



35 RESTAURANT WEEK BRUNCH BUFFET*

SUMMER RESTAURANT WEEK -AUGUST 17 - SEPTEMBER 6, 2026

Enjoy our full brunch buffet, including your choice of one complimentary drink — either a refreshing mimosa or any cold soft beverage such as juice or soda — to complete your experience.

12 BOTTOMLESS DRINKS*

Mimosas-Levantine Bloody Mary or drip coffee-tea-juice-soda (Must be purchased with buffet menu)

*Pricing & Duration Policy:

- Parties of 1-4: \$35 per person for a 2-hour seating (Bottomless drinks optional)
- Parties of 5-7: \$46 per person (buffet+bottomless drinks) for a 2-hour seating
- Parties of 8 or more: \$65 per person (buffet+bottomless drinks) for a 3-hour seating
- Children under 12 receive 50% off the buffet price
- Each reservation has a 2-hour limit (starting from reservation time)
- Take-outs are not allowed
- A la carte orders and dinner menus are not available



from the buffet

STARTERS

- SPREADS
- COLD MEZZES
- CHEESES
- OLIVES
- SEAFOOD
- CHARCUTERIE
- DEVEILED EGGS
- SALAD STATION
- YOGURT
- JAMS
- DRIED NUTS
- FRUITS

SWEETS

- FRUIT STATION
- LAYALI LUBNAN
- DARK CHOCOLATE MOUSSE
- BLINTZ
- KADAYIF
- BAKLAVA
- TULUMBA
- BROWNIE
- DONUTS
- MUFFINS
- FRUIT TARTS
- CHOCOLATE FOUNTAIN
- WAFFLES

OVEN

- PITA BREAD
- GARLIC BREAD
- ROLL FRENCH
- PITA CHIPS
- CHALLAH KNOTS
- FOCACCIA BREAD
- VARIETY COOKIES
- DANISH

EGGS

- SCRAMBLED EGGS
- SHAKSHUKA

VEGETABLE

- KARANAB
- BATATA HARA
- MASHED POTATOES
- GOLDEN CAULIFLOWER
- ONION SOUP

FROM THE OVEN

- CHEESE BOREK
- LAMB BI AJEEN

hot station LAND

- TAWOOK SCHNITZEL
- ADANA MEATBALL
- PULLED SHORT RIBS
- BEEF SAUSAGE
- BRAISED LAMB
- CHICKEN CASSEROLE
- TURKEY BACON

SEAFOOD

- STEAMED LAVRAKI
- SHRIMP CASSEROLE

CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOOD-BORNE ILLNESS.

All the dishes at the buffet comply with the dietary restrictions listed below.

V=Vegetarian GF=Gluten Free VEGAN= VEGAN

ALLERGEN DISCLAIMER

Our food is prepared and served in a shared kitchen and buffet environment where cross-contact with allergens is highly likely.

We do not offer an allergen-free experience, and cannot accommodate allergy-specific requests.

By choosing to dine with us, guests accept full responsibility for any allergen exposure and associated risks.

The restaurant assumes no liability for allergic reactions or related health issues.

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Extras

SIGNATURE COCKTAILS

16



pandora
gin, lavender, lime



kakoule
bourbon, mandarin, cardamom



levant
vodka, sumac, pomegranate, lime



atesh
urfa pepper infused illegal mezcal, hibiscus



mirra* martini
vodka, mirra, kahlua, Turkish coffee
*middle eastern espresso



fehleg
tequila, passion fruit, lime



mishmish*
rum, burnt sun dried Turkish apricot puree, lemon
*apricot



jallab* sour جلاب
bourbon, carob, rose, pistachio
*rose infused date-tamarind molasses



khayyar
gin, Persian cucumber, dill, lemon



shammam
rum, honeydew, melon oil



threads of saffron
saffron infused bourbon, orange, dark cherry

BRUNCH DRINKS

10

mimosa
orange / pineapple / cranberry / grapefruit

Levantine bloody mary

Urfa pepper, sumac, garlic

mixed house drinks

Vodka, Gin, Tequila, Whiskey, Rum

COFFEE & TEA

ESPRESSO

Americano/Espresso/Latte/Cappuccino

TURKISH COFFEE

no sweet/medium/sweet

LEVANTINE TEA*

Black tea, hibiscus, rose, mint

DIGESTIVE TEA*

Pomegranate peel, fennel seeds, mint

HEALING TEA*

Linden flower, clove, turmeric, chamomile, sage

6

5

MOCKTAILS 10



qiraz fizz

cherry, cucumber, lemon, sparkling water



rumaan nana

pomegranate, mint, iced black tea



sumac lemonade

sumac infused house-made lemonade



limonana

lime, coconut, oatmilk, mint

*Explore our curated selection of house-made teas, expertly crafted using premium herbs, spices, and natural ingredients. Each blend delivers a refined balance of flavors and aromatic notes, offering a soothing and elegant experience with every sip.