



BOTTOMLESS BRUNCH

\$44 per person 90 minutes time limit.

Includes unlimited mimosas with variety of flavors (juices, syrups, fresh fruits) from Mimosa bar, Levantine Bloody Mary plus 3 course brunch.

(The entire table must participate. During the brunch hours, a la carte orders are not available. The kitchen closes at 3:30 PM)

*Please request mimosa from your server if you prefer not to go to the mimosa bar

**Don't feel like drinking? Choose anything from our juices & sodas!

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

Pita bread is available upon request.

starters/choose one

LABNEH

Labneh (Kefir cheese) za'atar, sumac, garlic - **V**

ZAYTOON

Turkish olives, toasted orange peel, walnut, aniseed, herbs (contain pits) - **GF**

FALAFEL

Hummus sauce, West Bank pickles - **VEGAN + GF**

ZA'ATAR FRIES

Harissa isot sauce - **V + GF**

SAGE FETA DIP

Cyprus feta, sage, freshened toasted walnut - **V + GF**

FRIED HALLOUMI

Pine honey, dukkah(contains walnut and pistachio), chives - **V + GF**

mains/choose one

GRILLED CHEESE

Challah bread, kashkaval, dipped in za'atar - **V**

MUSAKHAN TAWOOK

Breaded fried chicken, Ras el Hanout, creamy shatta sauce

CAULIFLOWER KOFTA

Fried cauliflower patties, spiced tahini sauce - **VEGAN**

SPINACH BOUREKAS

Crispy fillo, sauteed spinach, cheese, harissa - **V**

BEYTI KEBAP

Minced short ribs, pepper, walnut, onion, tomatoes, lavas, yogurt

SUCUK BENEDICT

Pasture raised fried eggs, grilled butcher sucuk, pita, harissa, zoug, tarragon hollandaise

GOAT CHEESE BENEDICT

Pasture raised eggs, roasted pepper, goat cheese, dukkah, pita, tarragon hollandaise - **V**

SHAKSUKA

Pasture raised eggs, Urfa pepper, tomato, onions, garlic, turmeric, cumin, feta- **V + GF**

BABA GHANOUSH CILBIR

Pasture raised fried eggs, baba ghanoush, braised Ras-el Hanout chickpeas, yogurt, sumac - **V + GF**

sweets/choose one

FRIED LAVAŞ

Confit pear, star anise, cloves, fried lavas, vegan cinnamon kajmak, toasted pistachios - **VEGAN**

CHALLAH TOAST

Challah bread, cinnamon, kaymak, toasted almond, Malatya apricot preserve - **V**

HALVA MOUSSE

Dark chocolate, caraway seeds - **V + GF**

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.



EXTRAS

COCKTAILS signatures

16

kaliteli

Jasmine infused whiskey, wild flower honey, pollen

mişmiş (mishmish)

Rum, Turkish Apricot sherbet, Pineapple, dark cherry.

halfeti

Tequila, Rose, Desert pear

ephesus

Mezcal, Mandarin, Lemon

baharat

Gin, orange, pear, cinnamon, cloves, star anise.

pandora

Gin, Lavender, Lime.

levant

Vodka, Sumac, Pomegranate, Lime.

mirra martini

Mirra, Vodka, Kahlua, Turkish Coffee
*mirra: middle eastern espresso,

har

Whiskey, Turmeric, Smoked Urfa pepper

salalah

Vodka, Grapefruit, Pomegranate.

HOME-INFUSED WINES

14

louloudi

Elderflower infused white wine

dionysus

Cucumber and mint infused white wine

rodiou

Pomegranate infused red wine

cleopatra

Rose and watermelon infused red wine

white sangria

cucumber, mint, elderflower, peach

red sangria

hibiscus, orange, pomegranate, strawberry

coffee / tea

LEVANTINE TEA 4

Black tea with mint and pomegranate blossom

HERBAL TEA 3

Digestive, cardamom, cinnamon, decaf

TURKISH COFFEE5

no sugar/medium/sweet

COFFEE (regular/decaf) 4

ESPRESSO 5

SIGNATURE LATTES 5

Whole milk / Oat milk / HOT or COLD

HONEY NUTMEG

LAVENDER

HALVA CARDAMOM

GOLDEN TURMERIC

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 A CASHLESS RESTAURANT. CREDIT AND DEBIT ACCEPTED.