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.

VEGETARIAN: V
GLUTEN FREE: GF
VEGAN: VEGAN

$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.

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**starters/choose one**

<table>
<thead>
<tr>
<th>BABA GHANOUSH</th>
<th>FETA CROQUETTES</th>
<th>SAGE FETA DIP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted eggplant, tahini, harissa Turkish black olive paste, za’atar lavash chips – VEGAN</td>
<td>Potato balls, creamy feta &amp; spinach, micro shepherd salad, muhammara – V</td>
<td>Cyprus feta, sage, freshened toasted walnut – V + GF</td>
</tr>
<tr>
<td>DOLMA</td>
<td>BATATA HARA</td>
<td>FRIED HALLOUMI</td>
</tr>
<tr>
<td>Bell pepper micro shepherd salad, shaved pearl onions, oil foam(warm) – V + GF</td>
<td>Comfit - fried potatoes, toum, herbs – VEGAN + GF</td>
<td>Pine honey, dukkah (contains walnut and pistachio), chives – V + GF</td>
</tr>
</tbody>
</table>

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**mains/choose one**

<table>
<thead>
<tr>
<th>PIYAZ SALAD</th>
<th>QUZI BURGER</th>
<th>CHILBIR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised white beans, hibeş (tahini sauce), onion, baby romaine, pickled dates – VEGAN + GF</td>
<td>Lamb, cucumber, caramelized onions, khyar bi laban “Ouzi: lamb”</td>
<td>Poached egg, sumac labneh, grilled bread – V</td>
</tr>
<tr>
<td>SUMAC HONEY TAWOOK</td>
<td>ATAYEF</td>
<td>SHAKSUKA OMELETTE</td>
</tr>
<tr>
<td>Sesame-breaded fried chicken, walnut herb salad</td>
<td>Buckwheat pancakes, charred berries, spiced pear compote, strained milk curd – V</td>
<td>Urfa pepper, tomato, onions, turmeric, cumin, feta – V + GF</td>
</tr>
<tr>
<td>LAHMACUN</td>
<td>SIMIT &amp; EGGS</td>
<td>SUCUK OMELETTE</td>
</tr>
<tr>
<td>Flatbread</td>
<td>Simit(Turkish bagel), goat cheese, arugula, blood orange – V</td>
<td>Turkish Butcher sausage, harissa, zoug – GF</td>
</tr>
<tr>
<td>Minced beef, Maras pepper, onion, garlic, eggplant sogulme</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**sweets/choose one**

<table>
<thead>
<tr>
<th>AUTUMN SPICE COBBLER</th>
<th>ZALABIA</th>
<th>HALVA MOUSSE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple cider braised pear and peach, citrusy raisins, nutmeg walnuts, Turkish coffee – VEGAN</td>
<td>Fried dough, cinnamon kaymak, preserved cherries, fresh berries, pistachios – V</td>
<td>Dark chocolate, caraway seeds – V + GF</td>
</tr>
</tbody>
</table>

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V=Vegetarian GF=Gluten Free VEGAN= VEGAN

EXTRAS

COCKTAILS signatures

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 *mirra: middle eastern espresso,

salalah
Vodka, Grapefruit, Pomegranate.

ephesus
Mezcal, Mandarin, Lemon

rkamelo
Ksarak, Spiced Pear Syrup, Lemon, Star Anise

har
Whiskey, Turmeric, Smoked Urfa pepper

halfeti
Tequila, Rose, Desert pear

HOME-INFUSED WINES

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.