

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

SHUKA

MEZZE

DIPS

BESSARA 11

FAVA BEAN, TURMERIC, ASPARAGUS, MINT

HUMMUS 12

TAHINI, ZA'ATAR, HARISSA, PARSLEY

LABNE 12

STRAWBERRY, TARRAGON, LIME

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

GRILLED LAMB 22

GRILLED SHRIMP 20

GRILLED ARCTIC CHAR 21

FOR THE TABLE

FINGER LAKES FARM GRILLED LAMB CHOPS 45

ZA'ATAR FRIES, MIXED GREENS, ZHOUG, HARISSA

PLATES

SHAKSHUKA 19

EGGS POACHED IN SPICY TOMATO SAUCE,
ENGLISH PEAS, FETA, SHATTA, PITA

ROASTED CAULIFLOWER 16

MEDJOOOL DATES, TAHINI, PISTACHIO CHARMOULA

SPIT-ROASTED CHICKEN SHAWARMA 21

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

MOROCCAN OIL CURED OLIVES 6

CHILI, ORANGE

WARM MEDJOOOL DATES 10

LIME ZEST, SEA SALT

FRIED HALLOUMI 12

SPICED YOGURT

FALAFEL 10

TURMERIC PICKLES, SPICY TAHINI

TURKISH CIGARS 10

RICOTTA, FETA, DILL, SHATTA

PEA SHIRAZI SALAD 14

SUGAR SNAP PEAS, PEA TENDRILS,
SPRING ONION, MINT, LIME, FETA

CRISPY BABY ARTICHOKEs 16

LABNE, GARLIC, LEMON, PARSLEY

RADISH + CUCUMBER 12

RED ONION, LEMON TAHINI YOGURT, DILL

SPRING ASPARAGUS 14

CHARRED SPRING ONION, PRESERVED LEMON,
HAZELNUT DUKKAH

FATTOUSH SALAD 16

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

SHARIA RICE 8

JASMINE RICE, VERMICELLI, TURMERIC,
CURRANTS, ENGLISH PEAS, ZHOUG, ALMONDS

ZA'ATAR FRIES 8

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

** A 5% COVID-recovery surcharge is added to all dine-in checks. This surcharge is used to cover the cost of PPE, extra sanitation and heating supplies. We thank you for your continued support during these times. This is removeable upon request.

CHEF

AYESHA J. NURDJAJA

COCKTAILS

FROZEN LIMONANA 14

GREY GOOSE, LEMON, MINT

SAYAN 14

GIN MARE, SAFFRON LIQUEUR,
THYME, LEMON, LIME

HAIFA 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

BEER + CIDER

GOOD NATURE 'BLONDE' AMERICAN ALE (NY) 8

SUNDAY 'LIGHT+TIGHT' LAGER (NY) 8

SLOOP 'JUICE BOMB' IPA (NY) 9

LAWSON'S 'SESSION #5' CASHMERE IPA (VT) 9

GOOD NATURE 'BLONDE' AMERICAN ALE (NY) 8

FREE SPIRITED

ATHLETIC BREWING NON-ALC IPA 7

HIBISCUS GRAPEFRUIT SODA 6

LEMON-TURMERIC SODA 6

MOROCCAN MINT ICED TEA 4

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

XAREL-LO 12/48

CELLAR Credo 'MIRANIUS', PENEDES, SPAIN 2019
NATIVE GRAPE OF PENEDES ABOVE BARCELONA:
DRY + FRESH, YELLOW ORCHARD FRUIT, LIMESTONE

VESPAIOLO 14/56

CONTRA SOARDA, VENETO, ITALY 2019
FROM THE ITALIAN WORD *VESPA*, BUZZING ABOUT THE VINEYARDS:
SUNNY CITRUS, JUICY & MOUTH-WATERING

VERMENTINO 15/60

CLOS TEDDI, CORSICA, FRANCE 2018
FRENCH WINE WITH AND ITALIAN SOUL:
LEAN & CLEAN, BRIGHT CITRUS, MAQUIS

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

ORANGE

ASPRINIO 15/60

GAIA FELIX 'LITERNUM', CAMPANIA, ITALY 2017
CLIFFSIDE VINEYARDS ABOVE THE TYRRHENIAN SEA:
EXOTIC CITRUS, DRIED MOUNTAIN HERBS, ROCKY MINERALS

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

CHILLED SCHIAVA 11/44

ELENA WALCH, ALTO ADIGE, ITALY 2020
CHILLED RED WINE FROM THE ITALIAN ALPS:
FRESH & CRUNCHY, STRAWBERRIES, CHERRIES JUBILEE

'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 2017
BORDEAUX BLEND FROM THE UPPER GALILEE:
BLACK CURRANTS, PLUMP CHERRY, CEDAR

CHATEAUNEUF-DU-PAPE 85

DOMAINE LOUIS BARROT, RHONE VALLEY, FRANCE 2016
ROCKY VINEYARDS THAT BASK IN THE MEDITERRANEAN SUN:
BOLD & STRUCTURED, PEPPERY FRUIT, LEATHER

BAROLO 92

LUIGI PIRA, PIEDMONT, ITALY 2017
CLASSIC NEBBIOLO FROM A DISTINGUISHED ESTATE:
DARK CHERRIES, VIOLETS, BERGAMOT

BRUNELLO DI MONTALCINO 95

LISINI, TUSCANY, ITALY 2014
SANGIOVESE FROM THE GALESTRO SOILS OF MONTALCINO:
RASPBERRIES, HAWTHORN, ROCKY TANNINS

DESSERT

COMMANDARIA 9

KEO, CYPRUS MV
EASTERN MEDITERRANEAN'S ANSWER TO TAWNY PORT:
TANGERINE ZEST, DRIED FIGS, CARAMEL