

+ 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

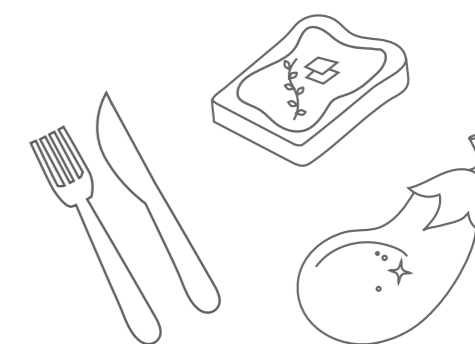
Egg and bacon roll 10
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Chicken, celery, walnuts, dill mayo 13
-
Panko eggplant, tahini, pickles 13
-
Tri-tip beef, babaganoush, tomato,
sumac onions 14
-
Deli bagel, kosher pastrami, russian
dressing 15
-
Chicken schnitzel on challah with
schug aioli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

SALADS 16

Turmeric cauliflower, chimichurri,
almond flakes, feta.
-
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