

BAR SHUKA

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Tages Suppe<sup>4</sup>

mit geröstetem Brot [6,5]

Bar Shukas Blattsalat<sup>11</sup>

mit Hausdressing inkl. 3 Toppings

(Kategorie B bis D) [8,5]

Als Beilagensalat (ohne Toppings) [3]

Load your Baked Potato

1 Big Baked Potato von der Bella Rosa Kartoffel vom Kartoffelbauern Jochen inkl. Base deiner Wahl + kl. grüner Blattsalat mit Hausdressing [7,5]

Choose your Base: Sour-Cream-Labneh<sup>8</sup> oder Geschmorte Tomaten<sup>9</sup>

Freestyle Plate<sup>4,8,10,11,13,15</sup>

Gebäckene Kartoffeln mit Frühlingslauch, Tahina, Hummus, Labneh, Pickels, Israel-Salat, Tabouleh, Pita [12,5]

TOPPINGS

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TOPPINGS

TOPPINGS

Kategorie A je Topping [5]

- knusprige Hähnchenkeule (ausgelöst)
- 2 Lammkebab auf einer Zimtstange
- 3 Ziegenkäse-Taler
- Grillgemüse

Kategorie B je Topping [3]

- Avocado
- gegrillte Paprika
- Tabouleh
- marinierte Kichererbsen
- Moses Gurken
- 2 Falaffel

Kategorie C je Topping [2]

- Gurke
- Schalotten
- Mais
- Cherry-Tomaten

Kategorie D je Topping [1]

- Salatkerne-Mix
- Pita-Croutons
- Tahina
- Frühlingslauch

Legendary Wraps a la IMA Multibar

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& some new friends

& some new friends

& some new friends

Nr. 4<sup>4,8,10,11,13,15</sup>

Hähnchen, Hummus, Tomatensalsa, Moses Gurken, Salat [11,5]

Nr. 4<sup>VEGAN 4,9,10,11,13,15</sup>

Falafel, Hummus, Tomatensalsa, Moses Gurken, Salat [10]

Nr. 7<sup>4,8,10,13</sup>

Ziegenkäse, Tomatensalsa, Kernmix, Salat, Orangen-Mango-Dressing, Chili-Vanille-Marmelade [11]

Grilled Cheese Sandwich<sup>4,8,10,14,15</sup>

Cheese-Mix, eingelegte Karotten und Kohlrabi, Chipotle Mayonnaise [12]

Grilled Veggie Sandwich<sup>VEGAN 4,10</sup>

Aubergine, Paprika, Tomatenpesto, Rucola, Zwiebelchutney [12]

Manti<sup>4,8</sup>

Gefüllte Teigtaschen (Kartoffel), Knoblauchjoghurt, Tomaten-Chili-Butter [9,5]

Tages Dessert (inkl. Espresso) [6,5]

Interessiert an unseren aktuellen Tages-Specials oder genauen Angaben zu Allergenen? Fragt gerne nach!

DRINKS

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DRINKS

HOMEMADE LEMONADE

HOMEMADE LEMONADE

HOMEMADE LEMONADE

Hausgemachte Zitronengras-Ingwer-Limonade [4,5]

Hausgemachte Basilikum Limonade [4,5]

NON ALCOHOLIC

NON ALCOHOLIC

NON ALCOHOLIC

Taunusquelle Naturelle/Classic

0,25 [3,3] / 0,75 [7]

Fanta / Sprite / Coca-Cola / light / zero [3,8]

Voelkel BioZisch Rosenblüte 0,33 [3,9]

Almdudler 0,35, Almdudler zero 0,35 [4,5]

JUICES 0,3l [3,8]

Schwarze Johannisbeere

Apfel

Passionsfrucht

Rhabarber

BEER/CIDER

BEER/CIDER

Carlsberg v. Fass 0,3 [4] 0,5 [6]

Carlsberg Alkoholfrei 0,33 [4]

Maccabee Beer (Israel) 0,33 [4]

Somersby 0,33 [4]

Auswahl: Brombeere oder Apfel

MEIN MAIN Apfelwein Rosé 0,33 [4]

WINE/BUBBLES

WINE/BUBBLES

FLAIR OF LIBANON

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Jahresangaben sind unverbindlich und können jederzeit wechseln.

