



charcuterie

DUCK PROSCIUTTO 10	Turkish coffee, orange - GF	SAGE FETA DIP 12	Cyprus feta, sage, freshened toasted walnut - V + GF
AGED BEEF SUCUK 10	Turkish sucuk, onion thyme jam - GF	KECI 10	Goat cheese, walnut, thyme crumbles, roasted red peppers in pomegranate reduction - V
TORSHI 8	Assorted pickles from West Bank, harissa - VEGAN + GF	ZAYTOON 8	Turkish olives, toasted orange peel, walnut, aniseed, herbs (contain pits) - VEGAN + GF
SMOKED MACKEREL 10	Sumac cream, quick pickled onion (may contain pin bones) - GF		

snacks

PIYAZ SALAD 12	Braised white beans, hibeş (tahini sauce), onion, baby romaine, pickled dates - VEGAN + GF	HARIRA SOUP 12	Hearty tomato base, bulgur, chickpeas, Moroccan spices - VEGAN
BABA GHANOUSH 14	Roasted eggplant, tahini, harissa Turkish black olive paste, za'atar lavash chips - VEGAN	FRIED HALLOUMI 12	Pine honey, dukkah(contains walnut and pistachio), chives - V + GF
TABOON BREAD 8	Sesame, walnut, pistachio, caraway, chili flakes, garlic - VEGAN	DOLMA 12	Bell pepper micro shepherd salad, shaved pearl onions, oil foam(warm) - V + GF
ZA'ATAR PITA (2 piece) 6	- VEGAN		



mezze

HAMACHI

24

Cumin crusted Hamachi, green apple salad, pickled pearl onions, herb oil cream, finger lime (Raw meat) - GF

AKHTUBUT

24

Grilled coriander crusted octopus, confit sweet potatoes, fennel, pepper coulis, olive tapenade, chopped sardines, crispy kale - GF

RED SNAPPER

26

Fried red snapper fillet, hummus sauce, pickle, crushed coriander seeds, sumac - GF

CRISPY VEAL NECK

18

Ras el hanout crispy boneless veal neck, green pearl couscous, mint pesto, crispy diced beef bacon (contains walnut and pistachio)

ADANA KEBAP

32

Hand-minced rib eye on wide iron skewer and grilled on an open mangal filled with burning charcoal. Served with yogurt, pepper and lavas bread.

GOLDEN CAULIFLOWER

18

Turmeric roasted cauliflower head, dukkah pesto, lemon tahini, pomegranate seeds, preserved apricot, sumac herb salad - VEGAN + GF

SHISH BATINJAN

18

Eggplant skewers, confit garlic, tahini chickpea puree, "Ras el hanout", braised chickpeas, truffle glaze, zoug - VEGAN + GF

MANTI

16

Beans filled mini dumplings, tomato sauce, yogurt, fried mint, butter - V

LAHMACUN Flatbread

14

Minced beef, Maras pepper, onion, garlic, eggplant sogulme (two mini lahmacuns)

LARGE PLATES to share

RAS EL HANOUT SHORT RIBS 52

Bone in short ribs slow cooked in brick oven (8 Hours), "Ras el hanout", confit garlic, pomegranate seeds, chickpea puree, freekeh pilaf

PIRZOLA 64

6 piece of lamb chops, sumac and pickled onions, harissa, toum, freekeh pilaf

BAHĀRĀT TAWOOK 48

Garlic bathed, seared whole chicken hens, saffron couscous, pepper shaksuka, baharat sauce

FREEKEH PILAF 12

Beef broth, freekeh, onion, almond, date

***FREEKEH** is a cereal food made from green durum wheat that is roasted and rubbed to create its flavor. It is an ancient dish derived from Levantine cuisine.

*SELJUK STAR

The Great Seljuk Empire was a high medieval empire, originating from the Oghuz Turks. Each corner of the Seljuk star symbolizes a different virtue: compassion, patience, truthfulness, keeping secrets, loyalty, modesty, generosity, and gratitude. Another meaning of the octagonal star is victory.



sweets

HALVA MOUSSE 12
Fermented pepper, dark chocolate,
cherries - **V**

ANTEP BAKLAVA 12
Toasted pistachio, lavender
kaymak, lavender seeds
(Proudly made with sheep ghee in
Antep) - **V**

SUMAC ICE CREAM 12
Preserved figs, sumac oats
cookies - **V**

***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

BIRD'S NEST KUNAFI 10
Apple cider braised pear, citrusy
raisins, nutmeg walnuts, Turkish
coffee - **VEGAN**

coffee / tea

LEVANTINE TEA 4
Turkish black tea, mint, hibiscus

HERBAL TEA 3
Digestive / cardamom / cinnamon /
decaf

TURKISH COFFEE 5
no sugar / medium / sweet

COFFEE (regular/decaf) 4

ESPRESSO 5

SIGNATURE LATTES 5
Whole milk / Oat milk

HONEY NUTMEG
LAVENDER
HALVA CARDAMOM
GOLDEN TURMERIC

ala IS A CASHLESS RESTAURANT. CREDIT AND DEBIT ACCEPTED.

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.**