



36 BRUNCH BUFFET MENU*

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
- SEAFOOD
- CHARCUTERIE
- DEVEILED EGGS
- SALAD STATION
- YOGURT
- JAMS
- DRIED NUTS
- FRUITS

SWEETS

- FRUIT STATION
- LAYALI LUBNAN
- DARK CHOCOLATE MOUSSE
- BLINTZ
- KADAYIF
- BAKLAVA
- TULUMBA
- BROWNIE
- DONUTS
- MUFFINS
- FRUIT TARTS
- CHOCOLATE FOUNTAIN
- WAFFLES

OVEN

- PITA BREAD
- GARLIC BREAD
- ROLL FRENCH
- PITA CHIPS
- CHALLAH KNOTS
- FOCACCIA BREAD
- SLIDERS
- VARIETY COOKIES
- DANISH

EGGS

- SCRAMBLED EGGS
- SHAKSHUKA

VEGETABLE

- KARANAB
- BATATA HARA
- MASHED POTATOES
- GOLDEN CAULIFLOWER
- ONION SOUP

FROM THE OVEN

- CHEESE BOREK
- LAMB BI AJEEN

hot station LAND

- TAWOOK SCHNITZEL
- ADANA MEATBALL
- PULLED SHORT RIBS
- BEEF SAUSAGE
- BRAISED LAMB
- CHICKEN CASSEROLE
- TURKEY BACON

SEAFOOD

- STEAMED LAVRAKI
- SHRIMP CASSEROLE

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

All the dishes at the buffet comply with the dietary restrictions listed below.

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.

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Extras

SIGNATURE COCKTAILS

16



pandora
gin, lavender, lime



kakoule
bourbon, mandarin, cardamom



levant
vodka, sumac, pomegranate, lime



atesh
urfa pepper infused illegal mezcal, hibiscus



mirra* martini
vodka, mirra, kahlua, Turkish coffee
*middle eastern espresso



fehleg
tequila, passion fruit, lime



mishmish*
rum, burnt sun dried Turkish apricot puree, lemon
*apricot



jallab* sour جلاب
bourbon, carob, rose, pistachio
*rose infused date-tamarind molasses



zaza-tziki
gin, labneh infused vermouth, dill, cucumber, mint



tut*
rum, Persian mulberry, lime
*mulberry



paqlava
sheep ghee, washed bourbon, pistachio infusion liquor foam, yufka

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

ESPRESSO
Americano/Espresso/Latte/Cappuccino
TURKISH COFFEE
no sweet/medium/sweet

6

LEVANTINE TEA*
Black tea, hibiscus, rose, mint
DIGESTIVE TEA*
Pomegranate peel, fennel seeds, mint
HEALING TEA*
Linden flower, clove, turmeric, chamomile, sage

5

MOCKTAILS 10



qiraz fizz
cherry, cucumber, lemon, sparkling water



rumaan nana
pomegranate, mint, iced black tea



sumac lemonade
sumac infused house-made lemonade



shams bir
turmeric-infused black tea, pear

*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.