

FOR YOUR SAFETY AND OURS, WE ASK THAT YOU
PLEASE WEAR A MASK WHEN INTERACTING WITH STAFF

SHUKA

DIPS

BESSARA 11

FAVA BEAN, TURMERIC, ASPARAGUS, SPRING ONION, MINT

HUMMUS 12

TAHINI, ZA'ATAR, HARISSA, PARSLEY

LABNE 12

MEYER LEMON, HONEY, NIGELLA SEEDS

TARAMASALATA 12

SMOKED ARCTIC CHAR, KALAMATA OLIVES, DILL

WHIPPED FETA + PISTACHIO 12

KEBABS

PITA, MIXED LETTUCE, RADISH, SPICED YOGURT, ZHOUG

NIMAN RANCH SIRLOIN STEAK 23

SPICED CHICKEN 18

BEEF + LAMB ADANA 19

GRILLED SHRIMP 20

GRILLED ARCTIC CHAR 21

MEZZE

MOROCCAN OIL CURED OLIVES 6

CHILI, ORANGE

FRIED HALLOUMI 12

SPICED YOGURT

FALAFEL 10

TURMERIC PICKLES, SPICY TAHINI

CHARRED RAMPS 15

GREEN CHARMOULA, SERRANO, CORIANDER

TURKISH CIGARS 11

RICOTTA, FETA, DILL, SHATTA

CRISPY BABY ARTICHOKES 16

LABNE, GARLIC, LEMON, PARSLEY

SPRING ASPARAGUS 14

CHARRED SPRING ONION, PRESERVED LEMON

HAZLENUT DUKKAH

CITRUS SALAD 14

BLOOD ORANGE, CARA CARA, RADICCHIO, KUMQUAT,
FENNEL, MOROCCAN OLIVES, MINT

CRISPY SOFT SHELL CRAB 17

PRESERVED LEMON YOGHURT, KOHLRABI, PEPPERCRESS

SHUKA SALAD 15

RADICCHIO, CASTELFRANCO, APPLE,
ROASTED SHALLOT, POMEGRANATE VIN, HAZELNUT

FATTOUSH SALAD 16

MIXED GREENS, RED ONION, HALLOUMI, HERBS,
CUCUMBER, TOASTED PITA CHIPS

SHARIA RICE 8

JASMINE RICE, VERMICELLI, TURMERIC,
PICKLED SULTANAS, ZHOUG, ALMONDS

ZA'ATAR FRIES 8

FOR THE TABLE

FINGER LAKES FARM LAMB SADDLE

45

ZA'ATAR FRIES, MIXED GREENS, ZHOUG, HARISSA

PLATES

SHAKSHUKA 19

EGGS POACHED IN SPICY TOMATO SAUCE,
FAVA BEANS, FETA, SHATTA, DILL, PITA

ROASTED CAULIFLOWER 16

MEDJOOL DATES, TAHINI, PISTACHIO CHARMOULA

SPIT-ROASTED CHICKEN SHAWARMA 21

SLOW ROASTED ONIONS, HERBS,
RED CABBAGE, WHITE SAUCE, FLATBREAD

THE SHUKA FEAST

HUMMUS, LABNE, BESSARA,
FATTOUSH SALAD, FALAFEL, CRUDITE,
YOUR CHOICE OF KEBAB, PITA,
PARSLEY SUMAC ONIONS, ZHOUG, WHITE
SAUCE, HARISSA

\$45/PERSON

WHOLE TABLE PARTICIPATION

SAUCES + PITA

PITA 1 WHITE SAUCE 1 ZHOUG 1 AMBA 1 TAHINI 1 SHUKA HOT SAUCE 1

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

CHEF

AYESHA J. NURDJAJA

COCKTAILS

SAYAN 14

GIN MARE, SAFFRON LIQUEUR,
THYME, LEMON, LIME

LIMONANA 14

VODKA, MASTIHA, HIBISCUS,
CARDAMOM, LEMON, SODA

NICOSIA 15

TEQUILA, MEZCAL, POMEGRANATE,
CHILI, ORANGE BLOSSOM WATER, LIME

TUNIS 14

TEQUILA, RED PEPPER, AGAVE,
LIME, CILANTRO BITTERS

ANKARA 15

SCOTCH WHISKY, APRICOT LIQUEUR,
LEMON-TURMERIC CORDIAL, GINGER
(SERVED WARM BY REQUEST)

