

# BOTTOMLESS BRUNCH

# 44



BOTTOMLESS DRINKS & Starters for the table and one dish from each section

## starters/to share

### LABNEH

Labneh (Kefir cheese) Blackened onion, za'atar, sumac garlic, fermented Urfa pepper **GF**

### LAVENDER KAJMAK

Lavender infused milk cream, pistachio **GF**

### HARISSA HUMMUS

Tarragon, cold pressed olive oil **V**

### ZAYTOON & FETA **VEGAN**

Turkish feta cheese, sun dried tomatoes, Turkish olives, orange zest, anise seed

### DOLMADES **VEGAN + GF**

Grape leaves, rice, pomegranate reduction, cinnamon, frisee

Mimosa bar, **Levantine Bloody Mary**, and

House Vodka/ Gin / Rum / Tequila / Whiskey / Champagne / All Draft Beers

\*No shots, neat or on the rocks

\*\*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)

## snacks/choose one

### TOUM BEEF GYRO

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

### FALAFEL **VEGAN + GF**

Hummus sauce, West Bank pickles

### ZA'ATAR FRIES

Harissa isot sauce **GF**

### BOUREKAS

Crispy fillo, sauteed spinach, harissa

### FRIED HALLOUMI

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

### GRILLED CHEESE **ZA'ATAR**

Challah bread, 3 cheese (kashkaval, provolone and feta), pepper, dipped in za'atar

\***CHALLAH BREAD** a loaf of white leavened bread, typically plaited in form, traditionally baked to celebrate the Jewish sabbath. Similar to brioche bread.

### MUSAKHAN TAWOOK

Breaded fried chicken, Ras el Hanout, shatta creamy sauce

### LAHMACUN

Minced beef, Maras pepper, eggplant sogulme

### LABNEH MAN'OUSHE

Za'atar, labneh, tomatoes, pickle, olive halves, mint, parsley

## main/choose one

### CILBIR HARISSA **GF**

Fried eggs, spicy eggplant, smoked yogurt

### DUKKAH LEBANESE

### HASHWEH **GF**

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

### SHAKSUKA **GF**

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

### SUCUK OMELETTE **GF**

Spiced Turkish beef sausage

### NOHOOT DURUM

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

## sweets/choose one

### FRIED LAVAŞ

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

\***LAVAŞ** Lavash is one of the most widespread types of bread in Armenia,

Azerbaijan, Iran and Turkey.

### CARAWAY TOAST

Challah bread, cinnamon, chili, caraway, tahini chocolate sauce

### HALVA MOUSSE

Dark chocolate, caraway seeds **GF**

available for take-out



**LEVANTINE TEA** 3  
Black tea with mint and pomegranate blossom

**TURKISH COFFEE** 5  
no sugar/medium/sweet



**COFFEE** 4

**ESPRESSO DRINKS** 5

**HONEY NUTMEG LATTE** 5

**HALVA CARDAMOM LATTE** 5

**GOLDEN TURMERIC LATTE** 5

**VEGAN GLUTEN FREE**

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.

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.