

BOTTOMLESS BRUNCH

BOTTOMLESS DRINKS & Starters for the table and one dish from each section

44



starters/to share

LABNEH

Labneh (Kefir cheese) Blackened onion, za'atar, sumac garlic, fermented Urfa pepper

LAVENDER KAJMAK

Lavender infused milk cream, pistachio **GF**

HARISSA HUMMUS

Tarragon, cold pressed olive oil **V**

SÖĞÜŞ

Tomatoes, cucumber, feta cheese, olives with spices **V**

DOLMADES

Grape leaves, rice, pomegranate reduction, cinnamon, frisee **V+GF**

Mimosa bar, **Levantine Bloody Mary**, and House Vodka/ Gin / Rum / Tequila / Whiskey / Champagne / All Draft Beers

*No shots, neat or on the rocks

**Please request mimosa from your server if you prefer not to go to the mimosa bar

***Don't feel like drinking? Choose anything from our juices & sodas!

****each reservation has 90 minutes limit (starting from reservation time)

snacks/choose one

TOUM BEEF GYRO

Hand minced short ribs, lavas, onion, tomatoes, toum, feta, sucuk spice

FALAFEL **V+GF**

Hummus sauce, West Bank pickles

ZA'ATAR FRIES

Harissa isot sauce **GF**

BOUREKAS

Crispy fillo, sauteed spinach, harissa

FRIED HALLOUMI

Pine honey, dukkah(contains walnut and pistachio), chives **GF**

BAZLAMA **GRILLED CHEESE**

Bazlama bread, 3 cheese (kashkaval, provolone and feta), pepper, tomato dipped in roasted fresh thyme sesame, harissa sauce

***BAZLAMA** Bazlama is a single-layered, flat, circular and leavened bread with a creamy yellow colour, found in Turkey.

MUSAKHAN TAWOOK

Breaded fried chicken, Ras el Hanout, shatta creamy sauce

LAHMACUN

Minced beef, Maras pepper, eggplant sogulme

LABNEH MAN'OUSH

Za'atar, labneh, tomatoes, pickle, olive halves, mint, parsley

main/choose one

CILBIR HARISSA

Fried eggs, spicy eggplant, smoked yogurt **GF**

DUKKAH LEBANESE

HASHWEH

Fried eggs, sauteed beef, walnut, cheese, tarragon butter sauce, dukkah **GF**

MENEMEN

Scrambled eggs, Urfa pepper, tomato, onions, toasted garlic bread, avocado

SUCUK OMELETTE

Spiced Turkish beef sausage **GF**

NOHOOT DURUM

Antep style braised chickpea, tomato, avocado, onion, mint, parsley **V**

available for take-out



LEVANTINE TEA 3

Black tea with mint and pomegranate blossom

TURKISH COFFEE 5

no sugar/medium/sweet



COFFEE 4

ESPRESSO DRINKS 5

HONEY NUTMEG LATTE 5

HALVA CARDAMOM LATTE 5

GOLDEN TURMERIC LATTE 5

sweets/choose one

ZERDE

Turmeric rice pudding, turmeric, infused rose, kadaif, toasted walnut

CARAWAY TOAST

Cinnamon, chili, caraway, tahini chocolate sauce

HALVA MOUSSE

Dark chocolate, caraway seeds

VEGAN GLUTEN FREE

We do not split checks and only accept up to 5 credit cards per table. 20% Gratuity charge is added to parties of 6 or more.

ala IS A CASHLESS RESTAURANT. CREDIT AND DEBIT ACCEPTED.

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES. CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOOD BORNE ILLNESS.