

shouk

Dinner menu

Starters /Sharing:

Mazets – <i>Hummus, Labneh, spicy tomato salad and pickles</i>	10
Homemade Bresaola oriental style	9
Beetroot pulled from the charcoal	9
Freekeh salad, with crunchy cubed vegetables	8
Fully naked Eggplant	9
white and red salad	8
Multi-faceted Zucchini	9
Veggies from the mangal	8
Choux choux- <i>Savoy cabbage cooked two ways, parmesan</i>	10
½ Hallom Pita (<i>«Hallom» means dream...</i>)	9
½ Surprise pita	9
Lachma – <i>garnished minute bread</i>	10
Tomato bread salad - <i>feta, Kalamata olives, red onions</i>	12

Mains

Mesabacha – <i>Crushed chickpeas, hard boiled egg, condiments (served only at noon)</i>	14
Dry aged entrecote roastbeef carpaccio	18
Chicken Liver <i>flambé with Ouzo, grapes and scallions, Shouk salad</i>	15
Kebab skewer, <i>Tomatoes Onions, mushrooms, potato and hot pepper on the mangal</i>	17
Chicken skewer grilled on Cuban charcoals, <i>Shouk salad and grilled potato</i>	18
Sliced duck breast smoked with sage, <i>Greens and citrus salad</i>	22
Chef's suggestion (<i>price according to product</i>)	

The big blue:

Shellfish of the day	14
½ Lobster pita	22
Octopus salad with freekeh, grilled tomato and onions	22
Fish of the day (<i>price according to product</i>)	

Sweets:

Knafe, <i>kadaif noodles, cheese, cardamom</i>	10
Watermelon – feta	7
Kasata, <i>brioche sandwich, ice cream, chocolat and almonds</i>	10
Challa toast with seasonal fruit	6
Cookie <i>whiped cream</i>	8