



## charcuterie

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

## snacks

<b>ROCCA SALAD</b> 12 Arugula, fennel, rolled goat cheese, green apple, pomegranate molasses, cold pressed olive oil, lemon, sumac, isot - <b>V + GF</b>	<b>FALAFEL</b> 12 Date tahini, micro shepherd salad - <b>VEGAN + GF</b>
<b>HARISSA HUMMUS</b> 14 Harissa, chopped Moroccan olives, berry capers, Turkish olive oil, Persian cucumbers, radish - <b>VEGAN + GF</b>	<b>FRIED HALLOUMI</b> 12 Pine honey, dukkah(contains walnut and pistachio), chives - <b>V + GF</b>
<b>ZA'ATAR PITA</b> (2 piece) - <b>VEGAN</b> 6	<b>DOLMA</b> 12 Bell pepper piperade, shaved pearl onions, oil foam(warm) - <b>V + GF</b>
	<b>TABOON BREAD</b> 8 Sesame, walnut, pistachio, caraway, chili flakes, garlic - <b>VEGAN</b>



## mezze

- 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)
- RED SNAPPER** 26  
Fried red snapper fillet, hummus sauce, pickle, crushed coriander seeds, sumac - **GF**
- HAMACHI** (Raw meat) 24  
Cumin crusted Hamachi, green apple salad, pickled pearl onions, herb oil cream, finger lime - **GF**
- AKHTUBUT** 24  
Grilled coriander crusted octopus, confit sweet potatoes, fennel, pepper coulis, olive tapenade, chopped sardines, crispy kale - **GF**
- UYKULUK** 18  
Ras el hanout crispy sweetbreads (a gland from the beef neck), green pearl couscous, mint pesto, beef bacon sauce (contains walnut and pistachio)

# LARGE PLATES to share

<b>RAS EL HANOUT SHORT RIBS</b>	<b>52</b>
Bone in short ribs slow cooked in brick oven (8 Hours), "Ras el hanout", confit garlic, pomegranate seeds, chickpea puree, freekeh pilaf	
<b>PIRZOLA</b>	<b>64</b>
6 piece of lamb chops, sumac and pickled onions, harissa, toum, freekeh pilaf	
<b>BAHĀRĀT TAWOOK</b>	<b>48</b>
Garlic bathed, seared whole chicken hens, saffron couscous, pepper shaksuka, baharat sauce	
<b>FREEKEH PILAF</b>	<b>12</b>
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

**GRILLED KHOOKH** 10  
Grilled peach, pomegranate,  
candied dukkah (contains walnut  
and pistachio) - **VEGAN + GF**

## 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.**