

ala

ala serves Levantine mezze, also known as Eastern Mediterranean tapas. Three or four mezze plates are typically served per person.

The dishes are brought out one by one...
First, the cold dishes, then the hot ones.

TASTING EXPERIENCE 58

Choose any 3 hot or cold mezze from our vibrant selection, blending modern flair with Levantine tradition. Complete your meal with a decadent dessert of your choice.

*Price is per person. All guests at the table must participate. Mixed spreads and Kunafa excluded.

COLD MEZZE

HUMMUS.....	10
pickled dates, chickpea fritter, paprika - VEGAN + GF	
BABA GHANOUSH.....	10
charred eggplant, tahini, chermoula - VEGAN + GF	
SKORDALIA.....	10
potatoes, garlic, chives, Urfa pepper oil, walnut - VEGAN + GF	
ZA'ATAR LABNEH.....	10
labneh, homemade za'atar, dill oil - V + GF	
MIXED SPREADS.....	24
hummus, baba ghanoush, skordalia, za'atar labneh - V + GF	
DUCK PROSCIUTTO.....	16
crispy lavash, orange, onion preserve, golden shatta (mild spicy), Turkish coffee	
TUNA TARTARE DOLMADES**.....	18
dolmades, yellowfin tuna, Urfa pepper, mustard, garlic, yogurt, toasted sesame - GF	
HALF AGED BASTURMA**.....	18
cured beef tenderloin slices, basturma spice, arugula, parmesan, qiraz harissa - GF (raw meat)	
SALT & MELON.....	16
Watermelon, feta, sesame, tomato, cucumber, watercress, herbs, pomegranate molasses - V + GF	
FATTOUSH.....	18
roasted tamarind-infused apricot, tomato, cucumber, watercress, herbs, crispy salted lavash - VEGAN	
SALMON KIBBEH NAYAH**.....	20
house-smoked salmon tartare, bulgur, onion, hot Urfa pepper, radish, pickles, lettuce	
PITA.....	4
house-made - VEGAN	

LARGE PLATES

ADANA KEBAB.....	36
minced rib-eye, labneh, harissa, onion, lavash, hot pepper	
MUSHROOM SHISH KEBAB.....	28
marinated portobello cubes, chickpea salad, eggplant sogulme - VEGAN + GF	
TARKHÜN LAVRAKI.....	54
butterflied wild-caught Aegean branzino cooked in paper, fresh tarragon, bay leaves, asparagus, lemon - GF (The Sea's Wrap)(البحر ليفيف)	
FENNEL TAWOOK.....	38
half chicken, fennel seeds, toum, roasted fennel, salad, grilled carrot - GF	
RAS-EL HANOUT SHORT RIBS.....	52
braised short ribs, ras-el hanout, mashed dill potatoes	
QUZI WARAK ENAB*.....	62
12 hours braised lamb shoulder, dolmades, mujadara, seven spice, labneh, almonds, crispy onions - GF	
*limited availability. a showstopping Levantine dish of stuffed grape leaves and slow-cooked lamb, served tableside by flipping the pot to reveal a fragrant, layered masterpiece	

LEVANT WINE & COCKTAILS 40

A cocktail to start with, 2 wines (3 oz) through the dinner, a cocktail to end your Levantine Mezze night.

*Must be purchased with food.

HOT MEZZE

KECHI.....	14
goat cheese, za'atar, preserved fig, pita crumbs - V	
HALLOUMI WRAPS.....	16
halloumi, phyllo dough, apricot preserve, pistachio dukkah - V	
FALAFEL.....	14
falafel, herb seeds, gherkin pickles, spicy tahini - VEGAN + GF	
DOLMA BI LAHM.....	20
grape leaves stuffed rice, minced beef, yogurt, cherry harissa, toum - GF	
BATATA HARA.....	14
crispy potatoes, harissa, toum, red za'atar - VEGAN + GF	
MANTI.....	18
mini beef dumplings, beef stock, labneh, harissa, crispy fresh mint	
KARANAB.....	16
crispy brussels sprouts, currants, toum, walnuts, mint, dill - VEGAN + GF	
CARROT MAHMAS.....	16
tamarind, tahini-labneh, chermoula, feta, pistachio dukkah - V + GF	
GARIDES KEBAB.....	24
grilled tiger shrimp, parsley tahini pesto, grilled lettuce, seven spice - GF	
TAWOOK SHISH KEBAB.....	20
marinated chicken thigh cubes, spicy apricot amba, herb salad - GF	
GOLDEN CAULIFLOWER.....	16
fried cauliflower, turmeric, cloves, dates, golden shatta (mild spicy) - VEGAN + GF	
BASTURMA PIDE.....	20
cured beef tenderloin, kashkaval cheese, parsley pesto, arugula, parmesan	
SOUJOUK PIDE.....	18
Turkish butcher sausage, kashkaval cheese, hot honey	
ZA'ATAR PIDE.....	16
Palestinian za'atar, kashkaval cheese, labneh, thyme oil, gherkin pickle - V	
MUJADARA.....	14
rice, green lentils, labneh, crispy onions, seven spice - V + GF	

flatbreads

SWEETS

ANTEP BAKLAVA.....	14
pistachio baklava, white chocolate dukkah - V	
KUNAFA.....	16
sweet cheese, pomegranate ice cream, rose petals - V	
LAYALI LUBNAN.....	12
semolina, coconut milk, pistachio, jallab* - VEGAN	
*rose-infused date-tamarind molasses	
HAZELNUT HALVA SEMIFREDDO.....	12
chocolate, halva, hazelnut, Turkish coffee, sour cherry - V	
CRÉMÉ TAHINI BRÛLÉE.....	12
gluten free batter, cardamom, tahini - V + GF (certified gluten free)	

ala serves Levantine Cuisine with a modern twist.
We do not serve anything traditional.

While we take utmost care to prevent cross-contamination, we CANNOT guarantee our dishes are free from allergens. Please inform us of any allergies and intolerances.

**Consumption of raw or undercooked food may elevate the risk of foodborne illness.

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.