



LUNCH

STARTERS

V=VEGETARIAN VE=VEGAN GF=GLUTEN FREE
SERVED WITH ONE PITA

SHOO SHOO WARM HUMMUS (VE,GF) 14

Whole chickpeas, tahini, tatbila sauce & olive oil served with one pita
(add portobello mushroom +5, boiled egg +3)

LABNEH (V,GF) 8/14

Strained yogurt cheese, za'atar & fresh mint, Arabic olive oil

BABA-GANOO-SHOO (VE,GF) 9/16

Roasted eggplant, garlic & tahini, Alice's harissa



SHOO SHOO KABAB (GF) 24

Grass-fed beef & lamb Kabab served on spicy tomato sauce, roasted onion, topped
w/ tahini and cilantro w/ pita

MADEMOISELLE FISH BALLS 25

Stewed Branzino fish balls in spicy moroccan tomato sauce, topped w/ tahini
served w/ side of Alice's harissa and challah bread

MOROCCAN LAMB RAGUE (GF) 24

Slow-cooked Colorado lamb shoulder served on hummus OR mashed potatoes



SALADS

ADD ORGANIC GRILLED CHICKEN OR SCHNITZEL + \$6

ISRAELI CHOPPED SALAD (VE) 18

Tomato, Persian cucumber, radishes, onions & herbs w/ bulgur served on tahini

GREEK SALAD (V,GF) 20

Tomato, cucumber, red onion, green pepper, kalamata olives & feta cheese

AVOCADO BEET SALAD (VE,GF) 19

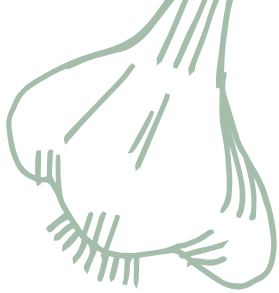
Baby arugula, homemade cashew butter, sprouts, preserved lemon & olive oil

CAESAR CAULIFLOWER CRUMBS SALAD (GF) 19

Crispy cauliflower florets, organic soft-boiled egg, anchovy caesar dressing &
parmesan over Romaine lettuce & parsley

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MAINS

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SCHNITZEL FRIDAY SANDWICH 24

Sesame-crust ed organic chicken, eggplant, matbucha , Israeli pickles, tahini, tatbila, topped with parsley, on challah served w/ herb fries OR sweet potato fries

HARRISA BURGER 25

Organic grass-fed beef, Alice's harissa aioli, roasted onions, Israeli pickles on brioche bun, served with herb fries (gruyere cheese +2)

BEYOND HARRISA BURGER (V) 25

Plant-based burger, Alice's harissa aioli, roasted onions, Israeli pickles on brioche bun, served w/ herb fries (gruyere cheese +2)

ORGANIC CHICKEN SHAWARMA (GF,DF) 26

Caramelized onions, grated tomatoes & amba served on tahini, parsley & tatbila sauce w/ one pita

SHOO SHOO SCHNITZEL 28

Sesame-crust ed organic chicken thigh served with mashed potatoes OR herb fries, sides of tatbila sauce & mustard

SHOOK-SHOOCA (V,DF) 22

Homemade shakshuka, two poached organic eggs topped with tahini & cilantro w/ side of cut tomatoes, cucumbers, olives & zaatar served with challah bread

PITA CORNER

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STUFFED PITAS ARE SERVED WITH A CHOICE OF HERB FRIES, SWEET POTATO FRIES OR SIDE OF ISRAELI SALAD

SHAWARMA PITA (GF,DF) 22

Organic chicken, caramelized onions, torshi pickles, tomatoes, amba, topped w/ parsley, tatbila and tahini

FALAFEL PITA (VE,DF) 20

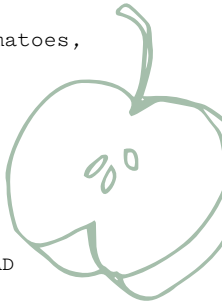
With green tahini, Israeli salad, tatbila

SABICH (V, DF) 20

With eggplant, tahini, amba, pickles, Tatbila, parsley, tomato, boiled egg & slow-cooked potato.

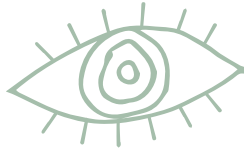
MOROCCAN LAMB RAGUE & HUMMUS (DF) 22

Slow-cooked Colorado lamb, harissa, parsley and pickles



SIDES

GRILLED ORGANIC MARINATED CHICKEN	8	PITA	2
HERB FRIES W/ ALICE'S HARISSA AIOLI.....	9	HALF AVOCADO	4
SWEET POTATO FRIES W/ ALICE'S HARISSA AIOLI.....	9	TORSHI PICKLES (CARROT, CAULIFLOWER, TURNIP)	5
MATBUCHA.....	9	ISRAELI PICKLES	5
VEGETABLE PLATE, ZAATAR & ARABIC OLIVE OIL	8	ALICE'S HARISSA	2
CUT CUCUMBER PLATE	5	ALICE'S HARISSA AIOLI.....	2
TAHINI	5	SMALL TAHINI (2 OZ).....	2
GREEN TAHINI.....	5		



SWEETS

HOT PISTACHIO KNAFEH 16

Shredded filo dough and pistachio butter baked in sweet cured mozzarella,
topped with pistachios

EILEEN'S NYC STYLE CHEESECAKE 12

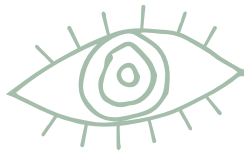
Topped with homemade raspberries and lime

DARK CHOCOLATE MOUSSE (GF) 14

Homemade with Belgian chocolate, topped with espresso-infused whipped cream

TURKISH BAKLAVA 8(SM) / 16(LG)

Three or eight squares of sweet heaven. Assorted or classic pistachio



LAMB pasture raised In Colorado | BEEF grass fed | CHICKEN
organic, cage-free, antibiotic-free | EGGS Organic, cage-free.
Please advise us of any food allergies. Consuming raw or
undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food-borne illness.

20% gratuity will be added to all
parties of 6 or more.