APERITIF & SCHAUMWEIN

Unique Brut, Latourba

Méthode Champenoise, exotisch, tropisch; Pfirsich, Ananas 0,15 [8]

Kristina Brut Rosé, Latourba

Fruchtig, impulsiv, beerig; Kirschen, Erdbeere, Cassis 0,15 [8]

2021 Eraz, Latourba / Weiß

Tropisch, exotisch; Pfirsich, Mango, Nüsse, Birne 0,15 [8] 0,75 [34]

2021 Eraz, Latourba / Rose

Cremig, frisch, fruchtig; Kirsche, Karamell, Melone 0,15 [8] 0,75 [33]

2021 Eraz, Latourba / Rot

Frisch, fruchtig, pffiffig; wilde Waldfrüchten, Kakao, Pflaume 0,15 [8] 0,75 [33]

2021 Grauburgunder, Angelina

Schmücker 0,15 [6.5] 0,75 [28]

HEISSGETRÄNKE

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Espresso.....	2.2
Espresso Doppio.....	3.6
Cafe Crème.....	2.3
Cappuccino.....	3.2
Latte Macchiato.....	3.5
Espresso Macchiato.....	2.3
Heiße Schokolade.....	3.9
Ingwer-Tee.....	3
Minz-Tee.....	3
Ingwer-Minz-Tee.....	3.5
Samova Tee.....	4

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DINNER MENU DEUTSCH

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THE SHUK/A

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THE SHUK/A

SHUK [Hebräisch: שוק shuq] steht für Markt (u. a.). Aromatische Gewürze, scharfe Pasten, ofenfrisches Brot und regionales Gemüse von der Hand in den Mund. Als Appetizer, Side Dish oder für zwischendrin.

Grüner Zhoug <sup>VEGAN</sup> .....	2,5
Harissa <sup>VEGAN</sup> .....	2,5
Moses' hausgem. Gurken <sup>10,11,15 VEGAN</sup> .....	5
Pickles <sup>10,11,15 VEGAN</sup> .....	3,5
Kimchi-Zucchini <sup>3,5 VEGAN</sup> .....	4,5
Angemachte Oliven <sup>13 VEGAN</sup> .....	5
Geschmorte Tomaten <sup>9 VEGAN</sup> .....	3
Gequetschte Gurken <sup>VEGAN</sup> .....	4,5
Grüne Bohnen <sup>8</sup> .....	6
Hummus klein <sup>10,13 VEGAN</sup> .....	3,5
Olivenöl + Zaatar <sup>13 VEGAN</sup> .....	2,5
James' & David's favorite Pita <sup>4,13 VEGAN</sup> ...	2,5
hausgemachte Pita <sup>4 VEGAN</sup> .....	1,5
Sauerteigbrot von mehlwassersalz <sup>4 VEGAN</sup> .....	1,5
Brot + drei Dips <sup>4,8,9 VEGAN MÖGLICH</sup> .....	9,5
Brot + fünf Dips <sup>4,8,9</sup> .....	15,5

THE BUTCHER

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I sometimes dream of grilled Chicken<sup>8</sup>  
In Joghurtmarinade eingelegte Hähnchenkeule (ausgelöst) am spieß mit Koriander-Zitronen-Aioli [16,5]

Ahmed's Hähnchen beste Leben

Hähnchenkeule, Rosinen-Zwiebel-Sauce, Israel-Salat [20,5]

The Cow that swims in Tomato<sup>1,3,4,8,9</sup>

Rinderhackbällchen, Tomatensauce, Parmesan, Pinienkerne, Koriander [15,5]

The Dish as holy as its Name<sup>4,8,13</sup>

Jerusalem-Kebab, Tahina, geschmorte Tomaten, Aubergine, Paprika, Zwiebeln, Minze, Koriander, Labneh [27,5]

BFC Supreme<sup>1,4,8,11,12,13</sup>

Knusprige Hähnchenkeule (ausgelöst), gebackener Blumenkohl, Aioli, Kartoffel [22,5]

