

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)

starters/choose one

HARISSA HUMMUS

Tarragon, cold pressed olive oil

VEGAN + GF

ZAYTOON

Turkish olives, toasted orange peel, walnut, aniseed, herbs (contain pits)

FALAFEL

Hummus sauce, West Bank pickles

VEGAN + GF

ZA'ATAR FRIES

Harissa isot sauce ✓ + GF

FETA

Sun dried tomato, tarragon, nigella seeds

✓ + GF

FRIED HALLOUMI

Pine honey, dukkah (contains walnut and pistachio), chives ✓ + GF

mains/choose one

GRILLED CHEESE

Challah bread, kashkaval, provolone, dipped in za'atar ✓

MUSAKHAN TAWOOK

Breaded fried chicken, Ras el Hanout, shatta creamy sauce

NOHOOT DURUM

VEGAN

Antep style braised chickpea, tomato, avocado, onion, mint, parsley

TOUM BEEF GYRO

Hand minced short ribs, lavas, onion, tomatoes, toum, feta, sucuk spice

BOUREKAS

Crispy fillo, sauteed spinach, harissa ✓

SHAKSUKA

Egg, Urfa pepper, tomato, onions, garlic, turmeric, cumin, feta, scallions

✓ + GF

SUCUK OMELETTE

Spiced Turkish beef sausage GF

CILBIR HARISSA

Fried eggs, spicy eggplant, smoked yogurt

✓ + GF

DUKKAH LEBANESE

HASHWEH GF

Fried eggs, sauteed beef, walnut, cheese, tarragon butter sauce, dukkah

sweets/choose one

FRIED LAVAŞ

Confit pear, star anise, cloves, fried lavas, vegan cinnamon kajmak, toasted pistachios VEGAN

CHALLAH TOAST

Challah bread, cinnamon, kaymak, toasted almond, Malatyap apricot preserve ✓

HALVA MOUSSE

Dark chocolate, caraway seeds ✓ + GF

Pita bread is available upon request.

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.

EXTRAS

COCKTAILS signatures

16

kaliteli

Don Julio Anejo, Hibiscus Flower, Raspberry Liqueur.

mişmiş (Mishmish)

Captain Morgan & raki smash, Turkish Apricot Puree, saffron/dark cherry bitters.

halfeti

Don Julio, Lemon, Rose water, Strawberry Syrup.

ephesus

Bulleit Rye Bourbon, Luxardo Cherry, Chai Spice, Lemon.

lahlou

Johnnie Walker, Lustau Brandy, Antica, Orange Bitter.

pandora

Tanqueray, Elderflower, Lavender, Lemon.

levant

Kettle One, Sumac, Pomegranate, Lime.

mirra martini

Mirra, Kettle One, Kahlua, Turkish Coffee Rim.

*mirra: middle eastern espresso,

har

Bulleit, Turmeric & Urfa pepper Syrup, Angostura bitters.

salalah

Kettle One, Grapefruit, Elderflower, Pomegranate.

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

white sangria

cucumber, mint, elderflower, peach

red sangria

hibiscus, orange, pomegranate, strawberry

coffee / tea

LEVANTINE TEA

4

Black tea with mint and pomegranate blossom

HERBAL TEA

3

Digestive, cardamom, cinnamon, decaf

TURKISH COFFEES

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

ala COFFEE + MORE

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.