



BRUNCH

12PM-4PM

DIPS 12 (each)

tahini / babaganush /matbucha/ Tabouleh

HUMMUS (V/GF) 12

extra add on falafel 8

BURIK

fried pastry pocket stuffed egg and potatoes 15

(in a pita add 5)

KRUVIT (V/GF)

roasted cauliflower, served over beet tahini 19

ARAYS

grilled kebab stuffed in a pita with amba & tahini sauce 24

FALAFEL CIGARS (V)

homemade falafel wrapped in burek pastry, served with tahini & schug 18

EGGPLANT CARPACCIO

silan, pistachio, tahini, jalapenos, olive oil 18

FATTOUSH SALAD (V)

arugula, kalamata olives, red onions, tomatoes, cucumbers, herbs, sumac & pita chips 18

BATATA SALAD (V/GF)

romaine lettuce, yams, beets, fennel, pumpkin seeds & cranberries 16

ISRAELI SALAD (V/GF)

tomatoes, red onions, cucumbers, radishes, herbs, olive oil, lemon juice, 18

extra add on

grilled chicken breast 12

Falafel 8

Grilled Salmon 18

french fries 8

SHAKSHUKA (VG)

3 poached eggs, tomatoes, onions and spicy peppers 18 (w/merguez 10)

JACHNUN (V)

served with crushed tomatoes, egg, hot sauce 22

MALAWACH (V)

yemenite pancake served with crushed tomatoes, egg and hot sauce 22

BUREKAS SABICH

stuffed with hummus, fried eggplant, tahini, pickles, egg 22

FIRE ROASTED EGGPLANT

green tahini, chickpeas, harissa topped w pine nuts&jalapenos 18

PAPRIKA SCHNITZEL SANDWICH

tomatoes, red onions, pickles, harrisa aioli 22

DRINKS

moroccan tea 4
turkish coffee 4

DESSERTS

sfing - moroccan donuts 15
knafeh - 12
chocolate babka 14



LUNCH

12PM-4PM

STARTERS

DIPS 12 (each)
tahini / babaganush / matbucha

HUMMUS (V/GF) 12
extra add on falafel 8 / shawarma 12

METUGANIM
homemade deep fried kubbeh,
cigars & pastels
served with green tahini 24

SHAKSHUKA (vg)
3 poached eggs, tomatoes, onions and
spicy peppers (add marguez 10) 24

KRUVIT (V/GF)
roasted cauliflower,
served over beet tahini 19

ARAYS
grilled kebab stuffed in a pita
with amba & tahini sauce 24

FALAFEL CIGARS (V)
homemade falafel wrapped in
burek pastry, served with
tahini & schug 18

SALADS

FATUSH SALAD (V)
arugula, kalamata olives,
red onions, tomatoes, cucumbers,
herbs, sumac & pita chips 18

BATATA SALAD (V/GF)
romaine lettuce, yams, beets, fennel,
pumpkin seeds & cranberries 16

ISRAELI SALAD (V/GF)
tomatoes, red onions, cucumbers,
radishes, herbs, olive oil,
lemon juice, 14

extra add on
grilled chicken breast 12
Falafel 8

ENTREES

comes with one side

SHAWARMA (GF) 25

PARGIYOT (GF)
za'atar boneless chicken thighs 25

FALAFEL PLATTER (V)
chick peas and herbs balls served
with salads & dips 25

SCHNITZEL
crispy chicken cutlet 25

SHUK LUNCH (2 PPL)
pargiyot, kufte kebab, shawarma 75

SANDWICHES 22
pocket baguette, pita, lafa

GRILL CHICKEN SANDWICH
arugula, roasted pepers, zatar aioli

PAPRIKA SCHNITZEL
tomatoes, red onions, pickles, harrisa
aioli

SHAWARMA SANDWICH
hummus, tahini, red cabbage, pickled
onions

SIDES

couscous 8
fries 8
white rice 8
Special Rice 10
Laffa bread 5

HOT DRINKS

moroccan tea 4
turkish coffee 4

DESSERTS

sfinj - moroccan donuts 15
knafeh - 12
chocolate babka 14



STARTERS

COLD APPETIZER PLATTER
tabuleh/babaganush/matbucha/Cabbage 26

HUMMUS (V/GF) 12
extra add on falafel 8 / shawarma 12

EGGPLANT CARPACCIO (V/GF)
silan, pistachio,
tahini, jalapenos, olive oil 18

HOT APPETIZER PLATTER
homemade fried kubbeh,
moroccan cigars & pastels
served with green tahini 28

MAJNUNA
pulled brisket rolled in a mufleta
with caramelized onions
harissa aioli, pinenuts 26

KRUVIT (V/GF)
roasted cauliflower,
served over beet tahini 22

ARAYS
grilled kebab stuffed in a pita
with amba & tahini sauce 26

FIRE ROASTED EGGPLANT (V/GF)
with green tahini, chickpeas,
harissa topped with
pinenuts and jalapenos 22

FALAFEL CIGARS (V)
homemade falafel wrapped in
burek pastry, served with
tahini & schug 16

SALADS

FATUSH SALAD (V)
arugula, kalamata olives,
red onions, tomatoes, cucumbers,
herbs, sumac & pita chips 18

BATATA SALAD (V/GF)
mix greens, yams, beets, fennel,
pumpkin seeds & cranberries 18

ISRAELI SALAD (V/GF)
tomatoes, red onions, cucumbers,
radishes, herbs, olive oil,
lemon juice 16

add-ons

grilled chicken breast 18
falafel 12
laffa bread 5

ENTREES

SHIMDURA
taboon kofte kebab, tomato, eggplant
red onion, pine nuts & tahini,
with a flatbread dome 38

SHAWARMA (GF)
topped arugula, cabbage, schug 32

LAMB TANZIA TAGINE (GF)
boneless lamb medallions
with onion & apricot,
served over couscous 52

PARGIYOT (GF)
za'atar boneless chicken thighs,
served over warm mashwiya 38

BRANZINO
branzino fish fillet in a spicy
moroccan tomato sauce 48

GRILLED CHICKEN (GF)
marinated chicken breast
seasoned and grilled 36

SCHNITZEL
crispy chicken cutlet
served with fries 36

BEEF STEAK SHISH
beef steak over warm mashwiya 42

SHUK (2-3 PPL)
beef steak, pargiyot, kufte kebab,
shawarma & marguez (spicy)
served with 2 sides 125

SIDES

couscous 12 w/veggies 15
roasted vegetables 12
fries 10 za'atar fries 12
white rice 8 Special Rice 12

DRINKS

moroccan tea, turkish coffee 5
d.coke, coke/zero, sprite, ginger ale 4
lemonade, orange juice 5
pelegrino, still water 8
for wine & liqour, ask the waiter

DESSERTS

sfing fried moroccan donuts 15
malabi coconut milk pudding
rose sauce & cocounut flakes 12
lava cake 15 **chocolate babka** 14
baklava layered dough with nuts 12