

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

BOOSA

welcome back!

CHALLAH DAY | SHUK SHOP | CATERING



drinks.

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

FRESH CHAI 5
Calmer sutra blend.

TURMERIC LATTE 5
House made, on almond milk.

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

HOT CHOCOLATE 5

TEL AVIV SHAKE 8
"Pri shake", banana, strawberry + OJ.

LIMONANA 8
Lemon + mint crush.

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

IN THE SHUK FRIDGE
Iced Nutella / 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.

KOMBUCHA BY MONCEAU 8
Pear / Fuji Apple /
Blood orange

wine & beer.

FRENCH SPARKLING 10/47
Varichon & Clerc Blanc de Blancs
(Savoie, Rhône-Alpes, France)
Fresh and classy, dry yet fruity.
Hints of Alpine flowers,
peach and pear.

PINOT GRIGIO 9/42
Spring Seed 'Poppy' Organic
(McLaren Vale, South Australia)
Gentle, pretty and crisp with
flavours of pear and minerals.

ROSE 10/47
Bouchard Aîné & Fils
(Vin de France, France)
Fragrant with notes of red
currant and gooseberry.
Soft, easy-drinking and
refreshing.

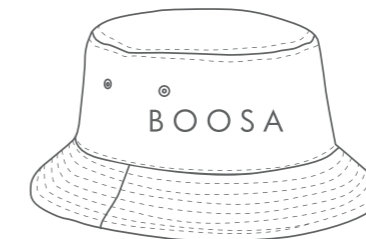
PINOT NOIR 10/47
Oscar's Folly
(Yarra Valley, Victoria)
Aromas and flavours of
strawberries, cherries and
spice backed by classic
pleasant cherry pip bitterness.

ISRAELI BEER 10
(Ask waiter)

boosa merch

Available now!

BUCKET HAT
Colour: Black
100% Cotton
One size fits all



CREW NECK JUMPER
Colour: Blush
100% Cotton French Terry
XS, S, M, L, XL

TOTE BAG
Colour: Black
100% Cotton Canvas
One size



boosa gift boxes!

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www.boosa.com.au

Hover your phone camera over the QR code to register your details. Thank you for helping us adhere to the current government guidelines.

Wifi: Boosa
Password: givemeboosa



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brunch time.

MALABI PANA COTTA 17

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

ACAI BOWL 17

Blended with coconut water, banana + blueberries, homemade granola, seasonal fruit, passionfruit pulp.

CHALLAH BENEDICT 21.5

Slow cooked pork, poached eggs, challah bread, philphelchuma hollandaise, chilli flakes.

GIANT LATKE 24

Potato latke, house cured salmon, cucumber, radish, ruby red grapefruit, poached egg, black sesame, mixed leaf salad, homemade tzatziki.

OVERNIGHT CHALLAH 22 FRENCH TOAST

Halva, dark chocolate, strawberries and cream, BOOSA compote, homemade sesame snap, pistachio dust.

HALOUMI SMASHED 22 AVOCADO

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

CILBIR (TURKISH EGGS) 20

Fried eggs on laffa bread with yoghurt, chilli butter and braised truss tomatoes.

TOAST/EGGS ON TOAST 8/11

Seeded, olive or plain sourdough/ challah/gluten free/fruit toast served with our seasonal preserves.

MOSES IN A BASKET 22

Shakshooka sauce, smokey eggplant, poached egg, feta, white tahini, pita. (Make me vegan)
+ Add chorizo 5.5

MUSHROOM CHORIZO 22 BRUSCHETTA

Spiced chorizo, field mushrooms, goat labneh, resek, topped with a fried egg and schug oil on seeded sourdough.

HUMMUS BOWL 23

Topped with homemade falafel balls, served with sumac onion and warm pita.

OPEN SESAME 20

Chicken shawarma in mini pita pockets served with Syrian tabouli + tahini.

MEAT ARAYIS 23

Stuffed with beef + lamb, tahini, schug aioli, mixed pickles, zaatar chips.
*Contains pine nuts.

from the boosa counter.

BREAKFAST ROLL 12

Challah hot dog bun, tomato relish, rindless middle bacon (free range), tomato relish and scrambled eggs.

SANDWICHES 14

Chicken, celery, walnuts, dill mayo.

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Panko eggplant, tahini, pickles on a turkish roll (vegan).

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Deli bagel, pastrami, russian dressing, sauerkraut, pickles, swiss cheese.

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Chicken shnitzel on challah with schug aioli + Israeli pickles.

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Salmon bagel, tzatziki, cucumber, radish, dill.

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Crispy haloumi, pickles, aioli, beetroot, tomato, green leaves on olive sourdough.

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Ham + swiss cheese butter croissant. 8.5

SALADS 16

Roasted cauliflower, chimichurri, almond flakes, feta.

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Syrian Tabouli - kale, burghul, pickled cucumbers, tomato, pomegranate.

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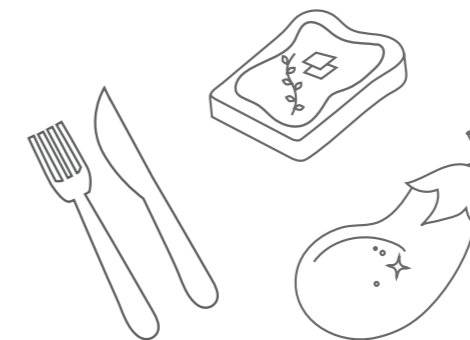
Pumpkin happiness - pumpkin, grains salad, dukkah yoghurt,

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Daily market salad (ask waiter).

SPECIAL OCCASION CAKES

Ask your waiter.



sides.

Schug (chilli paste) / Mini pita	2
Egg	3
Half moon latke / Hollandaise / Labneh / Spinach / House pickles / Roasted truss tomatoes / Tahini	4.5
Chorizo / Bacon / Half avocado / Roasted mushrooms / Feta / Crumbed haloumi	5.5
Zaatar chips with schug aioli / Pork belly / Chicken shawarma / House cured arak salmon	8

Jerusalem bagel picnic boxes

Available every weekend
Order by Thursday