



MENU

Hi there!

We know you're hungry, but give us a quick sec.

At Tush, we're all about not taking ourselves too seriously. I mean, our name is literally a butt joke. Buns, butts, tushies, get it?

However, there's a couple of things we do take very seriously.

Every great burger starts with a great farmer. That's why we buy our meats and veggies straight from **LOCAL FARMS** whenever we can. By choosing farm food over fast food, you're actually helping the people on the frontline fighting for a **SUSTAINABLE FOOD** future.

Ghent is an amazing place full of great bakeries, cheesemakers & breweries. Since you're already here, it's only fair you get to enjoy the best of what our **LOCAL PARTNERS** have to offer.

So sit back, dig in and enjoy. Everything we serve is homemade with lots and lots of love.

-Team Tush xxx

www.eat-tush.com

Follow our story & our farmers



@tush.gent



/eattushgent

STARTERS

To start you off, we've got some tasty buttermilk fried chicken wings and oyster mushrooms 🍄, tossed in delicious **homemade sauces!**

Step 1: Pick your protein

Fried Chicken Wings (5 pcs) 11

Fried Oyster Mushrooms 🍄 (6 pcs) 11

Step 2: Pick your sauce

KC BBQ

Sweet and tangy BBQ sauce

KURRAKU

Teriyaki on crack

고추장 GOCHUJANG

Funky Korean chili paste

BURGERS

All our burgers are served on a soft buttery potato bun by our local bakery **HIMSCHOOT!**

SMASHED BEEF

Freshly ground beef by **FAMILY FARM VERHAEGHE**

Smashed Cheese - Our classic cheeseburger

18

Two thinly smashed beef patties topped with melty organic Dulces cheese by **HET HINKELSPEL**, caramelized onions and our signature Hennie sauce.

Add bacon + 2,5

Add beef chili + 3

Lil' Smash (kids) - Small version of our smashed cheese for the little ones

14,5

Single beef patty, single cheese and our house ketchup.

CHICKEN

Buttermilk fried chicken from poultry kings **DIEGENANT**

Nashville Hot Chicken - Famous chicken burger from Tennessee

17

Crispy chicken thigh, pickles and ranch dressing.

Order MILD or SPICY!

Korean Fried Chicken - Korean style fried chicken burger

18,5

Crispy chicken thigh tossed in gojuchang sauce, kimchi coleslaw and our miso-ranch. Slightly spicy and very saucy!

Fried Chicken Caesar - Classic Caesar salad served on a bun

18

Crispy chicken thigh, Caesar dressing, mustard leaves and yellow tomato.

VEGGIES 🍃

Beautiful veggies by our local partners

Pakora - Indian style fried cauliflower burger

17

Served with pickles, tamarind and our mint-yoghurt sauce

Nashville Hot Portobello - Tennessee style fried portobello

17

Crispy fried portobello with pickles and ranch dressing.

Order MILD or SPICY!

Korean Fried Portobello - Korean style fried portobello

18,5

Crispy fried portobello tossed in gochujang sauce, kimchi coleslaw and our miso-ranch. Slightly spicy and very saucy!

SPECIAL BURGER



Special Burger

??

Limited edition special burgers! Comes with a limited sticker.
Check the little blackboard on your table to see what's on.



Bao Fried Chicken (2 pcs) or Bao Oyster Mushroom (2 pcs)

18

Two steamed Taiwanese buns stuffed with fried chicken
or oyster mushrooms, kurraku sauce, pickles, sesame & spring onion.

NOT AVAILABLE ON FRIDAY AND SATURDAY

FRIES

Delicious sides to go with your burger! Go ahead and try everything,
you can ask for a doggy bag at the end of your meal!

Fries

Freshly baked every day!

4,5

Sweet Potato Fries

Sweet potato fries tossed in our signature spice mix.

5,5

DIRTY FRIES

Chili Cheese Fries

Mexican style dirty fries topped with beef chili,
farmhouse cheddar & lime crema.

13,5

Tonkatsu Fries

Japanese style dirty fries topped with Kewpie mayo,
tonkatsu sauce, spring onions, sesame seeds and bonito flakes.

10

Gunpowder Sweet Potato Fries

Sweet potato fries topped with tamarind,
mint-yoghurt sauce, Indian crisps and parsley.

11,5

Curry Fries

Japanese style dirty fries topped with curry sauce,
tamarind, kewpie mayo, wasabi nuts, dried onions & sorrel

9,5



SAUCES

1,5

Kewpie Mayo

Yuzu Mayo

Chipotle Mayo

Hennie sauce

Tonkatsu

House ketchup

Ranch

Miso Ranch

Mint Yoghurt

DESSERTS

Ice cream by **NI AMO**



Please ask our staff for information regarding allergies.