The holy Wings of Bar Shuka<sup>1,8,11,12,15</sup>

Chicken Wings, Chipotle Aioli, Sauce zur Wahl:  
+ Buffalosauce (Butter, Chipotle, Harissa, Knoblauch, Paprika, Salz, Pfeffer)  
+ Koriander-Zitronen-Sauce  
6[9,5], 12[18], 18[26], 24[32]

THE FISHERMAN

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THE FISHERMAN

Bar Shuka's kind of Crudo<sup>3,8 KALTSPEISE</sup>

Zartes Fisch-Carpaccio mit Koriander-dressing und Limetten-Frischkäse [19,5]

Fish NO Chips<sup>3,4,8,11,12,13</sup>

Knusprige Fisch-Nuggets, Labneh, Koriander-Zitronen-Sauce, Israel-Salat [24]

Haime für 2 Personen<sup>3,8,9</sup>

Zander, Kartoffel, Tomatensauce, Pinienkerne, Labneh, Estragon, Koriander [32]

Kathy's ganzer Fisch<sup>3,4,8</sup>

Buffalo- & Koriandersauce, Laffabrot, Labneh, Israel-Salat [25,5]

Kathy's „Fisch Taco“<sup>fr3,4,8,11,12,15</sup>

Labneh, Israel-Salat, gepickelte Ananas, Avocado, Sumachzwiebeln, Frühlingslauch, Koriander, Fisch [24,5]

Ammar's Fish meets Safran<sup>3,4,8</sup>

Safranreis, gebratener Fisch, gebackene Zwiebeln, Zitronenvelouté [23,5]

THE FARMER

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Bar Shuka's different Caesar Salad<sup>1,3,4,8</sup>

Romanasalat, Parmesan, Granatapfel, Zwiebeln, Pita-Croutons [17]  
mit Oriental style Chicken [20]

Peace and Herbs<sup>9,10 VEGAN</sup>

Wildkräutersalat, Kichererbsen, Sumachzwiebeln, Koriander, Liebstöckel [15]

Sabih yourself in one million ways<sup>1,4,8,10,13,15 KALTSPEISE</sup>

Gegrillte Aubergine, Tomatensalsa, Eier, Kartoffel, Tahina, Koriander, Ambaneh, rote Zwiebeln, hausgem. Laffabrot [16] Low Carb [13,5]  
mit Shalomwurst (Lamm-Rind) [+2]

The pregnant Eggplant<sup>t4,7,9,10,11,12,13,15 VEGAN</sup>

Aubergine, Schmortomatensöße, Frühlingslauch, Tahinasöße, Zwiebel, James' & David's favorite Pita [17,5]

Let's get smashed<sup>4,13 VEGAN KALTSPEISE</sup>

Auberginencreme, Tahina, Pita [16]

Homemade Labneh<sup>8,13</sup>

Zaatar, Korianderöl, mildes Chiliöl [8,5]

Manti<sup>4,8</sup>

Gefüllte Kartoffel-Teigtaschen, Knoblauchjoghurt, Tomaten-Chili-Butter [15]

Tagessuppe<sup>4</sup>

gegrilltes Knoblauchbrot [9,5]

Chickpeas in a Pot<sup>t10 VEGAN</sup>

Kichererbsen-Tajine, Zucchini, Karotte, Tomate, Aubergine, Aprikose, Linsen, Knoblauch, Kartoffel [21]

Zohans's favorite Allrounder<sup>4,10,13,15 VEGAN</sup>

Hummus mit Zaatar, Paprikapulver, eingelegter Gurke, Pita [12]

Warmer Hummus, geb gebackene Kichererbsen, Pita [14]

ADD ONS

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Bar Shukas Kartoffeln<sup>VEGAN</sup> [5,5]

Tabouleh<sup>VEGAN</sup> [5]

Shakshukit<sup>9</sup>

Lamm-Rinder-Hackfleisch mit Pistazien, Pinienkernen, Tahinjoghurt, Zitronenpüree [7]

Gebackener Blumenkohl mit Tomatendressing<sup>VEGAN</sup> [6]

Confierter Fetakäse mit Zaatar, Chili und Knoblauchbrot<sup>4,8,13</sup> [8]

Gebackene Kartoffel mit Frühlingslauch<sup>VEGAN</sup> [5,5]

