

charcuterie

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

snacks

KHYAR SALAD	14	HARIRA SOUP	14
Cucumber, khas(lettuce) peas, shaved fennel, crispy diced pita, grilled lemon dressing - VEGAN		Hearty tomato base, bulgur, chickpeas, Moroccan spices - VEGAN	
BABA GHANOUSH	14	FRIED HALLOUMI	14
Roasted eggplant, tahini, harissa Turkish black olive paste, za'atar lavash chips - VEGAN		Pine honey, dukkah, chives (contains nuts) - V + GF	
TABOON BREAD	8	SOGAN DOLMA	16
Sesame, walnut, pistachio, caraway, chili flakes, garlic - VEGAN		Stuffed onion, rice, spices, dried tomato foam(warm) - V + GF	
		ZA'ATAR PITA (2 piece)	6
		- VEGAN	

mezze

- HAMACHI** 24
Cumin crusted Hamachi, green apple salad, pickled pearl onions, herb oil cream, finger lime (Raw meat) - **GF**
- AKHTUBUT** 24
Grilled coriander crusted octopus, confit sweet potatoes, fennel, pepper coulis, olive tapenade, chopped sardines, crispy kale - **GF**
- GRILLED DORADE** 28
Grilled fresh Aegean dorade, faswlya (white beans), carrot amba, crispy pickled onions - **GF**
- CRISPY VEAL NECK** 18
Ras el hanout crispy boneless veal neck, green pearl couscous, mint pesto, crispy diced beef bacon (contains walnut and pistachio)
- 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

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, sweet potato puree, freekeh pilaf	
PIRZOLA	64
6 pieces of pistachio-cruste d lamb chops, braised collard greens, roasted parsnip, Urfa pepper infused sauce, pearl couscous (contains nuts)	
QUAIL	52
Mulberry marinated boneless quail, cauliflower puree, charred spring onions, pearl couscous (contains nuts)	

sides

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

***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.

sweets

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

coffee / tea

LEVANTINE TEA	4	SIGNATURE LATTES	5
Turkish black tea, mint, hibiscus		Whole milk / Oat milk	
HERBAL TEA	3	HONEY NUTMEG	
Digestive / cardamom / cinnamon / decaf		LAVENDER	
TURKISH COFFEE	5	HALVA CARDAMOM	
no sugar / medium / sweet		GOLDEN TURMERIC	
		COFFEE (regular/decaf)	4
		ESPRESSO	5

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.