

## charcuterie

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



[ala-dc.com/dictionary](http://ala-dc.com/dictionary)

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

ala IS A CASHLESS RESTAURANT. CREDIT AND DEBIT ACCEPTED.

## small plates

### spreads

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

### snacks

|   |   |   |
|---|---|---|
| <b>DOLMA</b> 12   | <b>TOUM RIBS GYRO</b> 14  | <b>FRIED HALLOUMI</b> 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 <b>GF</b> |
|   | <b>*TOUM</b> is a garlic sauce common to the Levant, ingredients are crushed together using a wooden mortar and pestle. | <b>FALAFEL</b> 12   |
|   |   | Pickles from West Bank, baby radish, sumac Aleppo pepper, hummus <b>V</b> |

### flatbreads

|   |   |  |
|---|---|--|
| <b>* MAN'OUSHE</b> 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. | <b>FINDIK LAHMACUN</b> 12   | <b>LABNEH MAN'OUSHE</b> 12                                     |
|   | Minced beef, Maras pepper, onion, garlic, eggplant sogulme (two mini lahmacuns)           | Za'atar, labneh, tomatoes, pickle, olive halves, mint, parsley |
|   | <b>SUCUK MAN'OUSHE</b> 14   |  |
|   | Julienne Turkish beef sausage, kasar cheese, zoug, runny egg yolk, Turkish pepper pickles |  |

## mezze

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

## LARGE PLATES + GRILLED PITA BREAD

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

### \*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

- |                                 |  |                                      |
|---------------------------------|--|--------------------------------------|
| <b>HALVA MOUSSE</b> 8           | <b>PEAR CONFIT</b> 12  | <b>SUMAC POMEGRANATE ICE CREAM</b> 8 |
| Dark chocolate, caraway seeds   | "Mirra" sauce, irmik, pismaniye, Turkish coffee (Made with oatmilk) <b>V</b> | Sumac, pomegranate, waffle cone      |
| <b>PISTACHIO BAKLAVA</b> 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!

