

Let's Start

Focaccia | 32

Homemade sour-douge bread, tomato salsa, olive oil and balsamic vinegar

Spice It Up | 28

A selection of local spicy dips, hot peppers and olives

Sainte Maure | 48

Saint-Maure cheese, pear preserves, fresh hyssop, seed & flex cracker

Bonfire Sweet Potato | 48

Charred sweet potato, sour cream, gremolata, chives

Roasted Cabbage | 52

Har Bracha tahini, date syrup, toasted almonds, chives

Asado Peppers | 41

Charred peppers, Hameiri cheese, infused olive oil, oregano, garlic, chili

Mixed Mushrooms | 58

Butter, garlic, parsley, shatta, Parmesan

Salmon Taco | 64

Crispy tortilla, avocado cream, chipotle aioli, fresh herbs, cilantro, red onion, chili

Chicken Wings | 52

Butter sauce, garlic, chili, cilantro, ginger

Beef Carpaccio | 76

Thinly sliced sirloin, arugula, olive oil, balsamic vinegar, grated parmesan



Keepin' It Grill

Shula Burger / cheeseburger | 78/88

Garlic confit aioli, lettuce, tomato, red onion, pickles

*Beyond Meat option available.

Toppings

Fried egg 7 | Caramelized onion 7 | Sautéed mushrooms 8
Double patty 22

Shula's Schnitzel | 82

Crispy chicken breast, mustard aioli

Grilled Spring Chicken | 86

Charred Vegetables, Chimichurri

Bayern Hotdog | 88

Beef & Lamb hotdog, sauerkraut, mustard

Sea Bass Fillet | 125

Corn Cream, Mixed Greens, Lemon Zest

On the side French fries 24 | Green beans 24
Mashed potatoes 24 | Green Salad 22

Pasta

Spicy Arrabbiata | 74

Arrabbiata sauce, chili peppers, garlic, basil, kalamata olives, cherry tomato, parsley

Ricotta Ravioli | 78

,Ricotta filled ravioli, sage butter, garlic white wine, parmesan

Wild Mushrooms Pappardelle | 78

,Creamy truffle sauce, spinach, wild mushrooms

Sea Bass Fettuccine | 88

,Olive Oil, Garlic, Chili, Capers, Tomatoes Parsley, Sea Bass, Lemon Zest, White Wine

Gnocchi Cacio e Pepe | 74

Gnocchi in a Pecorino & black pepper cream

Kids

Hamburger | 68

French fries | Mashed potatoes | Green salad

Schnitzel | 65

French fries | Mashed potatoes | Green salad

Chicken Sausage | 58

French fries | Mashed potatoes | Green salad

Pasta | 58

Tomato sauce | Cream sauce | Rose sauce

drink of your choice

emonade / orange juice / grape juice

Salads

Caesar Salad | 63

Hearts of romaine, red onions, croutons, caesar dressing, parmesan

Seasonal Salad | 66

Romaine lettuce, lettuce, spearmint, basil, seasonal fruit, caramelized hazelnuts, parmesan, citrus vinaigrette

Panzanella Salad | 68

Cherry tomatoes, cucumbers, shushka peppers, red onions, basil, kalamata olives, croutons, mozzarella fresca, fresh hyssop, cherry vinaigrette

Pizza

Margherita / Vegan | 69

Tomato sauce, mozzarella, parmesan, basil, olive oil

A' la Romana | 77

Tomato sauce, mozzarella, feta cheese, artichoke, kalamata olives, cherry tomatoes, balsamic

Spicy Pepperoni | 79

Tomato sauce, mozzarella, parmesan, Italian pepperoni, red onions, hot peppers

Goat Cheese & Honey | 77

Bianca sauce, mozzarella, goat cheese, chili, fresh oregano, spicy honey

Funghi | 77

Bianca sauce, mozzarella, parmesan, garlic confit, mushrooms, oregano

Crispy Sweet Potatoes | 78

Bianca sauce, mozzarella, goat cheese, sweet potatoes, caramelized onions, fresh chives

* Gluten free +10 NIS *



Soft Drinks

Mineral water 11\22
Ferrarelle 15\30
Soda water 12
Lemonade 12
Orange juice 12
Grape juice 8
Coca cola 15
Coca cola zero 15
Sprite 15
Sprite zero 15



Cocktails

Ginoa 58
Gin, Cinzano Bianco, cucumber, lemon

Pura Vida 58
Rum, pineapple, coconut, lime

The Sword And The Spider Web 56
Vodka infused with white micromeria,
lychee syrup, passion fruit, pineapple,
cinnamon, lemon

