

Brunch

\$34 THREE COURSE PRIX FIXE BRUNCH MENU

\$14 • Bottomless Mimosas
\$14 • Bottomless Levantine Bloody Mary

Join us at the bar and elevate your brunch experience by garnishing your mimosas with an array of fresh fruits, juices, and syrups, and don't forget to spice up your Bloody Mary with pickles and a tantalizing mix of spices. Cheers to flavors of the Levant and fun time!

*Each reservation has 90 minutes limit (starting from reservation time)

*Bottomless drinks are only purchasable with 3-course food. **A la Carte is available for parties of up to 3.**

*The entire table must participate.

MEZZES select one

BABA GHANOUSH VEGAN GF \$14
Charred eggplant puree, roasted red pepper, pomegranate molasses and seeds, garlic

HUMMUS VEGAN GF \$14
Charred green chickpeas, paprika flakes

SPRING FATTOUSH SALAD VEGAN GF \$16
Strawberry, asparagus, peas, little gem, watermelon radish, red onion, mint, parsley, dijon vinaigrette

FRIED HALLOUMI V GF \$16
Cyprus halloumi, pine honey, Egyptian dukkah spice (contains walnut and pistachio)

LAHMACUN \$16
Minced beef, shallots, garlic, parsley, tomato, Maras pepper, cilantro

BATATA HARA VEGAN \$14
Red bliss potatoes, harissa, spring garlic toum, za'atar

SAMBOOSA \$14
Minced beef, ginger, garlic, maras pepper, turmeric, cilantro, onion, lemon, tamarind, fennel, coriander

MAIN COURSE select one

ARAYES \$16
Minced beef, kashkaval cheese, Maras pepper, garlic, parsley, dill, coriander, pickled cabbage (roasted meat pie.)
* Batatas served with a la carte orders

KARANAB VEGAN GF \$18
Fried Brussel sprouts, currants, dill, lemon tahini

SOUJOK AND EGG SANDWICH \$18
Scrambled egg, grilled soujok, kashkaval cheese
* Batatas served with a la carte orders

CRAB OMELETTE GF \$22
Chesapeake lump crab, soujok spice, kashkaval cheese, grilled spring onions
* Batatas served with a la carte orders

SHAKSUKA V GF \$16
Tomato, onion, pepper, eggs, beyaz peynir
* Batatas served with a la carte orders

QABAQ DOLMA GF \$18
Herb-seasoned rice and ground lamb stuffed zucchini, charred tomato sauce, labneh

QUZI BURGER \$18
Spiced lamb patty, beyaz peynir, torshi, red onion, tomato, harissa
* Batatas served with a la carte orders

TAWOOK STRIPS \$18
Fried chicken breast, hot Urfa pepper honey, torshi
* Batatas served with a la carte orders

CHALLAH MAHSHI TOAST V \$18
Challah bread, strawberry rhubarb compote, sumac, vanilla kaymak * Mahshi: describe dishes that are stuffed or filled

THE **RAMMYS** 2024
BEST BRUNCH FINALIST



SWEETS select one

ZALABIA V \$14
Fried dough with lemon blueberry compote, cheesecake kaymak

HALVA MOUSSE VEGAN GF \$12
coconut milk, vanilla, cinnamon, cardamom, saffron, mango

ANTEP BAKLAVA V \$14
Pistachio baklava, white chocolate pistachio ganache

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*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

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES.
CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOOD-BORNE ILLNESS.

V=Vegetarian GF=Gluten Free VEGAN= VEGAN

Extras

BRUNCH DRINKS

- mimosa** 10
orange / cranberry / pineapple / grapefruit
- levantine bloody marry** 10
garlic, sumac, Urfa pepper, isot

COFFEE & TEA

- LEVANTINE TEA** 4
Black Turkish tea, mint, rose
- HERBAL TEA** 3
Digestive, cardamom, cinnamon, decaf
- TURKISH COFFEE** 5
no sugar / medium / sweet
- COFFEE** 4
(regular / decaf)
- ESPRESSO** 5

HOME-INFUSED WINES

- louloudi** 14
Elderflower infused white wine
- rodiou**
Pomegranate infused red wine
- dionysus**
Cucumber and mint infused white wine
- cleopatra**
Rose and watermelon infused red wine

COCKTAIL Signatures 16

- pandora**
Gin, lavender, lime
- levant**
Vodka, sumac, pomegranate, lime
- mirra martini**
Mirra, vodka, kahlua, cardamom, Turkish coffee
*mirra: middle eastern espresso
- bulut**
rum, pineapple, coconut, pomegranate
(will make you feel on cloud) *bulut: cloud
- aslan**
bourbon, honey ginger, passion fruit, peychaud's float
- shevid martini**
Dill infused gin, pickle juice, pimento
- qinna-bon**
Cinnamon infused bourbon, caramelized apple, orange
- raw'barb**
Rum, rhubarb, lychee, aperol
- rozmarin**
Rosemary infused tequila, grapefruit, blackberry
- incir**
Tequila, bergamot tea, fig

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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. We strongly encourage you to pay by a card. We may not have enough change.