

+ Please note: 15% surcharge on public holidays.  
+ Please let your waiter know if you have any dietary requirements at all.

# BOOSA

Hello gorgeous!

HUMMUS TUESDAYS

| SHABBAT DINNER

| SHUK SHOP

| CATERING



## drinks.

**COFFEE** by Five Senses  
Black - 4  
White - 4.2  
Magic - 4.2  
Batch brew - 5  
Cold brew - 5

**FRESH CHAI** 5  
Calmer sutra blend.

**TURMERIC LATTE** 5  
House made, on almond milk.

**TEA THERAPY** 4.5  
English breakfast / Earl grey /  
Green / Chamomile /  
Peppermint / Lemongrass + ginger.  
-  
House tea: sage + fresh mint - 5

**HOT CHOCOLATE** 5  
served w Turkish delight.

**IN THE SHUK FRIDGE**  
Iced Nutella - 7  
Iced latte - 7  
Archie Rose espresso martini - 15  
Soft drinks (coke, coke no sugar) - 4.5  
Juice - ask your waiter!

**BREAKFAST SMOOTHIE** 10  
Banana, passionfruit + oat milk.

**TEL AVIV SHAKE** 8  
"Pri shake", banana,  
strawberry + OJ.  
+1 Make it with almond milk

**LIMONANA** 8  
Lemon + mint crush.

**SNOW WHITE SHAKE** 8  
White chocolate + vanilla  
topped with airy fairy floss

## brunch time.

**MALABI PANA COTTA** 17  
Coconut milk malabi pudding,  
homemade granola, orange blossom  
jelly, red berries + blossom milk.  
+1 Almond milk (vegan option)

**ACAI BOWL** 17  
Blended with coconut water, banana  
+ blueberries, homemade granola,  
seasonal fruit, passionfruit pulp.

**PORRIDGE** 15  
Ruby red compote, homemade  
rosewater sesame snap.  
+1 Almond milk (vegan option)

**CHALLAH BENEDICT** 21.5  
Slow cooked pork, poached eggs,  
challah bread, philphelchuma  
hollandaise, chilli flakes.

**GIANT LATKE** 22  
Potato latke, smoked salmon,  
cucumber, radish, ruby red grapefruit,  
poached egg, black sesame, mixed  
leaf salad, homemade tzatziki.

**OVERNIGHT CHALLAH FRENCH TOAST** 22  
Halva, dark chocolate, strawberries  
and cream, BOOSA  
compote, homemade sesame snap,  
pistachio dust.

**TOAST/EGGS ON TOAST** 8/11  
Seeded or plain sourdough/gluten free/  
fruit toast served with our  
seasonal preserves.

**HALOUMI SMASHED AVOCADO** 22  
Smashed avocado, grilled haloumi  
on seeded sourdough, roasted cherry  
tomatoes, radish, pomegranates,  
poached eggs + homemade labneh.  
+ 5.5 Add chorizo or mushrooms.

**MOSES IN A BASKET** 22  
Shakshooka sauce, smokey eggplant,  
poached egg, feta, white tahini, pita.  
(Make me vegan)  
+ 5.5 Add chorizo.

**BOOSA MERGUEZ** 25  
With fried egg, labneh, potato rosti  
chilli flakes, date ketchup.

**PUMPKIN HAPPINESS** 21  
Tunisian pumpkin, middle eastern  
grains, dukkah yoghurt, crispy  
haloumi, poached egg.  
+7 Add chicken shawarma.

**FALAFELICIOUS** 20  
Homemade falafel, tahini, kale  
tabouli, sumac onion, pickles, pita.

**OPEN SESAME** 20  
Chicken shawarma in mini pita  
pockets served with pomegranate  
kale tabouli + tahini.

**MEAT ARAYIS** 23  
Stuffed with beef + lamb, tahini,  
schug aioli, mixed pickles, zaatar chips.  
\*contains pine nuts.

## from the boosa counter.

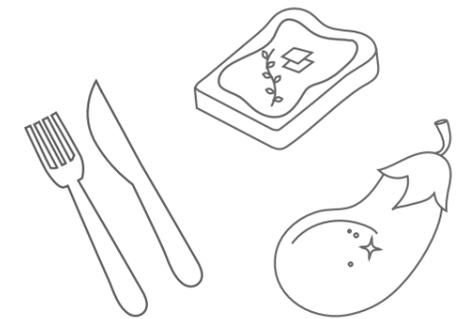
### SANDWICHES

Egg and bacon roll 10  
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Chicken, celery, walnuts, dill mayo 13  
-  
Panko eggplant, tahini, pickles 13  
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Tri-tip beef, babaganoush, tomato,  
sumac onions 14  
-  
Deli bagel, kosher pastrami, russian  
dressing 15  
-  
Chicken shnitzel on challah with  
schug aioli + Israeli pickles. 13.5  
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House made pickles 3.5

### SALADS 16

Turmeric cauliflower, chimichurri,  
almond flakes, feta.  
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Seasonal salad - ask your waiter!

**SPECIAL OCCASION CAKES**  
Ask your waiter



## sides.

Schug (chilli paste) 1  
Extra egg 3  
Spinach / House pickles 4  
Zaatar grilled tomato  
Half moon latke / Tahini /  
Hollandaise / Labneh 4.5  
Chorizo / Bacon / Feta 5.5  
Haloumi / Kale tabouli / Mushrooms  
Smoked salmon /  
Half fresh avocado /  
Tunisian pumpkin with tahini 6  
Zaatar chips + aioli 7