

# Brunch

## \$34 THREE COURSE PRIX FIXE BRUNCH MENU

\$14 • Bottomless Mimosas  
• Bottomless Levantine Bloody Mary

Join us at the bar and elevate your brunch experience by garnishing your mimosas with an array of fresh fruits, juices, and syrups, and don't forget to spice up your Bloody Mary with pickles and a tantalizing mix of spices. Cheers to flavors of the Levant and fun time!

\*Each reservation has 90 minutes limit (starting from reservation time)

\*Bottomless drinks are only purchasable with 3-course food. A la Carte is available for parties of up to 5.

\*Pita bread is available upon request.

### STARTERS select one

**BABA GHANOUSH** VEGAN GF \$14  
Charred eggplant puree, dill pesto(pumpkin seeds), pomegranate

**KOUSA MOUTABAL** V GF \$14  
Roasted butternut squash, harissa, tahini, labneh, pistachios

**LABNEH** GF \$14  
Labneh, olive oil, za'atar, leek tarator

**WINTER FATTOUSH SALAD** VEGAN \$16  
Radicchio, radish, pear, onion, pumpkin seeds

**FRIED HALLOUMI** V GF \$16  
Apple and apricot compote, black currants, ginger, turmeric, dukkah, chives (contains walnut and pistachio)

**SPINACH CROQUETTES** V \$14  
Feta, spinach, corn flour, acuka

**BATATA HARA** VEGAN \$14  
Red bliss potatoes, harissa, toum

### MAIN COURSE select one

**ATAYEF** V \$16  
Buttermilk pancake, kaymak, tahini, apple butter

**FALAFEL BENEDICT** \$18  
Falafel, poached eggs, hollandaise, tarragon  
\* Batatas served with a la carte orders

**SOUJOK AND EGG SANDWICH** \$18  
Scrambled egg, grilled soujok, Kashkaval cheese  
\* Batatas served with a la carte orders

**SHRIMP MIHLAMA** \$22  
Sea island blue grits, Kashkaval cheese, harissa, Ras-El Hanout, smoked paprika \$16

**SHAKSUKA** V GF \$18  
Tomato, onion, pepper, eggs, beyaz peynir  
\* Batatas served with a la carte orders

**BIBER DOLMA** VEGAN GF \$18  
Herb-seasoned rice stuffed bell pepper, red pepper infusion, pomegranate molasses, lemon air

**QUZI BURGER** \$18  
Spiced lamb patty, beyaz peynir, torshi, red onion, tomato, harissa \* Batatas served with a la carte orders

**TAWOOK STRIPS** \$18  
Fried chicken breast, hot Urfa pepper honey, isot infused oil, torshi \* Batatas served with a la carte orders

**CHALLAH MAHSHI TOAST** V \$18  
Challah bread, roasted figs, toasted almonds, dates, whipped lor cheese  
\* Mahshi: describe dishes that are stuffed or filled

### SWEETS select one

**ZALABIA** V GF \$14  
Pumpkin spiced fried dough, Turkish coffee, pumpkin kaymak, salted caramel

**HALVA MOUSSE** VEGAN GF \$12  
Dark chocolate, coconut milk, halva

**ANTEP BAKLAVA** V \$14  
Pistachio baklava, black cherry kaymak

\*ANTEP Gaziantep baklava, which is made with locally grown pistachio nuts, was awarded "protected status" by the European Union, a designation that recognizes a specific local food, protects it from imitators

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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

## BRUNCH DRINKS

- mimosa** 10  
orange / cranberry / pineapple / grapefruit
- levantine bloody marry** 10  
garlic, sumac, Urfa pepper, isot

## COFFEE & TEA

- LEVANTINE TEA** 4  
Black Turkish tea, mint, rose
- HERBAL TEA** 3  
Digestive, cardamom, cinnamon, decaf
- TURKISH COFFEE** 5  
no sugar / medium / sweet
- COFFEE** 4  
(regular / decaf)
- ESPRESSO** 5

## SIGNATURE LATTES

- Whole milk / Oat milk / HOT or COLD
- HONEY NUTMEG** 5
- LAVENDER** 5
- HALVA CARDAMOM** 5
- GOLDEN TURMERIC** 5

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## HOME-INFUSED WINES

- louloudi** 14  
Elderflower infused white wine
- rodiou**  
Pomegranate infused red wine
- dionysus**  
Cucumber and mint infused white wine
- cleopatra**  
Rose and watermelon infused red wine

## COCKTAIL Signatures 16

- pandora**  
Gin, lavender, lime
- levant**  
Vodka, sumac, pomegranate, lime
- mirra martini**  
Mirra, vodka, kahlua, cardamom, Turkish coffee  
\*mirra: middle eastern espresso
- bulut**  
rum, pineapple, coconut, pomegranate  
(will make you feel on cloud) \*bulut: cloud
- aslan**  
bourbon, honey ginger, passion fruit, peychaud's float
- shevid martini**  
Dill infused gin, pickle juice, pimento
- qinna-bon**  
Cinnamon infused bourbon, caramelized apple, orange
- raw'barb**  
Rum, rhubarb, lychee, aperol
- rozmarin**  
Rosemary infused tequila, grapefruit, blackberry
- incir**  
Tequila, bergamot tea, fig

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 TRYING TO BE A CASHLESS RESTAURANT. We strongly encourage you to pay by a card. We may not have enough change.