUK



PIDÉ BASTERMA



MIDDLE EASTERN BARBECUE

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

SHISH TAOUK CUBED CHICKEN BREAST (180G.) IN HARISSA (SPICY MAGHREBI SAUCE) **37**

LUNCH SPECIALS

MONDAY THROUGH FRIDAY, EXCEPT HOLIDAYS

SFEEHA HUMMUS, BREAD, SALAD AND ANY SFEEHA FROM THE MENU **61**

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**

ADD A DESSERT TO YOUR LUNCH SPECIAL:

MALABIE **+14**



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 40

MANOUSH THIN, HOME-BAKED BREAD WITH: ZA'ATAR | HARISSA 18

PITA FRESHLY HOME-BAKED BREAD 9

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

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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 32

CHEESE 29

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