**LEVANT WINE & COCKTAILS**

$36

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

**COLD MEZZE**

KOLSA MUTABAL
Roasted butternut squash, harissa, tahini, labneh, pistachios - V + GF

LABNEH
Labneh, olive oil, za’atar, tarragon, kek tarator - V + GF

BABA GHANOUSH
Charred eggplant puree, dill pesto/pumpkin seeds), pomegranate seeds - VEGAN + GF

TIROKAFTERI
Cypriot feta, labneh, roasted red pepper, olives (Olives contain pits)

MIXED COLD MEZZE
Regular size of Mutabal, Labneh, Baba Ghanoush and Tirokafteri

$36

**MAIN COURSE**

BIBER DOLMA
Herb-seasoned rice stuffed bell pepper, red pepper filling, pomegranate molasses, lemon air - VEGAN + GF

GOLDEN CALLI FLOWER
Turmeric cauliflower, arbuza, tahini, herb salad, pomegranate, dill pesto - VEGAN + GF

TAWOOK SHISH KEBAB
Chicken thigh, sumac, pine nuts, grilled tomato-hot pepper - GF

ROASTED HALF BAHĀRĀT TAWOOK
Spice roasted half chicken, celery, apricot, arisaa, zhoug - GF

ADANA KEBAB
Minced rib eye, Maras pepper, bell pepper, sumac, onion, harissa, labneh, grilled long chili pepper

LAMB SHISH KEBAB
Herb-marinated lamb shoulder, cherry harissa puree, grilled tomato, chili - GF

PIRZOLA
Grilled lamb chops, spice pieces, spice marinated, braised napa cabbage, herb salad, nigella seed - GF

URFA PEPPER SHRIMP
Peeled shrimps, Urfa pepper, garlic, parsley, pita croutons

LAVRĀKI
Pan-seared branzino, blistered cherry tomatoes, fennel, lime powder - GF

RAS EL HANOUT SHORT RIBS
8 hours braised beef short ribs, eggplant souvlime - GF

$22

**SIDES**

JEWELS PILAF
Rice, sun-dried apricots, almonds, parsley, dill - V + GF

MOROCCAN COUSCOUS
Chickpeas, harissa, couscous - V

SABZI COUSCOUS
Couscous, carrot, zucchini, dukkah (contains nuts) - V

$14

**SWEETS**

ANTEP BAKLAVA
Pistachio baklava, dark cherry kaymak

SUMAC ICE CREAM
Housemade pomegranate & sumac ice cream, Turkish Cotton Candy (Pismaniye)

HALVA MOUSSE
Dark chocolate, coconut milk, halva - VEGAN

$12

$32

$28

$36

$18

$30

$36

$12

$14

$12

ala serves Levantine cuisine with modern twist.
WE DO NOT SERVE ANYTHING TRADITIONAL.

ala IS TRYING TO BE A CASHLESS RESTAURANT.
Due to ongoing coin shortage, ala encourages the use of card and digital payment methods.

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR 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.

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