

# al6

## 36 BRUNCH BUFFET MENU\*

Starters, sides and, desserts from the buffet, bottomless main courses. The entire table must participate.

## 12 BOTTOMLESS DRINKS\*

Mimosas-Levantine Bloody Mary or drip coffee-tea-juice-soda (Must be purchased with buffet menu)

### \*Pricing & Duration Policy:

- Parties of 1-4: \$36 per person for a 2-hour seating (Bottomless drinks optional)
- Parties of 5-7: \$48 per person (buffet+bottomless drinks) for a 2-hour seating
- Parties of 8 or more: \$65 per person (buffet+bottomless drinks) for a 3-hour seating
- Children under 12 receive 50% off the buffet price
- Each reservation has a 2-hour limit (starting from reservation time)
- Take-outs are not allowed
- A la carte orders and dinner menus are not available

*from the buffet*

### STARTERS

- SPREADS
- COLD MEZZES
- CHEESES
- OLIVES
- SEA FOOD
- CHARCUTERIE
- DEVEILED EGGS
- SALADS
- JAMS
- DRIED NUTS
- FRUITS

### SIDES

- BREADS
- BAKERIES
- BATATA HARA
- DOLMADES
- SOUP

### SWEETS

- BAKLAVA
- KADAIFI
- MAHALABIA
- LAYALI LUBNAN
- TULUMBA
- ASSORTED DESSERTS

*made to order*

## BOTTOMLESS MAIN COURSE

### TAWOOK SHAWARMA OMELETTE

Shawarma spiced chicken, kashkaval cheese - GF

### TOUM SHORT RIBS GYRO

braised short ribs, feta, toum, pickled onion, lavash

### SHAKSUKA

tomato, pepper, onion, feta, egg, cumin - V + GF

### ADANA SLIDER

minced rib-eye, pickled onion, cucumber, labneh

### SOUJOK & EGG SANDWICH

scrambled egg, grilled soujok, kashkaval cheese

### GARIDES & SALMON TOAST

shrimp, smoked salmon, dill mustard, challah bread

### LAHM BI AJEEN

beef, kashkaval cheese, onion, parsley, pepper (flatbread)

### FALL LATKE

potato, eggs, labneh cream, smoked trout roe, apple butter, cinnamon, nutmeg

### TAWOOK SCHNITZEL

breaded chicken breast, hot Urfa pepper honey

### KARANAB

fried brussel sprouts, toum, walnuts - VEGAN + GF

CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOOD-BORNE ILLNESS.

V=Vegetarian GF=Gluten Free VEGAN= VEGAN

### ALLERGEN DISCLAIMER

Our food is prepared and served in a shared kitchen and buffet environment where cross-contact with allergens is highly likely.

We do not offer an allergen-free experience, and cannot accommodate allergy-specific requests.

By choosing to dine with us, guests accept full responsibility for any allergen exposure and associated risks.

The restaurant assumes no liability for allergic reactions or related health issues.

# alô

## Extras

### SIGNATURE COCKTAILS

16

#### **pandora**

gin, lavender, lime

#### **levant**

vodka, sumac, pomegranate, lime

#### **mirra\* martini**

vodka, mirra, kahlua, turkish  
coffee \*middle eastern espresso

#### **bulut\***

rum, pineapple, coconut  
\*cloud

#### **fermertini** 🌶️

gin, dry vermouth, dill oil, house made  
fermented pickle juice

#### **kakoule**

bourbon, mandarin, cardamom

#### **atesh** 🌶️🌶️

urfa pepper infused mezcal, hibiscus

#### **fehleg**

tequila, passion fruit, lime

#### **jallab\* sour** جلاب

bourbon, carob, rose, pistachio  
\*rose infused date-tamarind molasses

#### **tut\***

rum, Persian mulberry, fresh walnut preserve  
\*mulberry

### BRUNCH DRINKS

10

#### **mimosa**

orange / pineapple / cranberry / grapefruit

#### **Levantine bloody mary**

Urfa pepper, sumac, garlic

#### **mixed house drinks**

Vodka, Gin, Tequila, Whiskey, Rum

### COFFEE & TEA 5

#### **ESPRESSO**

Americano/Espresso/Latte/Cappuccino

#### **TURKISH COFFEE**

no sweet/medium/sweet

#### **LEVANTINE TEA\***

Black tea, hibiscus, rose, mint

#### **DIGESTIVE TEA\***

Pomegranate peel, fennel seeds, mint

#### **HEALING TEA\***

Linden flower, clove, turmeric, chamomile, sage

\*Explore our curated selection of house-made teas, expertly  
crafted using premium herbs, spices, and natural ingredients.  
Each blend delivers a refined balance of flavors and aromatic  
notes, offering a soothing and elegant experience with every sip.

### MOCKTAILS 10

#### **qiraz fizz**

cherry, cucumber, lemon, sparkling water

#### **rumaan nana**

pomegranate, mint, iced black tea

#### **sumac lemonade**

sumac infused house-made lemonade