

بُشْرَى bushra

Experience the essence of Middle Eastern cuisine with refined, authentic flavors.

SOUP & SALAD

Soup of the Day (Please Ask your Server) **\$88**

Bushra Fattoush **\$128**
Vibrant Middle Eastern Salad Mixed with Fresh Vegetables, Herbs, & Crispy Pita Bread Tossed with Lemon Garlic Dressing

Tabbouleh **\$128**
A Traditional Levantine Salad made with Finely Chopped Parsley, Tomatoes, Mint, Onion, Bulgur and Seasoned with Extra Virgin Olive Oil and Lemon Juice

Rahib Salad **\$98**
A Flavorful Mix of Smoky Eggplant, Capsicum, Onions, Fresh Parsley, Pomegranate, Mixed Nuts, and Zesty Lemon Vinaigrette

MEZZE

Delightful array of small dishes in Middle Eastern cuisine, typically served as cold appetisers as part of a shared meal, served with pita bread.

Bushra Mezze Platters **\$198**
(Choose 3 Options to Create Your Delicious Bushra Mix)

Hummus
Classic Hummus **\$98**
Beetroot **\$98**
Beirut **\$118**
Truffle **\$128**

Labneh
Classic Labneh **\$98**
Truffle **\$128**

Muhammara **\$108**
A Flavorful Blend of Roasted Red Capsicums, Pomegranate Molasses, Crushed Walnuts and Cashew Nuts

Moutabal **\$98**
Mashed Grilled Eggplant Mixed with Tahini

HOT

Batata Harra **\$98**
Seasoned Spicy Agria Potatoes with Garlic and Coriander

Fried Kibbeh **\$98**
Bulgur Wheat Stuffed with Lamb & Pine Nuts

Falafel **\$128**
Marinated Chickpea Patty with Garlic, Beetroot Hummus and Tahini Sauce

Hummus Kawarma **\$138**
Hummus with Sauté Lamb, Pine Nuts & Pomegranate

Halloumi Cheese **\$148**
Sizzling Cheese Served with Dried Figs and Pomegranate Molasses

Roasted Cauliflower **\$108**
with Tahini, Yogurt Sauce and pomegranate

Aleppo Prawns **\$168**
Aleppo Chili Paste with Fresh Coriander and Parsley

FROM THE SEA

Seasonal Oysters (Please Ask your Server)

Octopus Tentacles **\$188**
Tender Grilled Octopus Served with Garlic, Olives, Sun-dried Tomato and Parsley

Tiger Prawn **\$298**
Fresh Large Tiger Prawn with Garlic Sauce & Chimichurri

Whole Seabass **\$488**
Grilled Seabass with Traditional Lebanese Roasted Bell Pepper, Walnuts, & Grilled Lemon

Atlantic Salmon **\$238**
Pan-Roast Atlantic Salmon Za'atar & Infused of Cherry Tomatoes & Kalamata Olives

Bushra Seafood Platters **\$588**
Octopus Tentacles, Tiger Prawn, Barramundi Fish, Oyster

JOSPER CHARCOAL GRILL

Roasted Fatta Eggplant **\$138**
Molasses Greek Yogurt and Garnished with Pomegranate

Yellow Chicken **\$238**
Local Organic Chicken Served with Garlic Sauce and Grilled Lemon

Shish Tawook **\$238**
Marinated Chicken Skewer

Shish Kebab **\$238**
Marinated Beef Skewer

Bushra Kofta **\$238**
Marinated Lamb Skewer

Lamb Chops **\$298**
Grilled Lamb Chop Served with Truffle Labneh Sauce

Lamb Ribs **\$388**
Marinated & Slow-Cooked 12 hours Lamb Ribs with Yogurt Mint Sauce

Prime 12oz Rib Eye **\$488**
Roasted Garlic | Vine Tomatoes | Chimichurri

Bushra Mixed Grill Platter **\$688**
Lamb Kofta | Shish Tawook
Beef Skewer | Fries

MAINS

Signature Tagine Served with Pita Bread
Vegetarian **\$168**
Chicken Chermoula **\$248**
Beef **\$288**

Signature Couscous
Vegetarian **\$168**
Chicken Chermoula **\$248**
Fish **\$268**

Eggplant Moussaka **\$148**
Roasted Eggplant Cooked in Hearty Fresh Tomato Sauce

Lahm Bi Al Laban **\$238**
Slow-Cooked Stew Lamb Shank Served with Greek Yogurt Sauce

Beef Ouzi **\$238**
Arabic-style Marinated & Braised Beef with Ouzi Rice

Chicken Kapsa **\$238**
Chicken Chermoula Served with Mixed Nuts & Kapsa Sauce

Bushra Wraps
Falafel **\$148**
Chicken Shawarma **\$178**
Lamb Shawarma **\$188**
Beef Shawarma **\$198**

SIDE DISHES

Regular Fries **\$78**
Truffle Fries **\$88**
Saffron Rice **\$58**
Zaatar Pita Bread **\$58**
Pita Bread **\$58**
Grilled Vegetables **\$88**
Cheese stuffed pita bread **\$58**
Grilled Asparagus **\$98**
Mixed Pickled **\$58**

