

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

BOOSA

you're beautiful

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

JUICES 6.5
HRVST ST cold pressed juice.
Watermelon + pear / OJ / Super greens

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
Guava sparkling water by Strange love /
Holy grapefruit soda by Strange love (white
grapefruit with holy basil) - 7
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.

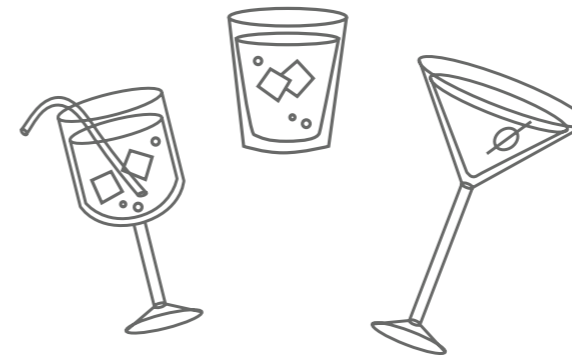
FRENCH SPARKLING 10/47
Varichon & Clerc Blanc de Blancs
(Savoie, Rhône-Alpes, France)
Fresh and classy, dry yet fruity.
Hints of Alpine flowers,
peach and pear.

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)



cocktails.

PINK SPRITZ \$18
Rosè, campari,
sparkling water,
thyme

HOLY GIN \$18
Gin, Strange love
holy basil grapefruit
soda, pomegranate,
grapefruit

LIMONARAK \$18
Premium arak, lemon,
mint blended into a
slushy refreshing drink



our catering
options put
the lox in
the box and
the dips on
everyone's
lips!

Scan the code above for more info!

for food,
turn me over

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

HALOUMI SMASHED AVOCADO 22
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.
+ Chorizo 5.5

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 BRUSCHETTA 22
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, house pickles 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.

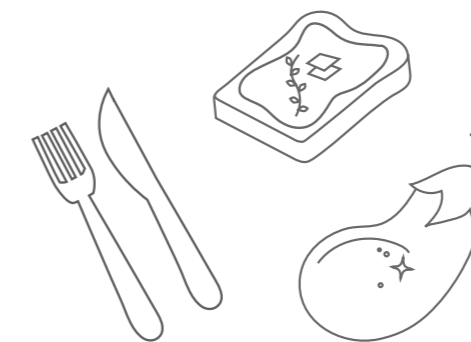
from the boosa counter.

BREAKFAST ROLL 12
Challah hot dog bun, tomato relish, rindless middle bacon (free range), and scrambled eggs.

SANDWICHES 14
Chicken, celery, walnuts, dill mayo.
- Panko eggplant, tahini, pickles, boiled egg and amba in a laffa wrap (vegan).
- Deli bagel, pastrami, russian dressing, sauerkraut, pickles, swiss cheese.
- Chicken shnitzel on challah with schug aioli + Israeli pickles.
- Salmon bagel, tzatziki, cucumber, radish, dill.
- Crispy haloumi, pickles, aioli, beetroot, tomato, green leaves on olive sourdough.

- Ham + swiss cheese butter croissant. 8.5
- + Chips and aioli 4

SALADS 16
Roasted cauliflower, chimichurri, almond flakes, feta.
- Syrian Tabouli - kale, burghul, pickled cucumbers, tomato, pomegranate.
- Broccoli couscous, cranberries, quinoas, mixed nuts, lemon juice, olive oil.
- Daily market salad (ask waiter).
- + Chicken / Pork Belly 8



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 / Chicken shawarma / House cured arak salmon 8

SPECIAL OCCASION CAKES
Ask your waiter.



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