

ala

DC BETHESDA

ala serves Levantine mezze, also known as Eastern Mediterranean tapas. Three or four mezze plates are typically served per person. The dishes are brought out one by one... First, the cold dishes, then the hot ones.

COLD MEZZE

- \$10** | **HUMMUS**
pickled dates, crispy onions - VEGAN
- \$10** | **BABA GHANOUSH**
charred eggplant, chermoula - VEGAN + GF
- \$10** | **JAGEGH**
labneh, fried pickles, artichoke - V + GF
- \$10** | **ZA'ATAR LABNEH**
labneh, home made za'atar, dill oil - V + GF
- \$20** | **MIXED SPREADS**
hummus, baba ghanoush, jagegh, za'atar labneh
- \$16** | **IMAM BAYILDI**
baby eggplant, tomato, parsley - VEGAN
- \$12** | **WATERMELON SALAD**
watermelon, feta, water cress, mint, pomegranate - GF
- \$14** | **CRAB FATTOUSH**
lump crab, mango, cucumber, onion, mint, fried pita
- \$12** | **DUCK PROSCIUTTO**
crispy rice lavash, orange, shatta, Turkish coffee - GF
- \$8** | **OLIVES & PICKLES**
house made pickles, olives - VEGAN + GF (contains pits)
- \$4** | **PITA**

LARGE PLATES FOR SHARE

- \$22** | **GOLDEN CAULIFLOWER**
whole cauliflower, amba, tahini, chermoula - VEGAN + GF
- \$26** | **WHOLE LAVRAKI**
grilled seabass, asparagus, fennel - GF
- \$28** | **TAWOOK LOLLIPOPS**
chicken legs, cardamom, bean, shatta, zoug, pickled celery
- \$32** | **RAS-EL HANOUT SHORT RIBS**
braised short ribs, ras-el hanout, grilled potatoes
- \$32** | **TURKISH COFFEE RUB LAMB SHANK**
roasted lamb shank, carrot, potato, broccoli

ala serves Levantine cuisine with modern twist.
We do not serve anything traditional

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

While we take utmost care to prevent cross-contamination, we cannot guarantee our dishes are free from allergens. Please inform us of any allergies and intolerances.

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.

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

HOT MEZZE

- \$12** | **KADAIF FETA**
kadaifi, sesame, Maras pepper, bergamot honey - V
- \$12** | **MUCVER FRITTER**
zucchini, carrot, asparagus, feta - V
- \$12** | **KECHI**
goat cheese, za'atar, preserved fig, pita crumbs - V
- \$12** | **HALLOUMI WRAPS**
halloumi, phyllo dough, bergamot, dukkah - V (contains nuts)
- \$14** | **FALAFEL**
falafel, sunflower-sesame-coriander-dill seeds, pickles - VEGAN + GF
- \$12** | **BATATA HARA**
fried potatoes, harissa, toum - VEGAN + GF
- \$18** | **MANTI**
mini beef dumplings, labneh, tomato, mint
- \$22** | **ADANA KEBAB**
minced rib-eye, labneh, harissa, onion
- \$10** | **FRIED DOLMADES**
deep fried saffron rice, garlic, yogurt - V + GF
- \$16** | **KARANAB**
Fried brussel sprouts, toum, walnuts - VEGAN + GF
- \$14** | **BROCCOLINI**
grilled broccolini, dill seeds, toum, parmesan crisps - V + GF
- \$14** | **SHORT RIBS BAR**
pulled short ribs, samboosa crust, toum, asparagus, broccoli
- \$16** | **GARIDES SOUJOK**
shrimp, Turkish sausage, pickles - GF
- \$14** | **JAWANEH**
grilled chicken wings kebab, tahini, radish, celery - GF
- \$14** | **MUSHROOM KEBAB**
portobello mushroom, black eyed pea stew, lime - VEGAN
- \$14** | **SOUJOUK MANOUSHE** flatbread
Turkish sausage, kashkaval, hot honey
- \$14** | **ZA'ATAR MANOUSHE** flatbread
za'atar, labneh, radish, pickle, thyme oil - V
- \$14** | **LAHMACUN** flatbread
beef, onion, parsley, pepper

SWEETS

- \$12** | **ANTEP BAKLAVA**
pistachio baklava, white chocolate dukkah - VEGAN
- \$14** | **SHISH KUNafa**
sweet cheese, pistachio, rose - V
- \$12** | **LAYALI LUBNAN**
semolina, pistachio, orange blossom honey - V
- \$12** | **HAZELNUT SEMIFREDDO**
chocolate, hazelnut, Turkish coffee, mango curd - VEGAN