



## *Welcome home!*

You've just arrived at the family table.

A place where friends, family and strangers come together to relax and enjoy the flavours and comfort of home.

At our table, you will share in a long history of memories and tradition that began in a little bakery just outside of Tel Aviv, Israel many years ago.

Our family has continued to provide nourishing meals and warm service ever since, opening the first Shenkin in 2007. Each dish is made with love and local produce - paired with a cup of our signature coffee blend, your soul will be satisfied.

*Enjoy!*  
*Bete'avon!*



# breakfast & lunch

## ISRAELI BIG BREAKFAST 20 M GF+1

Eggs your way with labanne, avocado, Israeli salad, smoked salmon & pita.

**EGGS YOUR WAY** 11.5 GF+1  
Toast with two eggs your way.

**EGGS FLORENTINE** 16  
Two poached eggs on English muffins with spinach & hollandaise.

**OMELETTA** 19.5 GF  
Light omelette filled with mushrooms, spinach, broccoli & cherry tomatoes, served with beetroot sauce.

**THE BITE** 19  
Avocado falafel and a poached egg on toast with pan fried mushrooms, Allenby sauce and a side salad.

**AVOCADO TOAST** 15.5 VG GF+1  
Smashed avocado, artichoke hearts, and heirloom tomatoes with spicy coriander, shifka & za'atar.

*Add a poached egg 2.5*

**FALAFEL BURGER** 19.5  
Falafel patty on brioche bun with avo, lettuce, tomato, pickles & spicy coriander. Served with crispy zucchini fries & Allenby sauce.

*Add a cider or beer 4.5*

**MUESLI BARIE** 18.5  
Toasted muesli with banana, strawberries, and yoghurt infused with tahini & rosewater.

**TAMAR PANCAKES** 19  
Vanilla crème, date molasses, strawberries & banana.

**MAVERICK WAFFLES** 19  
Berry puree, strawberries, grilled banana, maple syrup, nuts, mascarpone & halva.

**LAFFA (WRAPS)** 16.5  
Tahini sauce, tomato & lettuce

+ Falafel VG

+ Grilled chicken M

+ Chicken schnitzel & mayo M

+ Ol' Jerusalem M  
[lamb & beef, onion & umba]

*Add beer battered chips 4.5*

**SHENKIN REUBEN** 18 M  
Toasted rye sandwich with tomato, lettuce, pastrami, sauerkraut & dijon. Served with pickles.

## SIDES

Avocado 5.5

Falafel 2.5

Fresh Pita 2

Gluten free toast 1

Hashbrown 4

Grilled tomato 3

Marinated eggplant 5

Crispy zucchini 7

Tahini cauliflower 7

Spicy coriander 4.5

Hummus 7.5

Israeli salad 5

Baba ghanoush 7

Chips & Sauce 8.5

Mushrooms 4.5

Marguez chorizo 7

Poached egg 2.5

Haloumi 4

Salmon 6

Bacon 5.5

Labanne 7.5

GF - Gluten Free VG - Vegan M - Contains Meat or Fish

*Please note a 10% surcharge applies on public holidays*

*Substitutions are respectfully declined, however please inform us of food allergies*

# signature dishes

## SHAKSHUKA 21

Poached eggs in our 7-hour slow cooked tomato, capsicum & garlic sauce.  
Served with fresh pita and an optional topping:

Cauliflower | Eggplant & Haloumi | Marguez Chorizo M

### THE FOREST 20 GF VG

Crispy fried cauliflower & broccoli with chickpeas, roast pumpkin, pickled eggplant and carrot on a hummus & pistachio base.

### RAIN BOWL 20.5 VG

Hearty winter salad of Moroccan carrot, falafel, crispy potato, brussel sprouts, avocado & artichoke, with spicy salsa & sweet beetroot sauce.

### SABIH 18.5

Grilled eggplant, boiled egg, hummus, spicy coriander & umba all rolled up in puff pastry. Served with pickles.

### POTATO & MUSHROOM BUREKAS 17.5

Puff pastry filled with potato, mushroom & onion. Served with creamy mushroom sauce.

### HUMMUS PLATE 17

House hummus served with fresh pita and optional topping:

- + Harif [spicy] VG
- + Grilled eggplant VG
- + Mushroom & onion
- + Fuul [Fava bean] & boiled egg
- + Shakshuka & spicy coriander

*Add a falafel 2.5*

### KING'S MEAL 22 M GF+1

Grilled chicken on roasted eggplant with green tahini, spicy coriander, fresh chilli, sourdough & Israeli salad.

### ANGELITA SPECIAL 19

Puff pastry filled with shakshuka sauce, fried eggs, cheddar & spicy coriander.

### ZIVA 19.5

Baked three cheese & olive filo. Served with boiled egg, resek tomato, harif, hummus, baba ghanoush, shifka & spicy coriander.

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Spicy coriander 4.5

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# SHENKIN COFFEE

Signature blend roasted through Crop to Cup

**R 4 L 4.5**

**EXTRAS:** Almond Milk +1

Soy, Extra Shot, Decaf, Flavours +0.5



**MOCHA/HOT CHOCOLATE 4.5**

**EXTRAS:**

Soy, Large, Coconut flavour +0.5

Almond Milk +1

**CHAI LATTE R 4 L 4.5**

**CHAI TEA 4.5** (Try it sticky!)

**TEA 4.5**

English Breakfast | Earl Grey | Green  
Lemongrass & Ginger | Peppermint

**FRESH JUICES 8.5**

**CLASSIC ORANGE**

**FRUITY REFRESHER**

Watermelon, apple,  
strawberry & orange

**GREEN VEGGIE**

Celery, cucumber, apple,  
lemon, parsley & ginger

**FRAPPES 7**

**STRAWBERRY + BASIL**

**LEMON + MINT**

**PIÑA COLADA**

**SHAKES 7.5**

**OREO COOKIE MONSTER**

**BROWNIE BOMB**

**FERERRO NUT**

**KOMBUCHA 5.5**

Lemon & Ginger

Apple

**KARMA COLA 4.5**

**SPRING WATER 500ML 4**

**SPARKLING WATER 500ML 4.5**

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