

ala

ala serves Levantine mezze, also known as Eastern Mediterranean tapas.
Three or four mezze plates are typically served per person.
The dishes are brought out one by one...
First, the cold dishes, then the hot ones.

TASTING EXPERIENCE

Choose any 3 hot or cold mezze from our vibrant selection, blending modern flair with Levantine tradition. Complete your meal with a decadent dessert of your choice.

*Price is per person. The entire table must participate.
Mixed spreads and Kunafa excluded.

COLD MEZZE

- 12 **HUMMUS**
pickled dates, crispy chickpeas - VEGAN
- 12 **BABA GHANOUSH**
charred eggplant, chermoula - VEGAN + GF
- 12 **BORANI SHAMANDAR**
labneh, roasted beet, toasted almond, garlic - V + GF
- 12 **ZA'ATAR LABNEH**
labneh, home made za'atar, dill oil - V + GF
- 24 **MIXED SPREADS**
hummus, baba ghanoush, borani, za'atar labneh
- 16 **SALATAT SHAMANDAR**
roasted beet, orange blossom labneh, water cress - V + GF
- 16 **KARPUZ FETA**
watermelon, watercress, fennel leaves, pomegranate molasses, feta - V + GF
- 18 **TABBOULEH**
pearl barley, tomato, pickle, pomegranate, watermelon sauce, herbs, hazelnut - VEGAN
- 16 **KOUSA MAHSHI**
spiced rice stuffed zucchini, tomato, yogurt - V + GF
- 18 **TARTARE DOLMADES**
dolmades, yellowfin tuna, Urfa pepper, mustard, garlic, yogurt - GF
- 12 **DUCK PROSCIUTTO**
crispy rice lavash, orange, shatta, Turkish coffee - GF
- 10 **ZAYTOON & TORSHI**
house fermented pickles, olives, date vinegar - VEGAN + GF (contains pits)
- 4 **PITA**

LARGE PLATES

- 28 **MUSHROOM SHISH KEBAB**
marinated portobello mushroom cubes, pea salad, eggplant sogulme - VEGAN + GF
- 32 **ADANA KEBAB**
minced rib-eye, labneh, harissa, onion
- 42 **TARKHÜN LAVRAKI**
whole aegean branzino cooked in paper, fresh tarragon, bay leaves, tomatoes, lemon - GF *Lafif Al-Bahr (The Sea's Wrap)* (لفيف البحر)
- 32 **FENNEL TAWOOK**
half chicken, fennel seeds, toum roasted fennel, salad, grilled carrot
- 46 **RAS-EL HANOUT SHORT RIBS**
braised short ribs, ras-el hanout, mashed tarragon potatoes
- 48 **BRAISED QUZI**
roasted lamb shank, broccolini, mashed tarragon potatoes

52

LEVANT WINE & COCKTAILS

40

A cocktail to start with, 2 wines (3 oz) through the dinner, a cocktail to end your Levantine Mezze night.

*Must be purchased with food

HOT MEZZE

- 20 **FETTEH**
rolled eggplant, tomato, chickpea, tahini, labneh, goat cheese, fried yufka - V
- 12 **KECHI**
goat cheese, za'atar, preserved fig, pita crumbs - V
- 14 **HALLOUMI WRAPS** (contains nuts)
halloumi, phyllo dough, quince preserve, dukkah - V
- 14 **FALAFEL**
falafel, sunflower-sesame-coriander-dill seeds, pickles - VEGAN + GF
- 12 **BATATA HARA**
fried potatoes, harissa, toum - VEGAN + GF
- 18 **MANTI**
mini beef dumplings, beef stock, labneh, harissa, fried fresh mint
- 16 **KARANAB**
fried brussel sprouts, currants, toum, walnuts - VEGAN + GF
- 16 **BROCCOLINI MASHWI**
grilled broccolini, red shatta, toum, parmesan crisps, dill seeds - V + GF
- 14 **CARROT MAHMAS** (contains nuts)
roasted caramelized carrots, zhoug, dukkah, feta, herbs - V + GF
- 18 **GARIDES**
butterflied shrimps, shishito pepper, tomato Urfa pepper, garlic, garlic challah
- 18 **TAWOOK SHISH**
grilled chicken thigh cubes, spicy amba - GF
- 16 **GOLDEN CAULIFLOWER**
fried cauliflower, turmeric, cloves, dates, zhoug - VEGAN + GF
- 20 **SHORT RIBS PIDE** flatbread
pulled short ribs, toum, feta, tomato, pepper
- 18 **SOUJOUK PIDE** flatbread
Turkish butcher sausage, creamy feta, hot honey
- 16 **ZA'ATAR PIDE** flatbread
Palestinian za'atar, creamy feta, labneh, thyme oil - V

SWEETS

- 12 **ANTEP BAKLAVA**
pistachio baklava, white chocolate dukkah - V
- 16 **KUNafa**
sweet cheese, pomegranate ice cream, rose petals - V
- 10 **LAYALI LUBNAN**
semolina, oatmilk, pistachio, *jallab - VEGAN
*rose infused date-tamarind molasses
- 10 **HAZELNUT HALVA SEMIFREDDO**
chocolate, halva, hazelnut, Turkish coffee, sour cherry - V
- 10 **SKILLET TAHINI SOUFFLÉ**
gluten free cookie batter, walnut, tahini - GF (certified gluten free)

ala serves Levantine cuisine with a modern twist.
We do not serve anything traditional.

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

While we take utmost care to prevent cross-contamination, we cannot guarantee our dishes are free from allergens.
Please inform us of any allergies and intolerances.

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.