Holy Balls<sup>4 VEGAN</sup>

Drei Falafel mit Tahina, Pita [7,5]  
+ jede weitere Falafel [3]

Holy Shrooms<sup>1,4,8</sup>

3 Pilzfalafel [10,5]  
+ Jede weitere Falafel [4]

THE GRANDMA

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Timo's ultimate Chocolate Massacre<sup>1,4,8</sup>

Weißer Tonkabohnentarte, Schokomousse, gebrannte weiße Schokolade, Crumble, Tonkabohnensoße [14,5]

I Carried a Melon!<sup>VEGAN</sup>

Gekochte Cantaloupe-Melone, Halva, Pistazien, Grenadine, Himbeerstaub, [9,5]

Oops I dropped the... Almond Mousse<sup>4,8,9,15</sup>

Mandelmousse, Hafercrumble, Apfelkompott, Karamellsauce [11,5]

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DINNER MENU ENGLISH  
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DINNER MENU ENGLISH

THE SHUK/A  
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THE SHUK/A

SHUK [Hebrew: שוק shuq] stands for market. Aromatic spices, spicy pastes, freshly baked bread and regional vegetables right from the hand to the mouth. As an appetizer, side dish or just in between.

Green Zhoug <sup>VEGAN</sup> .....	2,5
Harissa <sup>VEGAN</sup> .....	2,5
Moses' homemade Pickles <sup>10,11,15 VEGAN</sup> .....	5
Pickles <sup>10,11,15 VEGAN</sup> .....	3,5
Kimchi-Zucchini <sup>3,5 VEGAN</sup> .....	4,5
Dressed Olives <sup>13 VEGAN</sup> .....	5
Braised Tomatoes <sup>9 VEGAN</sup> .....	3
Squeezed Cucumber <sup>VEGAN</sup> .....	4,5
Green Beans <sup>8</sup> .....	6
Hummus small <sup>10,13 VEGAN</sup> .....	3,5
Olive Oil + Zaatar <sup>13 VEGAN</sup> .....	2,5
James' & David's favorite Pita <sup>4,13 VEGAN</sup> ...	2,5
homemade Pita <sup>4 VEGAN</sup> .....	1,5
Sourdough bread by mehlwassersalz <sup>4 VEGAN</sup> .....	1,5
Bread + 3 Dips <sup>4,8,9 VEGAN MÖGLICH</sup> .....	9,5
Bread + 5 Dips <sup>4,8,9</sup> .....	15,5

THE BUTCHER  
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I sometimes dream of grilled Chicken<sup>8</sup>  
Boneless chicken drumstick marinated in yogurt on a skewer with cilantro-lemon aioli [16,5]

Ahmed's Hähnchen beste Leben  
Chicken Leg, Raisin Onion Sauce, Israel Salad [20,5]

The Cow that swims in Tomato<sup>1,3,4,8,9</sup>  
Beef Meatballs, Tomato Sauce, Parmesan, Pine Nuts, Coriander [15,5]

The Dish as holy as its Name<sup>4,8,13</sup>  
Jerusalem Kebab, Tahini, stewed Tomatoes, Eggplant, Peppers, Onion, Mint, Coriander, Labneh [27,5]

BFC Supreme<sup>1,4,8,11,12,13</sup>  
Crispy Chicken Leg (off the bone), baked Cauliflower, Aioli, Potato [22,5]

The holy Wings of Bar Shuka<sup>1,8,11,12,15</sup>  
Chicken Wings, Chipotle Aioli, Sauce of Choice:  
+ Buffalo Sauce (Butter, Chipotle, Harissa, Garlic, Bellpepper, Salt, Pepper)  
+ Coriander-Lemon Sauce  
6[9,5], 12[18], 18[26], 24[32]

THE FISHERMAN  
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Bar Shuka's kind of Crudo<sup>3,8 COLD DISH</sup>  
Tender fish carpaccio with cilantro dressing and lime cream cheese [19,5]

Fish NO Chips<sup>3,4,8,11,12,13</sup>  
Crispy Fish Nuggets, Labneh, Coriander Lemon Sauce, Israel Salad [24]

