

charcuterie

DUCK PROSCIUTTO 8	KECI 8
Turkish coffee, orange GF	Goat cheese, walnut, thyme crumbles, roasted red peppers in pomegranate reduction
SMOKED MACKEREL 8	FETA 8
Sumac cream, quick pickled onion GF	Sun dried tomato, tarragon, nigella seeds GF
AGED BEEF SUCUK 8	ZAYTOON 6
Turkish sucuk, onion thyme jam GF	Toasted orange peel and walnut, aniseed, herbs (contain pits) V + GF
TORSHI 6	
Assorted pickles from West Bank, harissa V + GF	



ala-dc.com/dictionary

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

ala IS A CASHLESS RESTAURANT. CREDIT AND DEBIT ACCEPTED.

small plates

spreads

HUMMUS +Spicy Taboon 10	ZAALOUK +Spicy Taboon 10	GRILLED PITA BREAD 3
Tarragon, cold pressed olive oil, harissa V	Roasted eggplant, chili flakes, garlic, lemon wedge, cumin, sun-dried tomato, cilantro, Gemlik olives (contain pits) V	Grilled 2 piece of pita bread V
LABNEH +Spicy Taboon 10		SPICED TABOON 8
Labneh (Kefir cheese) Blackened onion, za'atar, sumac garlic, fermented Urfa pepper		Sesame, walnut, pistachio, caraway, chili flakes, garlic (non-spiced) V

***TABOON** Levantine bread baked in a brick oven

snacks

FALAFEL 12	TOUM RIBS GYRO 14	FRIED HALLOUMI 12
Kibbeh falafel filled with West Bank pickles and caramelized onions V	Pulled short ribs, lavas, onion, tomatoes, toum, feta	Pine honey, dukkah(contains walnut and pistachio), dried chives GF
	DOLMA 12	PEACH SHRIMP 12
	Stuffed grape leaves, Urfa chili sauce, garlic labne, tarhana chips(warm)	Peeled prawn, fresh peach slices isot, thyme garlic crumbles, walnut GF

***TOUM** is a garlic sauce common to the Levant, ingredients are crushed together using a wooden mortar and pestle.

flatbreads

* MAN'OUSHE Man'oushe (منفوشه) (Levantine Za'atar Flatbread) is a Lebanese street food is eaten on the go, crispy on the outside, slightly chewy on the inside, and topped with the most aromatic of spice blends - za'atar in olive oil.	FINDIK LAHMACUN 12	LABNEH MAN'OUSHE 12
	Minced beef, Maras pepper, onion, garlic, eggplant sogulme (two mini lahmacuns)	Za'atar, labneh, tomatoes, pickle, olive halves, mint, parsley
	SUCUK PIDE ^{ROUND} 14	
	Julienne Turkish beef sausage, kasar cheese, zoug sauce, runny egg yolk, Turkish pepper pickles	

mezz e

FENNEL PILAF 8

Rice cooked with fresh fennel and star anise, caramelized onions ✓ + GF

ADANA KEBAP 28

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.

RED SNAPPER 22

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

CAULIFLOWER 14

Roasted cauliflowers, cilantro chermoula, turmeric, tahini, pomegranate ✓ + GF

KADAIF TAWOOK 14

Chicken thighs, leek, dukkah kadaif, blended leek sauce

SPEARNCN SALAD 14

Charred three spiced pear, baby spinach, goat cheese, toasted walnuts GF

CHORBA +Grilled Pita 12

Creamy chicken soup with kadaif, ras el hanout, butter, dill

MANTI 16

Mini dumplings stuffed with beef, tomato sauce, yogurt, fried mint, butter

FREEKEH TABBOULEH 12

Freekeh, mint, parsley, pomegranate, heirloom tomatoes ✓

***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.

LARGE PLATES + GRILLED PITA BREAD

SHORT RIBS 38

Bone in short ribs slow cooked in brick oven (8 Hours), "Ras el hanout", confit garlic, pomegranate seeds, fennel pilaf, lettuce herb salad

PIRZOLA 42

4 piece of lamb chops, sumac and pickled onions, harissa, toum, freekeh pilaf, lettuce herb salad

DUKKAH TAWOOK 32

Grilled chicken thighs, dukkah spice (contains walnut and pistachio), labneh, zough, dates, grilled baby potatoes, lettuce herb salad

*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 8

Dark chocolate, cardamom

SUMAC POMEGRANATE ICE CREAM 8

Sumac, pomegranate GF

PISTACHIO BAKLAVA 12

Lavender seeds, lavender kaymak

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.

VEGAN GLUTEN FREE