



## charcuterie

|   |  |
|---|--|
| <b>DUCK PROSCIUTTO</b> 10   | <b>SAGE FETA DIP</b> 12  |
| Turkish coffee, orange - <b>GF</b>                                      | Cyprus feta, sage, freshened<br>toasted walnut - <b>V + GF</b>                                       |
| <b>AGED BEEF SUCUK</b> 10   | <b>KECI</b> 10   |
| Turkish sucuk, onion thyme jam -<br><b>GF</b>                           | Goat cheese, walnut, thyme<br>crumbles, roasted red peppers in<br>pomegranate reduction - <b>V</b>   |
| <b>TORSHI</b> 8   | <b>ZAYTOON</b> 8   |
| Assorted pickles from West Bank,<br>harissa - <b>VEGAN + GF</b>         | Turkish olives, toasted orange<br>peel, walnut, aniseed, herbs<br>(contain pits) - <b>VEGAN + GF</b> |
| <b>SMOKED MACKEREL</b> 10   |  |
| Sumac cream, quick pickled onion<br>(may contain pin bones) - <b>GF</b> |  |

## snacks

|   |  |
|---|--|
| <b>ROCCA SALAD</b> 12   | <b>FALAFEL</b> 12  |
| Arugula, fennel, rolled goat<br>cheese, green apple, pomegranate<br>molasses, cold pressed olive oil,<br>lemon, sumac, isot - <b>V + GF</b> | Pickles from West Bank, baby<br>radish, sumac Aleppo pepper,<br>hummus - <b>VEGAN + GF</b> |
| <b>HARISSA HUMMUS</b> 14  | <b>FRIED HALLOUMI</b> 12   |
| Harissa, chopped Moroccan olives,<br>berry capers, Turkish olive oil,<br>Persian cucumbers, radish -<br><b>VEGAN + GF</b>                   | Pine honey, dukkah(contains<br>walnut and pistachio), chives - <b>V +<br/>GF</b>           |
| <b>ZA'ATAR PITA</b> (2 piece) 6   | <b>DOLMA</b> 12  |
| - <b>VEGAN</b>  | Stuffed grape leaves, Urfa chili<br>sauce, garlic labne, tarhana<br>chips(warm) - <b>V</b> |
|   | <b>TABOON BREAD</b> 8  |
|   | Sesame, walnut, pistachio, caraway,<br>chili flakes, garlic - <b>VEGAN</b>                 |



## mezze

### ADANA KEBAP

32

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.

### GOLDEN CAULIFLOWER

14

Roasted cauliflowers, cilantro chermoula, turmeric, tahini, pomegranate - **VEGAN + GF**

### SHISH BATINJAN

18

Eggplant skewers, confit garlic, tahini chickpea puree, "Ras el hanout", braised chickpeas, zoug - **VEGAN + GF**

### MANTI

16

Vegetarian mini dumplings filled with beans, tomato sauce, yogurt, fried mint, butter - **V**

### LAHMACUN Flatbread

14

Minced beef, Maras pepper, onion, garlic, eggplant sogulme (two mini lahmacuns)

### RED SNAPPER

26

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

### BABA GHANOUSH TUNA CRUDO

24

Baba ghanoush, roasted pepper puree, avocado, fennel leaves, tuna cubes (Raw meat)

### SAUTEED RUBIYAN

18

Sauteed prawns (3), orange, fennel, smoked red pepper sauce - **GF**

### TOUM RIBS GYRO

14

Pulled angus beef short ribs, lavas, onion, tomatoes, toum, feta

\***TOUM** is a garlic sauce common to the Levant, ingredients are crushed together using a wooden mortar and pestle

## LARGE PLATES to share

|  |           |
|--|-----------|
| <b>RAS EL HANOUT SHORT RIBS</b>  | <b>52</b> |
| Bone in short ribs slow cooked in brick oven (8 Hours), "Ras el hanout", confit garlic, pomegranate seeds, chickpea puree, freekeh pilaf |           |
| <b>PIRZOLA</b>   | <b>64</b> |
| 6 piece of lamb chops, sumac and pickled onions, harissa, toun, freekeh pilaf  |           |
| <b>DUKKAH TAWOOK</b>   | <b>48</b> |
| Roasted chicken legs, dukkah spice (contains walnut and pistachio), labneh, zough, dates, freekeh pilaf                                  |           |
| <b>FREEKEH PILAF</b>   | <b>12</b> |
| Beef broth, freekeh, onion, almond, date   |           |

**\*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.

### \*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** 12  
 Fermented pepper, dark chocolate,  
 cherries - V + GF

**ANTEP BAKLAVA** 12  
 Toasted pistachio, lavender  
 kaymak, lavender seeds  
 (Proudly made with sheep ghee in  
 Antep) - V

**SUMAC ICE CREAM** 8  
 Sumac, pomegranate, waffle cone  
 - V

**\* ANTEP** Gaziantep baklava, which is  
 made with locally grown pistachio nuts,  
 was awarded “protected status” by the  
 European Union, a designation that  
 recognizes a specific local food, protects it  
 from imitators

**BLOSSOM PUDDING** 10  
 Oat milk, rice, orange blossom,  
 pistachio, candied orange,  
 cinnamon - VEGAN

## coffee / tea

**LEVANTINE TEA** 4  
 Turkish black tea, mint, hibiscus

**HERBAL TEA** 3  
 Digestive / cardamom / cinnamon /  
 decaf

**TURKISH COFFEE** 5  
 no sugar / medium / sweet

**COFFEE** (regular/decaf) 4

**ESPRESSO** 5

**SIGNATURE LATTES** 5  
 Whole milk / Oat milk

**HONEY NUTMEG**  
**LAVENDER**  
**HALVA CARDAMOM**  
**GOLDEN TURMERIC**

**ala IS A CASHLESS RESTAURANT. CREDIT AND DEBIT ACCEPTED.**

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.**