



LEVANT WINE & COCKTAILS \$36

A cocktail to start with, 2 wines (3 oz) through the dinner, a cocktail to end your Levantine Mezze night

*Must be purchased with food

COLD MEZZE

- \$14 | HUMMUS**
Charred green chickpeas, paprika - VEGAN + GF
- \$14 | BABA GHANOUSH**
Charred eggplant, piquillo peppers, pomegranate - VEGAN+GF
- \$10 | QIRAZ GAZPACHO (cold soup)**
Tomato, pepper, cucumber, garlic, balsamic, cherry, sumac - VEGAN + GF
- \$24 | MIXED SPREADS & FATTOUSH**
Small portions of each spread, regular size of spring fattoush salad - VEGAN + GF
- \$16 | SPRING FATTOUSH SALAD**
Strawberry, asparagus, peas, little gem, watermelon radish, red onion, mint, parsley, dijon vinaigrette - VEGAN + GF
- \$24 | CRAB SALAD**
Lump crab meat, mango, cucumber, tomato, cilantro, fried pita, red onion, Urfa pepper, sumac
- \$6 | ZA'ATAR PITA (2 piece) - VEGAN**

HOT MEZZE

- \$16 | FALAFEL**
Minced chickpea fritter, tahini, house pickles - VEGAN + GF
- \$16 | LAHMACUN (flatbread)**
Ground beef, onion, garlic, pepper
- \$16 | FRIED HALLOUMI**
Spruce tip infused honey, house dukkah, chives (contains walnut+pistachio) - V + GF
- \$14 | BATATA HARA**
Red bliss potatoes, harissa, toum - VEGAN
- \$16 | KARANAB**
Fried brussel sprouts, lemon tahini, mint, dill, toasted walnuts - VEGAN + GF
- \$18 | MANTI**
Mini Turkish dumplings filled with white beans, dried tomato, olives, artichokes, zucchini (Processed with soybeans) - VEGAN
- \$22 | URFA PEPPER SHRIMP**
Peeled shrimp, Urfa pepper, garlic, parsley, pita croutons

MAIN COURSE

- \$22 | GOLDEN CAULIFLOWER**
Turmeric cauliflower, amba, tahini, herb salad, pomegranate, dill pesto- VEGAN + GF
- \$28 | TOPKAPI TAWOOK**
Deboned chicken, chicken sucuk, baldo rice, currants, zhoug, herb salad
- \$32 | ADANA KEBAB**
Minced rib eye, Maras pepper, bell pepper, sumac, onion, harissa, labneh, grilled long chili pepper
- \$36 | LOKUM KEBAB**
Lightly seasoned lamb tenderloin, shishito pepper, blistered pearl onions, sauteed peas, herb salad, - GF
- \$44 | BAHĀRĀT RIBEYE STEAK**
7 spice 12 oz ribeye, fresh herbs, kisir(bulgur salad) sliced cucumber, fresh herbs
- \$36 | SAFFRON SCALLOPS**
Fresh scallops, saffron, lentil, confit fennel, blood orange - GF
- \$26 | MOUSAKKA**
Layers of zucchini&eggplant, ground beef, roasted tomato sauce, bechamel

SIDES

- \$12 | JEWELS PILAF**
Rice, sundried apricots, almonds, parsley, dill - V + GF
- \$14 | ERISTE**
Eriste (chopped Middle Eastern egg noodles), lentil, chickpea, dill, lemon zest - V
- \$14 | FREEKAH**
Freekeh (roasted green durum wheat), sprouted mung beans, tomato, mint, parsley, dill - VEGAN

SWEETS

- \$14 | ANTEP BAKLAVA**
Pistachio baklava, white chocolate pistachio ganache - V
- \$16 | SHISH KUNAFI**
Sweet cheese, strawberry rose syrup, pistachio, dried rose petals - V
- \$12 | HALVA MOUSSE**
Halva, coconut milk, vanilla, cardamom, saffron espuma, mango - VEGAN + GF

ala serves Levantine cuisine with modern twist.
WE DO NOT SERVE ANYTHING TRADITIONAL

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.

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 TRYING TO BE A CASHLESS RESTAURANT.
Due to ongoing coin shortage, ala encourages the use of card and digital payment methods.