

ala | DC BETHESDA

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

48

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. The entire table must participate.
Mixed spreads and Kunafa excluded.

COLD MEZZE

- 12** | **HUMMUS**
pickled dates, crispy onions - VEGAN
- 12** | **BABA GHANOUSH**
charred eggplant, chermoula - VEGAN + GF
- 12** | **JAGEGH**
labneh, mint powder, fried pickles, artichoke, mint - V + GF
- 12** | **ZA'ATAR LABNEH**
labneh, home made za'atar, dill oil - V + GF
- 24** | **MIXED SPREADS**
hummus, baba ghanoush, jagegh, za'atar labneh
- 16** | **IMAM BAYILDI**
baby eggplant, tomato, parsley - VEGAN + GF
- 16** | **SALATAT SHAMANDAR**
roasted beet, orange blossom labneh, water cress - GF
- 18** | **CRAB FATTOUSH**
lump crab, pineapple, cucumber, onion, mint, fried lavash
- 18** | **TARTARE DOLMADES**
dolmades, yellowfin tuna, Urfa pepper, mustard, garlic, yogurt - GF
- 20** | **AKHTABUT CARPACCIO**
sous vide octopus leg, Urfa pepper mustard, parmesan, watercress - GF
- 12** | **DUCK PROSCIUTTO**
crispy rice lavash, orange, shatta, Turkish coffee - GF
- 10** | **ZAYTOON & TORSHI**
house fermented pickles, fermented pickle juice, olives - VEGAN + GF (contains pits)
- 4** | **PITA**

LARGE PLATES

- 22** | **GOLDEN CAULIFLOWER**
cauliflower, pineapple amba, tahini, chermoula - VEGAN + GF
- 28** | **ADANA KEBAB**
minced rib-eye, labneh, harissa, onion
- 36** | **WHOLE LAVRAKI**
grilled agean branzino, asparagus - GF
- 28** | **SUMAC TAWOOK**
half chicken, toum, orange, potatoes, fried pita
- 40** | **RAS-EL HANOUT SHORT RIBS**
braised short ribs, ras-el hanout, grilled potatoes
- 42** | **TURKISH COFFEE RUB LAMB SHANK**
roasted lamb shank, carrot, potato, broccoli - GF

LEVANT WINE & COCKTAILS

36

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

- 10** | **KADAIF FETA**
kadaifi, sesame, Maras pepper, honey - V
- 16** | **SHORBAT LOBSTER & CRAB** soup
lobster reduction, lump crab, vegetables, pita
- 12** | **KECHI**
goat cheese, za'atar, preserved fig, pita crumbs - V
- 14** | **HALLOUMI WRAPS**
halloumi, phyllo dough, bergamot, dukkah - V (contains nuts)
- 14** | **FALAFEL**
falafel, sunflower-sesame-coriander-dill seeds, pickles - VEGAN + GF
- 12** | **BATATA HARA**
fried potatoes, harissa, toum - VEGAN + GF
- 18** | **MANTI**
mini beef dumplings, beef stock, labneh, harissa, fried fresh mint
- 16** | **KARANAB**
fried brussel sprouts, currants, toum, walnuts - VEGAN + GF
- 14** | **BROCCOLINI**
grilled broccolini, dill seeds, toum, parmesan crisps - V + GF
- 18** | **GARIDES SOUJOK**
shrimp, Urfa pepper, garlic, Turkish sausage, pita croutons
- 18** | **TAWOOK SHISH**
chicken breast, spiced amba, grilled chili pepper - GF
- 16** | **MUSHROOM SHISH KEBAB**
marinated portobello mushroom cubes, pea stew (served in room temperature), tahini, lime - VEGAN + GF
- 18** | **SHORT RIBS PIDE** flatbread
pulled short ribs, toum, feta, tomato, pepper
- 16** | **SOUJOUK PIDE** flatbread
Turkish sausage, creamy feta, hot honey
- 14** | **ZA'ATAR PIDE** flatbread
Palestinian za'atar, creamy feta, labneh, thyme oil - V

SWEETS

- 12** | **ANTEP BAKLAVA**
pistachio baklava, white chocolate dukkah - V
- 16** | **KUNAFA**
sweet cheese, pomegranate ice cream, rose petals - V
- 10** | **LAYALI LUBNAN**
semolina, oatmilk, pistachio, *jallab - VEGAN
*rose infused date-tamarind molasses
- 10** | **HAZELNUT HALVA SEMIFREDDO**
chocolate, halva, hazelnut, Turkish coffee, pineapple - V
- 10** | **SKILLET SUMAC COOKIE**
sumac cookie, walnut, raisin - GF (certified gluten free)

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

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

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.

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.
ala IS TRYING TO BE A CASHLESS RESTAURANT.

Due to ongoing coin shortage, ala encourages the use of card and digital payment methods.