

ala

RESTAURANT WEEK WINTER 2023

LEVANTINE MEZZE EXPERIENCE - \$55 per person+tax+gratuity

Entire table should participate -Each reservation has 2 hours limit (starting from reservation time)

AMUSE BOUCHE

HARIRA SOUP

Hearty tomato base, bulgur, chickpeas, Moroccan spices – VEGAN

MEZZE along with Za'atar pita - choose one

CURED MEAT PLATE ZA'ATAR LABNEH

Duck prosciutto, smoked mackerel, aged beef sucuk Labneh (Kefir cheese) Blackened onion, za'atar, sumac garlic, fermented Urfa

PIYAZ SALAD

Braised white beans, hibeş (tahini sauce), onion, baby romaine, pickled dates -

VEGAN + GF

pepper

DOLMA

Bell pepper piperade, shaved pearl onions, oil foam(warm) – V + GF

MAIN COURSE - choose one

ADANA KEBAP GOLDEN CAULIFLOWER

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.

Turmeric roasted cauliflower head, dukkah pesto, lemon tahini, pomegranate seeds, preserved apricot, sumac herb salad - VEGAN + GF

RED SNAPPER BAHĀRĀT TAWOOK

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

Garlic bathed, seared whole chicken hens, saffron couscous, pepper shaksuka, baharat sauce

SWEETS - choose one

HALVA MOUSSE

Fermented pepper, dark chocolate, halva, preserved cherries.

ALEPPO SINI KADAIF

Shredded phyllo pastry, roasted whole pistachios, lavender cream

MA'AMOUL & ICE CREAM

Preserved figs, oats and ma'amoul,sumac ice cream.

LEVANTINE COCKTAIL & WINE PAIRING choose one cocktail & one glass of wine \$20 per person