

charcuterie

DUCK PROSCIUTTO 8	FETA 8
Turkish coffee, orange GF	Sun dried tomato, tarragon, nigella seeds GF
AGED BEEF SUCUK 8	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 V+ GF	Turkish olives, toasted orange peel, walnut, aniseed, herbs (contain pits) V+ GF
SMOKED MACKEREL 8	
Sumac cream, quick pickled onion GF	



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PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES.

ala IS A CASHLESS RESTAURANT. CREDIT AND DEBIT ACCEPTED.

small plates

spreads

HUMMUS + Spicy Taboon 12	ZAALOUK + Spicy Taboon 12	GRILLED PITA BREAD 3
Tarragon, cold pressed olive oil, harissa V	Roasted eggplant, chili flakes, garlic, lemon wedge, cumin, sun-dried tomato, cilantro, Gemlik olives (contain pits) V	Grilled 2 piece of pita bread V
+add grilled sucuk 4	LABNEH + Spicy Taboon 12	SPICYTABOON 8
+add fried torshi 4	Labneh (Kefir cheese) Blackened onion, za'atar, sumac garlic, fermented Urfa pepper	Sesame, walnut, pistachio, caraway, chili flakes, garlic (non-spiced) V
+add prawn (2 piece) 8		*TABOON Levantine bread baked in a brick oven

snacks

DOLMA 12	TOUM RIBS GYRO 14	FRIED HALLOUMI 12
Stuffed grape leaves, Urfa chili sauce, garlic labne, tarhana chips(warm)	Pulled angus beef short ribs, lavas, onion, tomatoes, toum, feta	Pine honey, dukkah(contains walnut and pistachio), dried chives GF
	*TOUM is a garlic sauce common to the Levant, ingredients are crushed together using a wooden mortar and pestle.	FALAFEL 12
		Pickles from West Bank, baby radish, sumac Aleppo pepper, hummus V

flatbreads

* MAN'OUSHE Man'oushe (منقوشه) (Levantine Flatbread) is a Lebanese street food is eaten on the go, crispy on the outside, slightly chewy on the inside, and topped with the most aromatic of spice blends.	FINDIK LAHMACUN 12	LABNEH MAN'OUSHE 12
	Minced beef, Maras pepper, onion, garlic, eggplant sogulme (two mini lahmacuns)	Za'atar, labneh, tomatoes, pickle, olive halves, mint, parsley
	SUCUK MAN'OUSHE 14	
	Julienne Turkish beef sausage, kasar cheese, zoug, runny egg yolk, Turkish pepper pickles	

mezz e

FENNEL PILAF 8	Rice cooked with fresh fennel and star anise, caramelized onions V + GF	CAULIFLOWER 14	Roasted cauliflowers, cilantro chermoula, turmeric, tahini, pomegranate V + GF	MANTI 16	Vegetarian mini dumplings filled with beans, tomato sauce, yogurt, fried mint, butter
RED SNAPPER 22	Fried red snapper fillet, hummus sauce, pickle, crushed coriander seeds, sumac GF	ADANA KEBAP 28	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.	FREEKEH TABBOULEH 12	Freekeh, mint, parsley, pomegranate, heirloom tomatoes V
PEARL COUSCOUS 10	Israeli couscous, grilled shallots V			*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.	

LARGE PLATES + GRILLED PITA BREAD

SHORT RIBS 42	Bone in short ribs slow cooked in brick oven (8 Hours), "Ras el hanout", confit garlic, pomegranate seeds, fennel pilaf, lettuce herb salad
PIRZOLA 44	4 piece of lamb chops, sumac and pickled onions, harissa, toum, freekeh pilaf, lettuce herb salad
DUKKAH TAWOOK 32	Roasted chicken leg, dukkah spice (contains walnut and pistachio), labneh, zough, dates, grilled baby potatoes, lettuce herb salad
SHISH BATINJAN 28	Eggplant skewers, Israeli couscous, grilled shallot onions, confit garlic, tahini chickpea puree, "Ras el hanout", braised chickpeas, zoug, lettuce herb salad VEGAN

*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.

SWEETS

HALVA MOUSSE 8	Dark chocolate, caraway seeds	PEAR CONFIT 12	"Mirra" sauce, irmik, pismaniye, Turkish coffee (Made with oatmilk) V	SUMAC POMEGRANATE ICE CREAM 8	Sumac, pomegranate, waffle cone
PISTACHIO BAKLAVA 12	Lavender seeds, lavender kaymak				

VEGAN GLUTEN FREE

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.

At ala, we are happy to work with you to plan your:

Office party, birthday, brunch or dinner, reception, holiday party, happy hour, and any other celebrations!

At ala coffee+more, we will be here to host your: (8AM - 3PM)

Breakfast meetings, study groups, office breaks, and any other morning events!

