



Shuka

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Beer

ITEM	PRICE
Lager Back Home Beer "Persian Blue"	\$12.00
Citizen "Dirty Mayor Ginger" Cider VT	\$9.00
Lawson's 'Super Session'	\$9.00
Pilsner Industrial Arts "Metric" NY	\$9.00
Athletic Brewing Non-Alcoholic Golden Ale	\$7.00

Free Spirited

ITEM	PRICE
Boylan's Soda	\$6.00
Iced Moroccan Mint Tea	\$4.00
Pomegranate Fizz Hibiscus, citrus	\$8.00
Turkish Cold Brew Cold brew, brown sugar, cinnamon, ginger, cardamom, orange blossom water.	\$6.00
Spiced Apple Seltzer Cider, ginger, lemon	\$8.00
Ceylon Iced Black Tea	\$4.00

Dips

ITEM	PRICE
Whipped Feta and Pistachio Cilantro	\$12.00
House Made Labne Roasted beets, harrisa, honey, orange, mint	\$12.00
Beet Hummus Nigella seeds, oregano	\$12.00
Taramasalata Smoked arctic char, trout roe, dill	\$12.00
Sweet Potato Skordalia Garlic creme fraiche, harissa, pumpkin seeds	\$12.00
Parsnip Ganoush Tahini, paprika oil, caraway	\$12.00

Mezze

ITEM	PRICE
Fattoush Salad Mixed greens, red onion, halloumi, herbs, cucumber, toasted pita chips	\$16.00
Fried Halloumi Spiced yogurt	\$14.00

ITEM	PRICE
Falafel Turmeric pickles, spicy tahini	\$11.00
Crispy Cauliflower Pickled mustard aioli, lemon, parsley _____ SHUKA has partnered with World Central Kitchen (WCK) to provide aid to the...	\$15.00
Za'atar Fries	\$8.00
Crudite Market vegetables, tahini, sesame seeds	\$11.00
Kale Salad Honeycrisp apple, cranberry, radish, Shuka seed mix, apple cider vinaigrette	\$16.00
Moroccan Roasted Carrots Roasted heirloom carrots, mint yogurt, aleppo, almond, dill	\$14.00
Turmeric Rice Red onion, pickled sultanas, zhoug, herbs	\$10.00
Chickpea Harira Soup Chickpeas, lentils, tuscan kale, scallion, ginger, lime	\$16.00
Marinated Olives Chili, orange	\$6.00
Dates Chilli, lime zest, sea salt	\$8.00
Pita Chips Za'atar	\$4.00
Batata Harra Boureka Scallion, smoked paprika, sesame seeds	\$8.00

Feasts

ITEM	PRICE
Feast for 2 Skordalia, labne, parsnip ganoush, fried halloumi, kale salad, crudite, falafel, batata harra boureka, medjool dates, tu...	\$124.00

Kebabs

ITEM	PRICE
Ras El Hanout Chicken	\$22.00
Niman Ranch Sirloin Steak	\$25.00
Grilled Shrimp	\$23.00
Beef and Lamb Adana	\$25.00
Grilled Swordfish Kebab	\$28.00

Plates

ITEM	PRICE
Spit Roasted Chicken Shawarma Slow roasted onions, herbs, white sauce, and flatbread *CAN NOT BE MADE WITHOUT ONION*	\$23.00
Hawaij Spiced Mushrooms Roasted hen of the woods mushrooms, spiced yogurt, cilantro, chives	\$19.00

ITEM	PRICE
DashPass Exclusive: Chicken Shawarma + Za'atar Fries	\$26.00
Slow roasted onions, herbs, red cabbage, white sauce, and flatbread * Shawarma can not be made without onions* + Za'ata...	
Sweets	
ITEM	PRICE
Olive Oil Cake	\$12.00
Seasonal fruit, whipped cream, and mint	
Sides	
ITEM	PRICE
Pita	\$2.00
Cucumbers	\$4.00
Shuka Hot Sauce	\$2.00
White Sauce	\$2.00
Zhoug	\$2.00
Tahini	\$2.00
Beer	
ITEM	PRICE
Athletic Brewing Non-Alcoholic IPA	\$7.00
Non-Alcoholic	
Citizen "Dirty Mayor Ginger" Cider VT	\$9.00
Lager Back Home Beer "Persian Blue"	\$12.00
Pilsner Industrial Arts "Metric" NY	\$9.00
Free Spirited	
ITEM	PRICE
Moroccan Mint Iced Tea	\$4.00
Boylan’s Soda	\$6.00
Pomegranate Fizz	\$8.00
Hibiscus, citrus	
Turkish Cold Brew	\$6.00
Cold brew, brown sugar, cinnamon, ginger, cardamom, orange blossom water.	
Spiced Apple Seltzer	\$8.00
Cider, ginger, lemon	
Ceylon Iced Black Tea	\$4.00
Dips	
ITEM	PRICE

Labne Roasted beets, harrisa, honey, orange, mint	\$12.00
Whipped Feta + Pistachio Cilantro	\$12.00
Beet Hummus Nigella seeds, fresh za'atar	\$12.00
Taramasalata Smoked arctic char, trout roe , dill	\$12.00
Sweet Potato Skordalia Garlic creme fraiche, harissa, pumpkin seeds	\$12.00
Parsnip Ganoush Tahini, paprika oil, thyme	\$12.00

