

# BOTTOMLESS BRUNCH

\$44 per person 90 minutes time limit.

Includes unlimited mimosas with variety of flavors (juices, syrups, fresh fruits) from Mimosa bar, Levantine Bloody Mary plus 3 course brunch.

(The entire table must participate. During the brunch hours, a la carte orders are not available. The kitchen closes at 3:30 PM)

\*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)

Pita bread is available upon request.

## starters/choose one

### BABA GHANOUSH

Roasted eggplant, tahini, harissa  
Turkish black olive paste, za'atar  
lavash chips - **VEGAN**

### DOLMA

Bell pepper micro shepherd salad,  
shaved pearl onions, oil foam(warm)  
- **V + GF**

### FETA CROQUETTES

Potato balls, creamy feta & spinach,  
micro shepherd salad, muhammara  
- **V**

### BATATA HARA

Comfit - fried potatoes, toum, herbs  
- **VEGAN + GF**

### SAGE FETA DIP

Cyprus feta, sage, freshened toasted walnut  
- **V + GF**

### FRIED HALLOUMI

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

## mains/choose one

### PIYAZ SALAD

Braised white beans, hibeş (tahini  
sauce), onion, baby romaine, pickled  
dates - **VEGAN + GF**

### SUMAC HONEY

### TAWOOK

Sesame-breaded fried chicken,  
walnut herb salad

### LAHMACUN Flatbread

Minced beef, Maras pepper, onion,  
garlic, eggplant sogulme

### QUZI BURGER

Lamb, cucumber, caramelized onions,  
khyar bi laban *\*Ouzi: lamb*

### ATAYEF

Buckwheat pancakes, charred berries  
spiced pear compote, strained milk  
curd - **V**

### SIMIT & EGGS

Simit(Turkish bagel), goat cheese,  
arugula, blood orange - **V**

### CHILBIR

Poached egg, sumac labneh, grilled bread  
- **V**

### SHAKSUKA OMELETTE

Urfa pepper, tomato, onions, turmeric,  
cumin, feta - **V + GF**

### SUCUK OMELETTE

Turkish Butcher sausage, harissa, zoug -  
**GF**

## sweets/choose one

### AUTUMN SPICE COBBLER

Apple cider braised pear and peach,  
citrusy raisins, nutmeg walnuts,  
Turkish coffee - **VEGAN**

### ZALABIA

Fried dough, cinnamon kaymak,  
preserved cherries, fresh berries,  
pistachios - **V**

### HALVA MOUSSE

Dark chocolate, caraway seeds - **V + GF**

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

## COCKTAILS signatures

16

### kaliteli

Jasmine infused whiskey, wild flower honey, pollen

### mişmiş (mishmish)

Rum, Turkish Apricot sherbet, Pineapple, dark cherry.

### halfeti

Tequila, Rose, Desert pear

### ephesus

Mezcal, Mandarin, Lemon

### baharat

Gin, orange, pear, cinnamon, cloves, star anise.

### pandora

Gin, Lavender, Lime.

### levant

Vodka, Sumac, Pomegranate, Lime.

### mirra martini

Mirra, Vodka, Kahlua, Turkish Coffee

\*mirra: middle eastern espresso,

### har

Whiskey, Turmeric, Smoked Urfa pepper

### salalah

Vodka, Grapefruit, Pomegranate.

## HOME-INFUSED WINES

14

### louloudi

Elderflower infused white wine

### dionysus

Cucumber and mint infused white wine

### rodiou

Pomegranate infused red wine

### cleopatra

Rose and watermelon infused red wine

### white sangria

cucumber, mint, elderflower, peach

### red sangria

hibiscus, orange, pomegranate, strawberry

## coffee / tea

LEVANTINE TEA	4
Black Turkish tea, mint, hibiscus flower	
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 / HOT or COLD	
HONEY NUTMEG	
LAVENDER	
HALVA CARDAMOM	
GOLDEN TURMERIC	

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.

