



charcuterie

DUCK PROSCIUTTO 10	SAGE FETA DIP 12
Turkish coffee, orange - GF	Cyprus feta, sage, freshened toasted walnut - V + GF
AGED BEEF SUCUK 10	KECI 10
Turkish sucuk, onion thyme jam - GF	Goat cheese, walnut, thyme crumbles, roasted red peppers in pomegranate reduction - V
TORSHI 8	ZAYTOON 8
Assorted pickles from West Bank, harissa - VEGAN + GF	Turkish olives, toasted orange peel, walnut, aniseed, herbs (contain pits) - VEGAN + GF
SMOKED MACKEREL 10	
Sumac cream, quick pickled onion (may contain pin bones) - GF	

snacks

ROCCA SALAD 12	FALAFEL 12
Arugula, fennel, rolled goat cheese, green apple, pomegranate molasses, cold pressed olive oil, lemon, sumac, isot - V + GF	Pickles from West Bank, baby radish, sumac Aleppo pepper, hummus - VEGAN + GF
HARISSA HUMMUS 14	FRIED HALLOUMI 12
Harissa, chopped Moroccan olives, berry capers, Turkish olive oil, Persian cucumbers, radish - VEGAN + GF	Pine honey, dukkah(contains walnut and pistachio), chives - V + GF
NIGELLA BREAD 4	DOLMA 12
Roasted nigella seeds, sesame. (2 piece) - VEGAN	Stuffed grape leaves, Urfa chili sauce, garlic labne, tarhana chips(warm) - V
TABOON BREAD 8	
Sesame, walnut, pistachio, caraway, chili flakes, garlic - VEGAN	



mezze

ADANA KEBAP

32

Hand-minced rib eye on wide iron skewer and grilled on an open mangal filled with burning charcoal. Served with yogurt, pepper and lavas bread.

GOLDEN CAULIFLOWER

14

Roasted cauliflowers, cilantro chermoula, turmeric, tahini, pomegranate - **VEGAN + GF**

SHISH BATINJAN

18

Eggplant skewers, confit garlic, tahini chickpea puree, "Ras el hanout", braised chickpeas, zoug - **VEGAN + GF**

MANTI

16

Vegetarian mini dumplings filled with beans, tomato sauce, yogurt, fried mint, butter - **V**

LAHMACUN Flatbread

14

Minced beef, Maras pepper, onion, garlic, eggplant sogulme (two mini lahmacuns)

RED SNAPPER

26

Fried red snapper fillet, hummus sauce, pickle, crushed coriander seeds, sumac - **GF**

BABA GHANOUSH TUNA CRUDO

24

Baba ghanoush, roasted pepper puree, avocado, fennel leaves, tuna cubes (Raw meat)

SAUTEED RUBIYAN

18

Sauteed prawns (3), orange, fennel, smoked red pepper sauce - **GF**

TOUM RIBS GYRO

14

Pulled angus beef short ribs, lavas, onion, tomatoes, toum, feta

***TOUM** is a garlic sauce common to the Levant, ingredients are crushed together using a wooden mortar and pestle

LARGE PLATES to share

RAS EL HANOUT SHORT RIBS	52
Bone in short ribs slow cooked in brick oven (8 Hours), "Ras el hanout", confit garlic, pomegranate seeds, chickpea puree, freekeh pilaf	
PIRZOLA	64
6 piece of lamb chops, sumac and pickled onions, harissa, toun, freekeh pilaf	
DUKKAH TAWOOK	48
Roasted chicken legs, dukkah spice (contains walnut and pistachio), labneh, zough, dates, freekeh pilaf	
FREEKEH PILAF	12
Freekeh, onion, almond, date V	

***FREEKEH** is a cereal food made from green durum wheat that is roasted and rubbed to create its flavor. It is an ancient dish derived from Levantine cuisine.

*SELJUK STAR

The Great Seljuk Empire was a high medieval empire, originating from the Oghuz Turks. Each corner of the Seljuk star symbolizes a different virtue: compassion, patience, truthfulness, keeping secrets, loyalty, modesty, generosity, and gratitude. Another meaning of the octagonal star is victory.





sweets

HALVA MOUSSE V 12
Fermented pepper, dark chocolate,
cherries - V + GF

ANTEP BAKLAVA 12
Toasted pistachio, lavender
kaymak, lavender seeds
(Proudly made with sheep ghee in
Antep) - V

SUMAC ICE CREAM 8
Sumac, pomegranate, waffle cone
- V

*** ANTEP** Gaziantep baklava, which is
made with locally grown pistachio nuts,
was awarded “protected status” by the
European Union, a designation that
recognizes a specific local food, protects it
from imitators

coffee / tea

LEVANTINE TEA 4
Black tea with mint and
pomegranate blossom

HERBAL TEA 3
Digestive, cardamom, cinnamon,
decaf

TURKISH COFFEE 5
no sugar/medium/sweet

COFFEE (regular/decaf) 4

ESPRESSO 5

SIGNATURE LATTES 5
Whole milk / Oat milk

HONEY NUTMEG

LAVENDER

HALVA CARDAMOM

GOLDEN TURMERIC

ala IS A CASHLESS RESTAURANT. CREDIT AND DEBIT ACCEPTED.

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.

**CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD
INCREASE THE RISK OF FOOD BORNE ILLNESS.**