

# ala

## main menu

### LEVANT WINE & COCKTAILS

\$36

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

#### COLD MEZZE

##### NONTRADITIONAL HUMMUS

Fig, roasted chestnut, apricot, cranberry - V + GF

\$14

##### MUTABAL

Roasted butternut squash, harissa, tahini, labneh, pistachios - V + GF

\$14

##### LABNEH

Labneh, olive oil, za'atar, tarragon, leek tarator - V + GF

\$14

##### BABA GHANOUSH

Charred eggplant, dill pesto(pumpkin seeds), pomegranate - VEGAN+GF

\$14

##### MIXED SPREADS

Small portions of each spread

\$26

##### WINTER FATTOUSH SALAD

Radicchio, radish, pear, onion, roasted squash, pumpkinseeds - VEGAN

\$14

##### ROASTED BEET SALAD

Roasted mixed beets, citrus, goat cheese, butterhead lettuce - V + GF

\$12

##### TORSHI & ZAYTOON

Homemade pickles and Turkish olives, (contain pits)- VEGAN + GF

\$6

##### ZA'ATAR PITA (2 piece) -V

\$6

#### HOT MEZZE

##### SHORBET ADAS (lentil soup)

Cardamom, lentils, carrot, ginger, turmeric, coconut milk - VEGAN + GF

\$16

##### FALAFEL

Minced chickpea fritter, tahini sauce, house pickles - VEGAN + GF

\$16

##### FRIED HALLOUMI

Apple and apricot compote, black currants, ginger, turmeric, dukkah, chives (contains walnut and pistachio) - V + GF

\$14

##### SPINACH CROQUET

Feta, spinach, corn flour, acuka - V

\$14

##### BATATA HARA

Red bliss potatoes, harissa, toum - VEGAN

\$16

##### KARANAB

Fried Brussel sprouts, currants, toasted walnut, apple glaze, toum -V

\$16

##### MANTI

Mini Turkish dumplings filled with white beans, roasted mushroom, truffle, horseradish, labneh (Processed with soybeans) - V

\$18

##### URFA PEPPER SHRIMP

Peeled shrimps, Urfa pepper, garlic, parsley, pita croutons

\$22

#### MAIN COURSE

##### BIBER DOLMA

Herb-seasoned rice stuffed bell pepper, red pepper infusion, pomegranate molasses, lemon air- VEGAN + GF

\$22

##### GOLDEN CAULIFLOWER

Turmeric cauliflower, amba, tahini, herb salad, pomegranate, dill pesto- VEGAN + GF

\$22

##### TAWOOK SHISH KEBAB

Chicken thigh, sumac, pine nuts, grilled tomato-hot pepper - GF

\$24

##### ROASTED HALF BAHĀRĀT TAWOOK

Spice roasted half chicken, celery, apricot, amba, zhoug - GF

\$28

##### ADANA KEBAB

Minced rib eye, Maras pepper, bell pepper, sumac, onion, harissa, labneh, grilled long chili pepper

\$32

##### LOKUM KEBAB

Lightly seasoned lamb tenderloin, braised napa cabbage, herb salad, nigella seed - GF

\$36

##### RUMAAN DENVER STEAK

10 oz Denver steak, harissa, saffron, batata puree, preserved lemon, pomegranate glaze - GF

\$32

##### LAVRÁKI

Grilled branzino, roasted parsnips, pink peppercorn, pistachio, grape vinegar - GF

\$30

##### RAS EL HANOUT SHORT RIBS

8 hours braised beef short ribs, eggplant sogulme - GF

\$36

#### SIDES

##### JEWELS PILAF

Rice, sundried apricots, almonds, parsley, dill - V + GF

\$12

##### MOROCCAN COUSCOUS

Chickpeas, harissa, couscous - V

\$14

##### SABZI COUSCOUS

Couscous, carrot, zucchini, dukkah (contains nuts) - V

\$12

#### SWEETS

##### ANTEP BAKLAVA

Pistachio baklava, dark cherry kaymak

\$14

##### SUMAC ICE CREAM

Housemade pomegranate & sumac ice cream, Turkish Cotton Candy (Pismaniye)

\$12

##### HALVA MOUSSE

Dark chocolate, coconut milk, halva - VEGAN

\$12

ala serves Levantine cuisine with modern twist.  
WE DO NOT SERVE ANYTHING TRADITIONAL

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

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.

ala IS TRYING TO BE A CASHLESS RESTAURANT.

Due to ongoing coin shortage, ala encourages the use of card and digital payment methods.