BYBLOS 15

MICHTERS RYE WHISKEY,
SMOKED CINNAMON TINCTURE, AGAVE, BITTERS

BEER + CIDER

EFES PILSNER (TURKEY) 8

SUNDAY 'LIGHT+TIGHT' LAGER (NY) 8

SLOOP 'JUICE BOMB' IPA (NY) 9

LEFT HAND 'NITRO' MILK STOUT (CO) 9

ORCHARD HILL BONE DRY CIDER (NY) 10

FREE SPIRITED

HIBISCUS GRAPEFRUIT SODA 6

LEMON-TURMERIC SODA 6

MOROCCAN MINT ICED TEA 4

ATHLETIC BREWING NON-ALC ALE 7

BOYLAN'S SODA 6
DIET COLA, COLA, GINGER ALE

WINE

SPARKLING

BLANC DE BLANCS 12/48

AVINYO, BRUT RESERVA, PENEDES, SPAIN 2017
AGED & PRODUCED LIKE CHAMPAGNE:
BRIOCHE, LEMON CURD, SUNFLOWERS

PENEDES ROSE 28 (375ML)

RAVENTOS I BLANC, CATALONIA, SPAIN 2018
PALE, DRY, AND CRUNCHY SPANISH SPARKLER:
CRANBERRY, PEACH, SAGE

PALEOKERISIO 30 (500ML)

DOMAINE GLINAVOS, EPIRUS, GREECE 2019
WILD & NATURAL GREEK *ORANGE* WINE WITH A SPARKLE:
ORANGE ZEST, QUINCE, MOUNTAIN SPICE

CHAMPAGNE 95

TAITTINGER, FRANCE NV
THE LEGENDARY CHAMPAGNE HOUSE:
BRIOCHE, FINE MOUSSE, DRIVING EFFERVESENCE

WHITE WINE

VERDICCHIO 14/56

FONTEZOPPA, MARCHE, ITALY 2019
COASTAL WHITE FROM ELEVATION ABOVE THE SEA:
CITRUS BLOSSOMS & WHITE PEACHES

ALBARINO 15/60

FENTO, RIAS BAIXAS, SPAIN 2019
A BREED APART FORM THE REST OF SUNNY SPAIN: GRANNY
SMITH, LIME ZEST, SEA SPRAY

BORDEAUX BLANC 14/56

CHATEAU MARGEROTS, BORDEAUX, FRANCE 2019
SMALL FAMILY BUSINESS RUN BY TWO SISTERS:
SEARING CITRUS, LEMONGRASS, GROUND CHALK

CHARDONNAY 16/64

DOMAINE ZAFEIRAKIS, TYRNAVOS, GREECE 2018
HAND -HARVESTED, INDIGENOUS YEASTS, OLD OAK
CASK:ORCHARD FRUIT, CREAMY PALATE, MINERAL SPINE

ASSYRTIKO 75

KOUTSOYANNOPOLIS, SANTORINI, GREECE 2017
100YR OLD VINES ON THE VOLCANIC SOILS OF SANTORINI:
LEMON CURD, SEA SPRAY, MINERAL FINISH

VERMENTINIO 80

PRIMA TERRA 'CARLAZ', LIGURIA, ITALY 2018
FROM THE JAGGED ROCKY LIGURIAN COASTLINE:
LUSH & CREAMY, EXOTIC CITRUS, SEASHELLS

ROSE

CALKARASI 'SEAHORSE' 12/48

PASAELI, AEGEAN, TURKEY 2020
FROM TURKEY'S WESTERN COASTLINE:
BRASSY PINK COLOR, WHITE CHERRIES, MINERAL FINISH

ETNA ROSATO 14/56

BARONE DI VILLAGRANDE, SICILY, ITALY 2019
FROM THE SLOPES OF EUROPE'S LARGEST VOLCANO:
RASPBERRIES, GRAPEFRUIT ZEST, CRUSHED ROCKS

RED WINE

GRIGNOLINO 12/48

CRIVELLI, PIEDMONT, ITALY 2019
BRIGHT & JUICY GRAPE FROM NOTHERN ITALY:
CRANBERRY, STRAWBERRY, ANISE

'RHONE' BLEND 13/52

CHATEAU MUSAR 'JEUNE', BEKAA, LEBANON 2018
BENCHMARK PRODUCER IN THE BEKAA:
PLUMP & GENEROUS WITH EXOTIC SPICE

COTES-DE-PROVENCE 14/56

PEYRASSOL, PROVENCE, FRANCE 2017
RIPE & ROCKY BLEND THAT BASKS IN THE PROVENCE SUN:
BLACK CHERRIES, PLUM SKIN, PEPPER

CABERNET SAUVIGNON 16/64

GILGAL, GALILEE, ISRAEL 2018
BORDEAUX BLEND FROM THE UPPER GALILEE:
BLACK CURRANTS, PLUMP CHERRY, CEDAR

BRUNELLO DI MONTALCINO 95

MOCALI, TUSCANY, ITALY 2015
SANGIOVESE FROM THE GALESTRO SOILS OF MONTALCINO:
RASPBERRIES, HAWTHORN, ROCKY TANNINS

DESSERT

COMMANDARIA 9

KEO, CYPRUS MV
MADE BY THE KNIGHTS OF ST. JOHN OF JERUSALEM:
CARAMEL, DRIED ALMONDS, BAKED TANGERINES