



charcuterie

DUCK PROSCIUTTO	10	FETA GF	8
Turkish coffee, orange GF		Sun dried tomato, tarragon, nigella seeds ✓	
AGED BEEF SUCUK	10	KECI	8
Turkish sucuk, onion thyme jam GF		Goat cheese, walnut, thyme crumbles, roasted red peppers in pomegranate reduction ✓	
TORSHI	6	ZAYTOON	6
Assorted pickles from West Bank, harissa VEGAN + GF		Turkish olives, toasted orange peel, walnut, aniseed, herbs (contain pits) VEGAN + GF	
SMOKED MACKEREL	10		
Sumac cream, quick pickled onion (may contain pin bones) GF			

snacks

DOLMA	12	FALAFEL	12
Stuffed grape leaves, Urfa chili sauce, garlic labne, tarhana chips(warm) ✓		Pickles from West Bank, baby radish, sumac Aleppo pepper, hummus VEGAN + GF	
FRIED HALLOUMI	12	TOUM RIBS GYRO	14
Pine honey, dukkah(contains walnut and pistachio), chives V+GF		Pulled angus beef short ribs, lavas, onion, tomatoes, toum, feta	
ROCCA SALAD	12	LAHMACUN Flatbread	12
Arugula, fennel, rolled goat cheese, green apple, pomegranate molasses, cold pressed olive oil, lemon, sumac, isot V+GF		Minced beef, Maras pepper, onion, garlic, eggplant sogulme (two mini lahmacuns)	
HARISSA HUMMUS	14	*TOUM	is a garlic sauce common to the Levant, ingredients are crushed together using a wooden mortar and pestle
Harissa, chopped Moroccan olives, berry capers, Turkish olive oil, Persian cucumbers, radish VEGAN			
NIGELLA BREAD	4	TABOON BREAD	8
Roasted nigella seeds, sesame. (2 piece) ✓		Sesame, walnut, pistachio, caraway, chili flakes, garlic VEGAN	



mezze

CAULIFLOWER 14

Roasted cauliflowers, cilantro chermoula, turmeric, tahini, pomegranate

VEGAN + GF

RED SNAPPER 26

Fried red snapper fillet, hummus sauce, pickle, crushed coriander seeds, sumac GF

SHISH BATINJAN 18

Eggplant skewers, confit garlic, tahini chickpea puree, "Ras el hanout", braised chickpeas, zoug VEGAN

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.

MANTI 16

Vegetarian mini dumplings filled with beans, tomato sauce, yogurt, fried mint, butter ✓

RUBIYAN MESHWI 16

Grilled peeled prawns (2) on skewer, shakshuka sauce, butter, cilantro, cumin, garlic, lemon, toasted kadaif

*SELJUK STAR

The Great Seljuk Empire was a high medieval empire, originating from the Oghuz Turks. Each corner of the Seljuk star symbolizes a different virtue: compassion, patience, truthfulness, keeping secrets, loyalty, modesty, generosity, and gratitude. Another meaning of the octagonal star is victory.





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, chickpea puree, freekeh pilaf

PIRZOLA

64

6 piece of lamb chops, sumac and pickled onions, harissa, toum, freekeh pilaf

DUKKAH TAWOOK **GF**

48

Roasted chicken legs, dukkah spice (contains walnut and pistachio), labneh, zough, dates, grilled baby potatoes

All large plates come with:

Marinated olives, pickles, grilled lettuce, nigella bread

***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 MOUSSE ✓

8

Dark chocolate, caraway seeds

ANTEP BAKLAVA

12

Toasted pistachio, lavender kaymak, lavender seeds (Proudly made with sheep ghee in Antep) ✓

SUMAC POMEGRANATE

ICE CREAM ✓

8

Sumac, pomegranate, waffle cone

***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



coffee / tea

LEVANTINE TEA	4	SIGNATURE LATTES	5
Black tea with mint and pomegranate blossom		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.