

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

LABNEH

Labneh (Kefir cheese) za'atar, sumac, garlic - V

FALAFEL

Date tahini, cucumber salsa - VEGAN + GF

SAGE FETA DIP

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

DOLMA

Bell pepper piperade, shaved pearl onions, oil foam - V + GF

TRUFFLE FRIES

Harissa isot sauce, za'atar - V + GF

FRIED HALLOUMI

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

mains/choose one

CAULIFLOWER KOFTA

Grilled romaine, tahini vinaigrette, crispy garbanzo beans, fried cauliflower patties - VEGAN + GF

KOOKOO SABZI

Vegetables, herbs, feta, frisee salad
*Persian Herb Quiche - V

BABA GANOUSH ^{CHILBIR}

Pasture raised fried eggs, baba ghanoush, braised ras-el Hanout chickpeas, yogurt, sumac - V + GF

AMBA TAWOOK

Braised chicken, apricot amba, freekeh

BEYTI KEBAP

Minced short ribs, roasted eggplant, bell pepper, smoked yogurt, walnuts

SHAKSUKA

Pasture raised eggs, Urfa pepper, tomato, onions, turmeric, cumin, feta - V + GF

QUZI BURGER

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

KECI AVOCADO TOAST

Goat cheese mousse, avocado, chick pea salsa - V

SUCUK BENEDICT

Pasture raised fried eggs, grilled butcher sucuk, pita, harissa, zoug, tarragon hollandaise

sweets/choose one

GRILLED KHOOKH

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

CHALLAH TOAST

Challah bread, cinnamon, kaymak, toasted almond, Malatya apricot preserve - 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.

