

HAPPY HOUR

DRINKS

cocktails

pandora

gin, lavender, lime

levant

vodka, sumac, pomegranate, lime

bulut*

rum, pineapple, coconut, raki, pomegranate

*bulut: cloud

mirra* martini

Mirra, Vodka, Kahlua, Turkish Coffee
middle eastern espresso,

\$10

ala

beers

guinness

dogfish head 60 minute - IPA

fat tire - amber ale

dc brau - IPA

hoegaarden - lager

spaten - lager

\$6

wines

Red, Rose, White, Sparkling
House Selection

\$6

home infused wines

\$8

louloudi

Elderflower infused white wine

dionysus

Cucumber-mint infused white wine

rodiou

Pomegranate-infused red wine

cleopatra

Rose-watermelon infused red wine

Available only Monday-Friday from 2-6 PM.
Available only at the bar and designated areas only.



HAPPY HOUR

SNACKS

\$9

ARAYES*

Minced beef, kashkaval cheese, Maras pepper, garlic, parsley, dill, coriander, pickled cabbage *roasted meat pie

\$9

BATATA HARA

Red bliss potatoes, harissa, toum - VEGAN

\$9

TAWOOK STRIPS

Fried chicken breast, hot Urfa pepper honey, isot infused oil, torshi

\$9

KARANAB

Fried brussel sprouts, lemon tahini, mint, dill, toasted walnuts - VEGAN + GF

\$9

LAHMACUN (flatbread)

Ground beef, onion, garlic, pepper

\$9

SAMBOOSA

Minced beef, ginger, garlic, maras pepper, turmeric, cilantro, onion, lemon, tamarind, fennel, coriander (2 pieces)



ala

ala IS TRYING TO BE A CASHLESS RESTAURANT.

We strongly encourage you to pay by card. We may not have enough change.
We do not split checks and only accept up to 5 credit cards per table.
%20 Gratuity charge is added to parties of 6 and more.

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