Mezze

ITEM	PRICE
Fattoush Salad Mixed greens, red onion, halloumi, herbs, cucumber, and toasted pita chips	\$16.00
Fried Halloumi Spiced yogurt	\$14.00
Crudite Tahini, sesame seeds	\$11.00
Falafel Turmeric pickles, spicy tahini	\$11.00
Crispy Cauliflower Pickled mustard aioli, lemon, parsley _____ SHUKA has partnered with World Central Kitchen (WCK) to provide aid to the v...	\$15.00
Za'atar Fries	\$8.00
Kale Salad Honeycrisp apple, radish, cranberry, Shuka seed mix, apple cider vinaigrette	\$16.00
Chickpea Harira Soup Yellow lentils, turmeric, ginger, spinach	\$16.00
Marinated Olives Chili, orange	\$6.00
Batata Harra Boureka Scallion, smoked paprika, sesame seeds	\$8.00

Feasts

ITEM	PRICE
Feast for 2 Skordalia, labne, parsnip ganoush, batata harra boureka, medjool dates, fattoush salad, falafel, crudite, za'atar fries,...	\$124.00

Kebabs

ITEM	PRICE
Ras El Hanout Chicken	\$22.00
Niman Ranch Sirloin Steak	\$25.00
Grilled Shrimp	\$23.00

ITEM	PRICE
Swordfish Kebab	\$28.00
Plates	
Spit-Roasted Chicken Shawarma	\$23.00
Slow roasted onions, herbs, red cabbage, white sauce, and flatbread * Can not be made without onions*	
Mediterranean Plate	\$21.00
Beet hummus, crudite, falafel, spicy tahini, hard boiled egg, za'atar, turmeric pickles, pita	
DashPass Exclusive: Chicken Shawarma + Za'atar Fries	\$26.00
Slow roasted onions, herbs, red cabbage, white sauce, and flatbread * Can not be made without onions* + Za'atar Fries	
Sweet	
Olive Oil Cake	\$12.00
Seasonal fruit, whipped cream, and mint	
Sides	
Pita	\$2.00
Cucumbers	\$4.00
Shuka Hot Sauce	\$2.00
White Sauce	\$2.00
Zhoug	\$2.00
Tahini	\$2.00
Beer	
Lager Back Home Beer "Persian Blue"	\$12.00
Pilsner Industrial Arts "Metric" NY	\$9.00
Athletic Brewing 'Upside Dawn' Non-Alcoholic IPA	\$7.00
Non-Alcoholic	
Citizen "Dirty Mayor Ginger" Cider VT	\$9.00
Lawson’s Super Session IPA (12 oz.)	\$9.00
Free Spirited	
Iced Moroccan Mint Tea	\$4.00
Turkish Cold Brew	\$6.00
Cold-brew, brown sugar, cinnamon, ginger, cardamom, orange flower water.	
Boylan's Soda	\$6.00

ITEM	PRICE
Spiced Apple Seltzer Cider, ginger, lemon	\$8.00
Pomegranate Fizz Hibiscus, citrus	\$8.00
Ceylon Iced Black Tea	\$4.00

Sweets

ITEM	PRICE
Olive Oil Cake Seasonal fruit, whipped cream, mint	\$12.00
Chocolate Babka French Toast Seasonal fruit, whipped cream, mint	\$12.00

Dips

ITEM	PRICE
House Made Labne Roasted beets, harrisa, honey, orange, mint	\$12.00
Whipped Feta and Pistachio Cilantro.	\$12.00
Beet Hummus Nigella seeds, fresh za'atar	\$12.00
Taramasalata Smoked arctic char, trout roe, dill	\$12.00
Sweet Potato Skordalia Garlic creme fraiche, harissa, pumpkin seeds	\$12.00
Parsnip Ganoush Tahini, paprika oil, caraway	\$12.00

Brunch Mezze

ITEM	PRICE
Fried Halloumi Spiced yogurt	\$14.00
Falafel Turmeric pickles, spicy tahini	\$11.00
Market Vegetables Tahini, sesame seeds	\$11.00
Fattoush Salad Mixed greens, red onion, halloumi, herbs, cucumbers, toasted pita chips	\$16.00
Dates Chili, lime zest, sea salt	\$8.00
Marinated Olives Chili, orange	\$6.00

Brunch Plates

ITEM	PRICE
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Spit Roasted Chicken Shawarma	\$23.00
Slow roasted onions, herbs, white sauce, red cabbage, flatbread	
Mediterranean Plate	\$21.00
Beet hummus, crudite, falafel, spicy tahini, hard boiled egg, za'atar, turmeric pickles, pita	
Malawach	\$19.00
Yemenite flaky bread, poached eggs, zhoug, skordalia, marinated cricket creek feta	
Shuka Frittata	\$19.00
Spinach, caramelized onions, goat cheese, butternut squash	
DashPass Exclusive: Chicken Shawarma + Za'atar Fries	\$26.00
Slow roasted onions, herbs, red cabbage, white sauce, and flatbread * Can not be made without onions* + Za'atar Fries	
Kale Salad	\$16.00
Apple, gooseberry, radish, apricot, Shuka seed mix, apple cider vinaigrette	
Shuka Flatbread	\$18.00
Roasted hen of the woods mushroom, herb ricotta, fried egg, thyme	
'Boureka' Sandwich	\$17.00
Puff pastry, scrambled eggs, labne, shatta, mixed greens	
Turkish Breakfast	\$22.00
Adana, chickpeas, cucumber and herb salad, hard boiled egg, spicy tahini, pita	

Sides	
ITEM	PRICE
Pita	\$2.00
Side of cucumbers	\$4.00
Shuka Hot Sauce	\$2.00
White Sauce	\$2.00
Tahini	\$2.00
Zhoug	\$2.00