DRINKS MENU

COCKTAILS

*Available as non-alcoholic

Bourbon Sweet Tea*

Bulleit bourbon, homemade sweet tea & hibiscus syrup

12 → Order by the jug!
(1,5l = 4 glasses)



Vanilla Baco*

Brhum by Dada Chapel, coke, star anise & vanilla syrup

12

Tushie Mule*

Potato vodka by Dada Chapel, homemade ginger ale, lime, a pinch of chili

13

Pink Paloma*

Amores mezcal, homemade grapefruit lemonade, lime, a pinch of rosemary

14

Monthly Special Pineapple Margarita

13

A blend of jalapeño-infused tequila, pineapple juice, triple sec, agave & fresh lime juice.



SHOTS

Pickleback Shot

Shot of bourbon chased by a shot of pickle juice

7

Spicy Potato Shot

Shot of potato vodka infused with chili

6,5

WINES

Explore our exclusive wine list.

A little sip, a little seduction.

BEERS

1,5l = 6 glasses

ON TAP

Verzet ('t Verzet)

Hoppy blond ale with exotic fruitnotes 5,8%

3,8 → 20

BOTTLED

Unwanted Tattoo ('t Verzet, Anzegem)

Belgian style IPA with ginger 6,2%

6

Wildebeest (Rolling Hills, Oudenaarde)

Dark blond NEIPA with exotic fruit notes (mango, clementine) 6,0%

6,5

Pony's (Pony's, Ghent)

Session IPA, crisp, aromatic & hoppy blonde beer 4,0%

6

Halsbergh (Halsbergh, Kortrijk)

Triple, very balanced strong blond 8,5%

6,5

Saison Noire (Vandekelder, Brussels)

Farmhouse brown ale with notes of coffee & caramel 8,9%

6

NON-ALCOHOLIC

Pico Bello (BBP, Brussels)

Hazy non alcoholic IPA 0,3%

6,5

Boer Bloem (Boer Bloem, Lochristi)

Non alcoholic flower beer with notes of hibiscus & elderflower 0,3%

6,5

SOFT DRINKS

Homemade Sweet Tea **fresh**

4,5

Homemade Grapefruit lemonade **fresh**

5

Homemade Ginger Ale **fresh**

5

Fritz Cola / Zero

3,8

Yugen Kombucha (Ask us which flavour is on!)

6

Chaudfontaine Water Still / Sparkling (25cl)(50cl)

2,5 / 5

Organic juice (Ask us which flavour is on!)

6

HOT DRINKS

Coffee (Mokabon, Ghent)

3,5

Cappuccino (Mokabon, Ghent)

4

Tea (Chamomile / Rooibos/ English Breakfast)

3,5

WINES MENU

PET NAT

Burbujas y Alegria

Bodegas Exopto
Almond • blossom • citrus
wet stone • white peach

| 37

WHITE

Les Chemins Blanc

Château La Baronne
Floral • smoky • mineral • stone fruits
fern • white pepper

9 | 37

Bande De Sauvages

La Colombière 2023
Fresh • curry • melon • pepper

8 | 32

Lisboa

Piu Piu Branco B
Saline • ripe pear • citrus • peach • honeysuckle

| 43

RED

Beck Ink

Weingut Judith Beck
Cherries • clove • cinnamon • sour cherry

7 | 28

Ribeyrou

Bernard Fleuriet et Fils 2024
Strawberry • raspberry • earth • cardamom
floral • incense

10 | 42

L'Improbable

Château du Cèdre 2024
Minerals • red fruit • floral • spicy

| 49

ROSÉ

Odette

Domaine Albert de Conti 2024
Strawberry • cherries • citrus
floral • fresh herbs

8 | 32

DESSERTS MENU

DESSERTS



Fruit Cobbler

Served hot in a skillet. Seasonal fruit topped with a crispy buttery dough and artisanal ice cream.

12



Brookie

Soft on the inside, crunchy on the outside.

5

FLOATS

Cocktails with a scoop of artisanal ice cream



Vanilla Baco

Brihum by Dada Chapel, coke, star anise & vanilla syrup

13

Tushie Mule

Potato vodka by Dada Chapel, homemade ginger ale, lime, a pinch of chili

14

Pink Paloma

Amores mezcal, homemade grapefruit lemonade, lime, a pinch of rosemary

16

SHOTS

Pickleback Shot

Shot of bourbon chased by a shot of pickle juice

7

Spicy Potato Shot

Shot of potato vodka infused with chili

6,5

HOT DRINKS

Coffee (Mokabon, Ghent)

3,5

Cappuccino (Mokabon, Ghent)

4

Tea (Chamomile / Rooibos/ English Breakfast)

3,5