DESSERTS

Bushra Dessert Platter **\$188**
Mixed Baklava, Turkish Ice cream, Turkish Delight in Rose Petal with Almond and Honey

Kunafa with Turkish Ice Cream **\$138**

Baklava **\$108**

Riz bi Haleeb **\$108**
Arabic-style Rice Pudding & Vanilla Ice Cream



www.bushra.com.hk



bushra_hongkong



Bushra Hongkong

10% Service Charge on bill

بُشْرَى bushra

體驗精緻、正宗的中東美食文化精髓

餐湯、沙律

是日餐湯 (服務員將為您介紹每日餐湯)

中東沙律 \$128
混合新鮮沙律菜、香草，香料和脆彼得包拌上檸檬大蒜醬汁

塔博勒沙律 \$128
傳統的黎凡特沙律，拌碎歐芹、番茄、薄荷、洋蔥、小麥，以橄欖油和檸檬汁調味

地中海式烤茄子沙律 \$98
煙燻茄子、辣椒、洋蔥、新鮮歐芹、石榴、果仁和檸檬油醋醬

小吃

一系列令人愉悅的中東美食小吃，通常作為共享冷前菜，搭配皮塔餅。

招牌冷前菜拼盤 \$198
(任選3款)

自家製鷹嘴豆泥
經典鷹嘴豆泥 \$98
紅菜頭鷹嘴豆泥 \$98
黎巴嫩式鷹嘴豆泥 \$118
松露鷹嘴豆泥 \$128

中東拉布尼乳酪
經典拉布尼乳酪 \$98
松露拉布尼乳酪 \$128

中東烤紅椒泥 \$108
烤紅辣椒、石榴糖蜜、碎核桃和腰果

中東茄子泥 \$98
烤茄子蓉拌芝麻醬

熱盤

黎巴嫩烤馬鈴薯 \$98
辣阿格里亞馬鈴薯配大蒜和芫荽

黎巴嫩炸肉丸 \$98
乾小麥釀羊肉及松子仁

炸鷹嘴豆丸子 \$128
醃製鷹嘴豆餡餅配大蒜、紅菜頭鷹嘴豆泥及芝麻醬

鷹嘴豆泥伴炒碎羊肉 \$138
鷹嘴豆泥配炒羊肉，松子仁及石榴

哈羅米芝士 \$148
煎哈羅米芝士配無花果乾及石榴糖蜜

烤花椰菜配芝麻醬及石榴 \$108

阿勒頗大蝦 \$168
阿勒頗辣椒醬配新鮮芫荽和歐芹

海鮮

時令生蠔 (服務員將為您介紹)

嫩烤八爪魚鬚 \$188
嫩烤八爪魚配大蒜、橄欖、日曬番茄乾及歐芹

烤大虎蝦 \$298
新鮮大虎蝦佐蒜醬及阿根廷青醬

烤原條鱸魚 \$488
烤鱸魚佐傳統黎巴嫩烤甜椒、核桃、烤檸檬

香烤三文魚 \$238
香烤大西洋三文魚配薩塔香料、車厘茄、卡拉瑪塔橄欖

熟食海鮮拼盤 \$588
炭燒八爪魚鬚、炭燒大虎蝦、炭燒鱸魚、焗生蠔

木炭燒烤

烤茄子 \$138
糖蜜希臘乳酪配石榴

三黃雞 \$238
本地三黃雞配蒜香醬及烤檸檬

中東烤雞肉串 \$238
醃製雞肉串

中東烤牛肉串 \$238
醃製牛肉串

中東烤羊肉串 \$238
醃製羊肉串

烤羊排 \$298
烤羊排配松露拉布尼醬

烤羊肋骨 \$388
慢煮12小時醃製羊肋骨配乳酪薄荷醬

頂級12安士肉眼扒 \$488
燒大蒜 | 烤原種番茄 | 阿根廷青醬

招牌炭燒拼盤 \$688
羊肉串 | 雞肉串 | 牛肉串 | 薯條

主菜

招牌塔吉鍋 搭配彼得包
蔬菜 \$168
雞 \$248
牛 \$288

招牌古斯米
蔬菜 \$168
雞 \$248
魚 \$268

茄子穆薩卡 \$148
烤茄子|新鮮番茄醬

阿拉伯慢煮燉羊肉 \$238
香草慢煮燉羊肉配酸奶薄荷醬

慢煮牛肉阿拉伯飯 \$238
阿拉伯風味醃製慢煮牛肉配阿拉伯飯

卡普薩雞 \$238
香料醃製三黃雞配果仁、卡普薩醬

招牌卷餅
炸鷹嘴豆丸子 \$148
雞肉沙威瑪 \$178
羊肉沙威瑪 \$188
牛肉沙威瑪 \$198

配菜

炸薯條 \$78
松露炸薯條 \$88
藏紅花飯 \$58
薩塔香料彼得包 \$58
彼得包 \$58
烤雜菜 \$88
芝士彼得包 \$58
烤蘆筍 \$98
雜錦醃黃瓜 \$58

甜品

甜點拼盤 \$188
果仁蜜餅、土耳其雪糕、蜜糖杏仁玫瑰花軟糖

土耳其芝士酥餅伴雪糕 \$138

果仁蜜餅 \$108

中東米布丁 \$108



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帳單上加收10%服務費