

BAR SHUKA

NEW TEL AVIV CUISINE. ISREAL MEETS PALESTINE.

UNDER THE THEME „ISRAEL MEETS PALESTINE“, THE KITCHEN OF SHUKA BAR RESTAURANT IS RAW AND ORIGINAL. TRADITIONAL MIDDLE EASTERN DISHES MEET LOCAL PRODUCERS; A MODERN CLASH OF CULTURES. INSPIRED BY THE BUSTLING CITY OF TEL AVIV - CHAOTIC AND CHARMING - IT'S ALL ABOUT GOOD FOOD AND HOSPITALITY, JOIE DE VIVRE, AND TOGETHERNESS.

WWW.BARSHUKA.COM

BAR SHUKA
FRANKFURT

YOSSI ELAD
TEL AVIV

PHILIAZ AROUND THE WORLD

WHO COOKS NEXT?
KEEP IN TOUCH...

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AROUND THE WORLD



~~BAR SHUKA~~
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NEW TEL AVIV CUISINE

BY YOSSI ELAD

19.02.2020 - 29.03.2020

YOSSI ELAD

THE PALOMAR'S FOUNDER AND EXECUTIVE CHEF YOSSI ELAD IS RUNNING SEVEN RESTAURANTS INCLUDING THE RENOWNED MACHNEYUDA IN JERUSALEM AS WELL AS EATERIES IN FRANKFURT (BAR SHUKA), PARIS AND BERLIN. HIS KITCHEN MIXES AND FUSES THE FOOD TRADITIONS AND INFLUENCES FROM PALESTINE, LEBANON, SYRIA AND THE MEDITERRANEAN REGION. ACCORDING TO HIM, COOKING IS LIKE ART - ARTISTS LIKE TO PUT THEIR MARK AND OWN TWIST IN THEIR DISHES, REFLECTING POWERFULLY HIS GUIDING PRINCIPLE „I AM COOKING FOR THE PEOPLE I LOVE.“



YOSSI ELAD'S MENU ^o

GEGRILLTE ANANAS MIT TABOULÉ + SASHIMI VON WEISSFISCH + GEGRILTEM MOORKÄSE

ANANAS GRIGLIATO CON TABBOULEH + SASHIMI DI PESCE BIANCO
+ FORMAGGIO SAINT MOOR ALLA GRIGLIA

BABY-ARTISCHOCKE "A LA JUDEA" + GEBACKENE SCHALOTTEN KIRSCHTOMATEN + BOHNEN + AMBANEH + PARMESAN

CARCIOFO "ALLA GIUDIA" + SCALOGNO AL FORNO + POMODORINI + FAGIOLINI
+ "AMBANEH" + PARMIGIANO

BOUILLABAISSE + CRUDO AUS VERSCHIEDENEN FISCHEN + SCHALENTIEREN + REIS + LINSEN + SCHNITTLAUCH

BOUILLABAISSE + CRUDITÀ DI CROSTACEI + LENTICCHIE DI RISO + ERBA CIPOLLINA

"ATAYEF" RIZ DE VEAUX + LEBER + HARISSA TAHINI + GREMOLATA + GRÜNER BLATTSALAT

"ATAYEF" RIZ DE VEAUX (ANIMELLE) + FEGATO + HARISSA TAHINI GREMOLATA
+ INSALATA DI FOGLIE VERDI

CREPINETTES MIT "SISKEH" + FRIKEH-RISOTTO

CRÊPES CON SISKEH + RISOTTO FRIKEH

NÄCHTE VON BEIRUT + ERDBEEREN

NOTTI DI BEIRUT + FRAGOLE

TURKISH COFFEE

65 € / MENU

EAT DIFFERENT

Inform us about any
intolerances and allergies.
We will be happy to advise you
in the best way!

^o Frozen products could be used.