Red Sangria 49
Red wine, orange juice, cinnamon,
orange slice

Frozen Margaritas

Frozen Aperol 54

Arak & lemon 51

Strawberry 54

Mango 54

Beer

Draft

Carlsberg 35\82
Tuborg 35\82
Weihenstephan 39\91
Estrella Damm 39\91
Shikma Amber Ale 37\88
Shikma IPA 37\88
Shikma Blonde Ale 37\88
Guinness 32\41

Bottled

Corona 36
Somersby 36

Wine

Red

Malbec 170\48
Anubis, Argentina

Cabernet Sauvignon 172\46
Artizanal, Israel

Pinot Noir 168\48
Famille Bougrier, France

Primitivo 170\46
Trulli, Italy

Rosé

Barbera 172\46
Artizanal, Israel

AIX 210\54
France

Sparkling

Cinzano Prosecco 148\42
Italy

Lallier, Brut 400
Champagne, France

White

Sauvignon Blanc 192\48
Château Rinière, France

Pinot Grigio 184\48
Castello della Rosa, Italy

Chardonnay 168\46
Curicó, Chile (Kosher)

Gewürztraminer 168\46
Artizanal, Israel (Kosher)

Assyrtiko 208\56
Kir-Yianni, Greece

Chablis 220\58
Albert Bichot, France

For premium and unique wines
ask your server



SHULABHAZER

We've got specials too!
Just ask us

Happy Hour
Sun - Wed | 17:00 - 19:00
20% off the entire menu



Hot Drinks

- Espresso | 12
- Double espresso | 14
- Cappuccino | 16
- Americano | 18
- Turkish coffee | 12
- Tea | 14
- Hot chocolate | 17
- Iced coffee | 18
- Iced Americano | 18
- Iced Tea | 17
- Iced Chocolate | 18



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Desserts

Calzone Di Nutella | 48
Homemade calzone filled with Nutella chocolate, served with Vanilla ice cream

Tiramisu | 58
Layers of mascarpone cream, espresso-soaked ladyfingers, Amaretto liqueur and a dusting of cocoa

Basque Cheesecake Brûlée | 52
Cheesecake with salted caramel sauce

Chocolate Fudge | 56
Chocolate fudge served with vanilla ice cream

Affogato | 28
Vanilla ice cream, espresso

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Anise

Arak 18\32
Ouzo 12 20\34
Sambuca 23\37
Pastis 51 31\58

Aperitif / Digestif

Cinzano Bottega 1757 24\42
Cinzano Dry 19\34
Cinzano Bianco 19\34
Cinzano Rosso 19\34
Campari 24\38
Aperol 22\34
Jagermeister 28\47
Amaro Averna 28\47
Green Chartreuse 46\72
Yellow Chartreuse 44\68



Liqueur

Baileys 23\38
Kahlua 24\41
Drambuie 25\46
Jack Daniel's Honey 28\52
Amaretto Disaronno 24\40
Southern Comfort 24\41
Fidg 22\36
Bad Apple 24\40
Midori 25\41
Cointreau 27\44
Frangelico 27\44
Heering cherry 26\46

Whisky

Single Malt

Glen Grant 10 28\49
Glen Grant 12 30\54
Singleton 12 31\58
Talisker 10 48\94
Lagavulin 16 58\98
Caol Ila 12 41\74
Royal Lochnagar 42\74
Mortlach 16 78\152
Macallan 12 48\94
Laphroaig 10 38\72

American

Wild Turkey 81 22\39
Bulleit Rye 31\58
Bulleit Bourbon 31\58
Jack Daniel's 26\46
Gentleman Jack 32\62

Scotch

Johnnie Walker Red 22\38
Johnnie Walker Black 28\49
Johnnie Walker Gold 44\78
Johnnie Walker Blue 98\192

Irish

Bushmills 25\44
Black Bush 27\51

Cognac

Courvoisier VS 31\59
Courvoisier VSOP 41\78
Courvoisier XO 95\182



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Vodka

Smirnoff 21\35
Ketel One 28\51
Ciroc 34\62
Van Gogh Double Espresso 31\58
Van Gogh Acai 31\58
Van Gogh Pineapple 31\58

Gin

Gordon's 21\38
Tanqueray 28\48
Tanqueray 10 32\58
Bulldog 26\44

Rum

Plantation 3 Stars 26\46
Plantation Pineapple 31\58
Captain Morgan White 21\37
Captain Morgan Spiced 22\38
Captain Morgan Dark 22\38
Zacapa 23 44\78

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Tequila

Espolon Reposado 25\45
Don Julio Blanco 35\59
Don Julio Reposado 44\74
Don Julio Añejo 51\88
Don Julio 1942 84\164
Casamigos Blanco 35\59
Casamigos Reposado 44\74
Casamigos Añejo 51\88

