



menu

ala | **DC
BETHESDA**

RESTAURANT WEEK **\$55**
4-COURSE DINNER

AUGUST 5-25, 2024

WINE BY THE BOTTLE **\$40**
Wine of your choice from dinner menu

cold mezze

for table to share

MIXED SPREADS
hummus, baba ghanoush, jagegh,
za'atar labneh

OLIVES & PICKLES
house made pickles, olives -
VEGAN+GF (contains pits)

hot mezze

select one

MUCVER FRITTER
zucchini, carrot, asparagus,
feta - V

BATATA HARA
fried potatoes, harissa, toum -
VEGAN+GF

FRIED DOLMADES
deep fried saffron rice, garlic,
yogurt - V+GF

main

select one

ADANA KEBAB
minced rib-eye, labneh,
harissa, onion

GARIDES SOUJOK
shrimp, Turkish sausage,
pickles - GF

JAWANEH
grilled chicken wings kebab,
tahini, radish, celery - GF

KARANAB
fried brussel sprouts, toum, walnuts -
VEGAN+GF

sweets

select one

ANTEP BAKLAVA
pistachio baklava, white
chocolate dukkah - VEGAN

ZALABIA
fried dough, lemon blueberry
compote, kaymak

LAYALI LUBNAN
semolina, pistachio, orange blossom
honey - V

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.