



# ala

## SUMMER RESTAURANT WEEK

AUGUST 17 – SEPTEMBER 6, 2026

4-COURSE DINNER **\$55**

LEVANT WINE &  
COCKTAILS **\*\$30**

\*Regular \$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 the Restaurant week deal

## COLD MEZZE CHOOSE ONE

### HUMMUS

pickled dates, chickpea fritter, paprika – VEGAN + GF

### ZA'ATAR LABNEH

labneh, home made za'atar, dill oil – V + GF

### SALT & MELON

Watermelon, feta, sesame, tomato, cucumber, watercress, herbs,  
pomegranate molasses – V + GF

## HOT MEZZE CHOOSE ONE

### BATATA HARA

crispy potatoes, harissa, toum, red za'atar – VEGAN + GF

### ZA'ATAR PIDE

Palestinian za'atar, kashkaval cheese, labneh, thyme oil, gherkin pickle – V

### MUJADARA

rice, green lentils, labneh, crispy onions, seven spice – V + GF

## MAIN CHOOSE ONE

### ADANA KEBAB

minced rib-eye, labneh, harissa, onion, lavash, hot pepper

### LAVRAKI

butterflied wild-caught Aegean branzino cooked in paper, bay leaves, asparagus,  
lemon – GF

### FENNEL TAWOOK

half chicken, fennel seeds, toum, roasted fennel, salad, grilled carrot – GF

### MUSHROOM SHISH KEBAB

marinated portobello cubes, chickpea salad, eggplant sogulme – VEGAN + GF

## SWEET CHOOSE ONE

### ANTEP BAKLAVA

pistachio baklava, white chocolate dukkah – V

### LAYALI LUBNAN

semolina, oatmilk, pistachio, \*jallab – VEGAN

\*rose infused date-tamarind molasses

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.

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.

ala IS TRYING TO BE A CASHLESS RESTAURANT. Due to ongoing coin shortage, ala encourages the use of card and digital payment methods.