Haime for 2 People<sup>3,8,9</sup>  
Pike Perch, Potato, Tomato Sauce, Pine Nuts, Labneh, Tarragon, Coriander [32]

Kathy's whole Fish<sup>3,4,8</sup>  
Buffalo & Coriander Sauce, Laffa Bread, Labneh, Israel Salad [25,5]

Kathy's „Fisch Taco“<sup>3,4,8,11,12,15</sup>  
Labneh, Israel Salad, pickled Pineapple, Avocado, Sumac Onions, Spring Leeks, Coriander, Fish [24,5]

Ammar's Fish meets Safran<sup>3,4,8</sup>  
Saffron Rice, fried Fish, baked Onions, Lemon Velouté [23,5]

THE FARMER  
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Bar Shuka's different Caesar Salad<sup>1,3,4,8</sup>  
Romaine Lettuce, Parmesan, Pomegranate, Onions, Pita Croutons [17]  
with Oriental style Chicken [20]

Peace and Herbs<sup>9,10 VEGAN</sup>  
Wild Herb Salad, Chickpeas, Sumac Onions, Coriander, Lovage [15]

Sabih yourself in one million ways<sup>1,4,8,10,13,15 COLD DISH</sup>  
Grilled Eggplant, Tomato Salsa, Eggs, Potatoes, Tahini, Coriander, Ambaneh, Red Onions, homemade Laffa Bread [16] Low Carb [13,5]  
with Shalom Sausage (Lamb-Beef) [+2]

The pregnant Eggplant<sup>4,7,9,10,11,12,13,15 VEGAN</sup>  
Eggplant, stewed Tomato Sauce, Spring Onions, Tahini Sauce, Onions, James & David's favorite Pita [17,5]

Let's get smashed<sup>4,13 VEGAN KALTSPEISE</sup>  
Eggplant Cream, Tahini, Pita [16]

Homemade Labneh<sup>8,13</sup>  
Zaatar, Coriander Oil, mild Chili Oil [8,5]

Manti<sup>4,8</sup>  
Filled Potato Dumplings, Garlic Yogurt, Tomato Chili Butter [15]

Soup of the Day<sup>4</sup>  
Grilled Garlic Bread [9,5]

Chickpeas in a Pot<sup>10 VEGAN</sup>  
Chickpea Tagine, Zucchini, Carrot, Tomato, Eggplant, Apricot, Lentils, Garlic, Potato [21]

Zohans's favorite Allrounder<sup>4,10,13,15 VEGAN</sup>  
Hummus with Zaatar, Paprika Powder, pickled Cucumber, Pita [12]

Warm Hummus, baked Chickpeas, Pita [14]

ADD ONS  
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ADD ONS

Bar Shukas Potatoes<sup>VEGAN</sup> [5,5]

Tabouleh<sup>VEGAN</sup> [5]

Shakshukit<sup>9</sup>  
Lamb and Beef minced Meat with Pistazien, Pistachios, Pine Nuts, Tahini Yogurt, Lemon Puree [7]

Baked Cauliflower with Tomato Dressing<sup>VEGAN</sup> [6]

Confit Feta Cheese with Zaatar, Chili and Garlic Bread<sup>4,8,13</sup> [8]

Baked Potato with Spring Onions<sup>VEGAN</sup> [5,5]

Holy Balls<sup>4 VEGAN</sup>  
3 Falafel with Tahina, Pita [7,5]  
+ every additional Falafel [3]

Holy Shrooms<sup>1,4,8</sup>  
3 Pilzfalafel [10,5]  
+ Jede weitere Falafel [4]

THE GRANDMA  
THE GRANDMA  
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Timo's ultimate Chocolate Massacre<sup>1,4,8</sup>  
White Tonka Bean Cake, Chocolate Mousse, burnt White Chocolate, Crumble, Tonka Bean Sauce [14,5]

I Carried a Melon.<sup>VEGAN</sup>  
Cooked Cantaloupe, Halva, Pistachios, Grenadine, Raspberry Dust [9,5]

Oops I dropped the... Almond Mousse<sup>4,8,9,15</sup>  
Almond Mousse, Oat Crumble, Apple Compote, Caramel Sauce [11,5]