

ala

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 58

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. All guests at the table must participate. Mixed spreads and Kunafa excluded.

COLD MEZZE

HUMMUS.....	12
pickled dates, chickpea fritter – VEGAN + GF	
BABA GHANOUSH.....	12
charred eggplant, tahini, chermoula – VEGAN + GF	
MA’ABANEKH.....	12
labneh, roasted celery root, carrot, toasted almond, garlic – V + GF	
ZA’ATAR LABNEH.....	12
labneh, homemade za’atar, dill oil – V + GF	
MIXED SPREADS.....	24
hummus, baba ghanoush, ma’abanekh, za’atar labneh	
DUCK PROSCIUTTO.....	16
crispy lavash, orange, golden shatta(mild spicy), Turkish coffee	
TUNA TARTARE DOLMADES.....	18
dolmades, yellowfin tuna, Urfa pepper, mustard, garlic, yogurt – GF	
KOUSA MAHSHI.....	16
spiced rice stuffed zucchini, tomato, yogurt – V + GF	
ZAYTOONA.....	14
olives, smoked eggplant, dried tomatoes, tahini, fried lavash – VEGAN	
FATTOUSH AL-BIR.....	16
roasted tamarind infused pear, tomato, cucumber, watercress, herbs, crispy lavash – VEGAN	
SALMON KIBBEH NAYAH.....	20
house-smoked salmon tartare, bulgur, hot Urfa pepper, radish, pickles	
PITA.....	4

LARGE PLATES

ADANA KEBAB.....	36
minced rib-eye, labneh, harissa, onion, lavash	
MUSHROOM SHISH KEBAB.....	28
marinated portobello cubes, pea salad, eggplant sogulme – VEGAN + GF	
TARKHÜN LAVRAKI.....	54
Butterflied wild-caught Aegean branzino cooked in paper, fresh tarragon, fresh garlic scapes, bay leaves, lemon – GF (The Sea’s Wrap)(البحر لفيف)	
FENNEL TAWOOK.....	38
half chicken, fennel seeds, toum, roasted fennel, salad, grilled carrot – GF	
RAS-EL HANOUT SHORT RIBS.....	52
braised short ribs, ras-el hanout, mashed tarragon potatoes	
BATINJAN SINI KEBAB.....	36
eggplant, spicy ground beef, tomato, onion, lavash(cooked in brick oven)	
QUZI WARAK ENAB*.....	58
braised lamb shoulder, dolmades, mujadara, seven spice, labneh, almonds, crispy onions – GF	
*a showstopping Levantine dish of stuffed grape leaves and slow-cooked lamb, served tableside by flipping the pot to reveal a fragrant, layered masterpiece	

LEVANT WINE & COCKTAILS 40

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

FETTEH.....	20
eggplant, tomato, chickpea, tahini, labneh, almonds, goat cheese, yufka – V	
KECHI.....	12
goat cheese, za’atar, preserved fig, pita crumbs – V	
HALLOUMI WRAPS.....	14
halloumi, phyllo dough, quince preserve, pistachio dukkah – V	
FALAFEL.....	14
falafel, herb seeds, pickles – VEGAN + GF	
DOLMA BI LAHM.....	18
grape leaves stuffed rice, minced beef, herbs, yogurt, cherry, toum – GF	
BATATA HARA.....	14
fried potatoes, harissa, toum – VEGAN + GF	
MANTI.....	18
mini beef dumplings, beef stock, labneh, harissa, fried fresh mint	
KARANAB.....	16
fried brussels sprouts, currants, toum, walnuts – VEGAN + GF	
CARROT MAHMAS.....	14
tamarind, tahini-labneh, chermoula, feta, pistachio dukkah – V + GF	
GARIDES KEBAB.....	22
grilled butterflied shrimps, shishito, chermoula, seven spice – GF	
TAWOOK SHISH.....	18
grilled chicken thigh cubes, spicy amba – GF	
GOLDEN CAULIFLOWER.....	16
fried cauliflower, turmeric, cloves, dates, golden shatta(mild spicy) – VEGAN + GF	
SHORT RIBS PIDE.....	20
pulled short ribs, toum, kashkaval cheese, pepper	
SOUJOUK PIDE.....	18
Turkish butcher sausage, kashkaval cheese, hot honey	
ZA’ATAR PIDE.....	16
Palestinian za’atar, kashkaval cheese, labneh, thyme oil – V	
MUJADARA.....	14
rice, green lentils, labneh, crispy onions, seven spice – V + GF	

SWEETS

ANTEP BAKLAVA.....	12
pistachio baklava, white chocolate dukkah – V	
KUNAFÄ.....	16
sweet cheese, pomegranate ice cream, rose petals – V	
LAYALI LUBNAN.....	12
semolina, oatmilk, pistachio, *jallab – VEGAN	
*rose-infused date-tamarind molasses	
HAZELNUT HALVA SEMIFREDDO.....	12
chocolate, halva, hazelnut, Turkish coffee, sour cherry – V	
CRÉMÉE TAHINI BRÛLÉE.....	12
gluten free batter, cardamom, tahini – V + GF (certified gluten free)	

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

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.
Consumption of raw or undercooked food may elevate the risk of foodborne illness.
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.