

BOTTOMLESS BRUNCH

\$44 per person 90 minutes time limit.

Includes unlimited mimosas with variety of flavors (juices, syrups, fresh fruits) from Mimosa bar, Levantine Bloody Mary plus 3 course brunch.

(The entire table must participate. During the brunch hours, a la carte orders are not available. The kitchen closes at 3:30 PM)

*Please request mimosa from your server if you prefer not to go to the mimosa bar

**Don't feel like drinking? Choose anything from our juices & sodas!

***each reservation has 90 minutes limit (starting from reservation time)

Pita bread is available upon request.

starters/choose one

BABA GHANOUSH

Roasted eggplant, tahini, harissa
Turkish black olive paste, za'atar
lavash chips - **VEGAN**

DOLMA

Bell pepper micro shepherd salad,
shaved pearl onions, oil foam(warm) -
V + GF

FETA CROQUETTES

Potato balls, creamy feta &
spinach, micro shepherd salad,
muhammara - **V**

BATATA HARA

Comfit - fried potatoes, toum,
herbs - **VEGAN + GF**

SAGE FETA DIP

Cyprus feta, sage, freshened toasted walnut
- **V + GF**

FRIED HALLOUMI

Pine honey, dukkah (contains walnut and
pistachio), chives - **V + GF**

mains/choose one

PIYAZ SALAD

Braised white beans, hibeş (tahini
sauce), onion, baby romaine, pickled
dates - **VEGAN + GF**

SUMAC HONEY TAWOOK

Sesame-breaded fried chicken, walnut
herb salad

LAHMACUN Flatbread

Minced beef, Maras pepper, onion, garlic,
eggplant sogulme

QUZI BURGER

Lamb, cucumber, caramelized
onions, khyar bi laban **Ouzi: lamb*

ATAYEF

Buckwheat pancakes, charred
berries, spiced pear compote,
strained milk curd - **V**

SIMIT & EGGS

Simit(Turkish bagel), goat cheese,
arugula, blood orange - **V**

CHILBIR

Poached egg, sumac labneh, grilled bread
- **V**

SHAKSUKA OMELETTE

Urfa pepper, tomato, onions, turmeric,
cumin, feta - **V + GF**

SUCUK OMELETTE

Turkish Butcher sausage, harissa, zoug -
GF

sweets/choose one

AUTUMN SPICE COBLER

Apple cider braised pear and peach,
citrusy raisins, nutmeg walnuts,
Turkish coffee - **VEGAN**

ZALABIA

Fried dough, cinnamon kaymak,
preserved cherries, fresh berries,
pistachios - **V**

HALVA MOUSSE

Dark chocolate, caraway seeds - **V + GF**

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES. CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOOD-BORNE ILLNESS. **V**=Vegetarian **GF**=Gluten free **VEGAN**= VEGAN

EXTRAS

COCKTAILS signatures

16

aslan

Bourbon, Angostura Bitters, Almond Orgeat, Allspice Dram, Lemon

kaliteli

Jasmine infused whiskey, wild flower honey, pollen

mişmiş (mishmish)

Rum, Turkish Apricot sherbet, Pineapple, dark cherry.

pandora

Gin, Lavender, Lime.

levant

Vodka, Sumac, Pomegranate, Lime.

mirra martini

Mirra, Vodka, Kahlua, Turkish Coffee Ksarak, Spiced Pear Syrup, Lemon, Star Anise
*mirra: middle eastern espresso,

salalah

Vodka, Grapefruit, Pomegranate.

epheus

Mezcal, Mandarin, Lemon

rakamelo

Ksarak, Spiced Pear Syrup, Lemon, Star Anise

har

Whiskey, Turmeric, Smoked Urfa pepper

halfeti

Tequila, Rose, Desert pear

HOME-INFUSED WINES

14

louloudi

Elderflower infused white wine

dionysus

Cucumber and mint infused white wine

rodiou

Pomegranate infused red wine

cleopatra

Rose and watermelon infused red wine

coffee / tea

LEVANTINE TEA	4
Black Turkish tea, mint, hibiscus flower	
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 / HOT or COLD	

HONEY NUTMEG
LAVENDER
HALVA CARDAMOM
GOLDEN TURMERIC

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 A CASHLESS RESTAURANT. CREDIT AND DEBIT ACCEPTED.

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES. CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOOD-BORNE ILLNESS. V=Vegetarian GF=Gluten Free VEGAN= VEGAN