



ala

main menu

CHARCUTERIE

SPICED CHEESES	24
Saffron burrata	
Za'atar feta	
Isot goat cheese - V + GF	
TORSHI	8
Assorted pickles from West Bank, harissa	
- VEGAN + GF	
CURED MEATS	28
Cured smoked duck prosciutto	
Aged butcher Turkish sausage	
Cured smoked mackerel - GF	
ZAYTOON	8
Turkish olives, toasted orange peel, walnut, aniseed, herbs (contain pits) - VEGAN + GF	
TABOON BREAD	8
Sesame, walnut, pistachio, caraway, chili flakes, garlic - VEGAN	
ZA'ATAR PITA - VEGAN	6

MEZZE

AKHTUBUT	24
Grilled coriander crusted octopus, confit sweet potatoes, fennel, pepper coulis, olive tapenade, chopped sardines, crispy kale - GF	
DORADE	28
Fried fresh Aegean dorade, faswlya (white beans), lentil, peas, amba, pickled onions - GF	
QUIZI (LAMB) SHISH KEBAP	24
Marinated lamb, herb, tabbouleh, kefir labneh, za'atar	
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	18
Turmeric roasted cauliflower head, dukkah pesto, lemon tahini, pomegranate seeds, preserved apricot, sumac herb salad - VEGAN + GF	
SHISH BATINJAN	18
Eggplant skewers, confit garlic, tahini chickpea puree, "Ras el hanout", pearl couscous (contains nuts), truffle glaze, zoug - VEGAN	
MANTI	16
Beans-filled mini dumplings, tomato sauce, yogurt, fried mint, butter - V	
LAHMACUN (Flatbread)	18
Minced beef, Maras pepper, onion, garlic, eggplant sogulme	

SNACKS

KHYAR SALAD	14
Cucumber, khas(lettuce) peas, shaved fennel, crispy diced pita, grilled lemon dressing - VEGAN	
BABA GHANOUSH	14
Roasted eggplant, tahini, harissa Turkish black olive paste, za'atar lavash chips - VEGAN	
LAMB PAZI SARMA	22
Wrapped collard greens with ground lamb, rice, dried plum, strained labneh - GF	
FRIED HALLOUMI	14
Pine honey, dukkah, chives (contains nuts) - V + GF	
SOGAN DOLMA	16
Stuffed onion, rice, spices, foam(warm) - VEGAN + GF	

LARGE PLATES

RAS EL HANOUT SHORT RIBS	52
Bone in short ribs slow cooked in brick oven (8 Hours), "Ras el hanout", confit garlic, pomegranate seeds, sweet potato puree, freekeh pilaf	
PIRZOLA	64
6 pieces of pistachio-crusted lamb chops, grilled leek, Urfa pepper infused sauce, pomegranate harissa, pearl couscous (contains nuts)	
WHOLE TAWOOK	52
Lightly smoked whole chicken stuffed with grape leaf dolma, sauteed baby potatoes and peppers	

SIDES

FREEKEH PILAF	12
Beef broth, freekeh, onion, almond, date	
PEARL COUSCOUS	12
Mint dukkah pesto (contains nuts) - VEGAN	

SWEETS

HALVA TART	12
Dark chocolate mousse, burnt cardamom meringue, toasted pistachios - V ANTEP	
BAKLAVA	12
Roasted pistachio, lavender kaymak, lavender seeds (Proudly made with sheep ghee in Antep) -V	
SUMAC ICE CREAM	12
Preserved apricot, sumac oats cookies	
V BIRD'S NEST KUNAFIA	10
Apple cider braised pear, citrusy raisins, nutmeg walnuts, Turkish coffee - VEGAN	

ala IS A CASHLESS RESTAURANT. CREDIT AND DEBIT ACCEPTED.

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOODALLERGIES OR INTOLERANCES.

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.

