

ala

DC  
BETHESDA

## 36 BRUNCH BUFFET MENU

Starters, sides and, desserts from the buffet, bottomless main courses.

## 12 Bottomless Drinks (Mimosas, Levantine Bloody Mary)\*Must be purchased with food

\*Each reservation has 2 hours limit (starting from reservation time). The entire table must participate.

Take-outs are not allowed.

A la carte orders and dinner menus are not available.

*from the buffet*

### STARTERS

- SPREADS
- COLD MEZZES
- CHEESES
- OLIVES
- SEA FOOD
- CHARCUTERIE
- DEVILED EGGS
- SALADS
- JAMS
- DRIED NUTS
- FRUITS

### SIDES

- BREADS
- BAKERIES
- BATATA HARA
- FRIED DOLMADES
- SOUP

### SWEETS

- BAKLAVA
- KADAIFI
- MAHALABIA
- LAYALI LUBNAN
- TULUMBA
- ASSORTED DESSERTS

*made to order*

## BOTTOMLESS MAIN COURSE

### CRAB OMELETTE

Chesapeake lump crab, kashkaval cheese, - GF

### TOUM SHORT RIBS GYRO

braised short ribs, feta, toum, pickled onion, lavash

### SHAKSUKA

tomato, pepper, onion, feta, egg, cumin - V + GF

### ADANA SLIDER

minced rib-eye, pickles, tomato, onion, harissa

### SOUJOK & EGG SANDWICH

scrambled egg, grilled soujok, kashkaval cheese

### GARIDES & SALMON TOAST

shrimp, smoked salmon, dill mustard, challah bread

### LAHM BI AJEEN

beef, feta, onion, parsley, pepper (flatbread)

### FALL LATKE

potato, eggs, labneh cream, smoked trout roe, apple butter, cinnamon, nutmeg

### TAWOOK SCHNITZEL

breaded chicken breast, hot Urfa pepper honey

### KARANAB

fried brussel sprouts, toum, walnuts - VEGAN + GF

PLEASE INFORM OUR STAFF IF YOU  
HAVE ANY FOOD ALLERGIES OR  
INTOLERANCES.

V=Vegetarian GF=Gluten Free  
VEGAN= VEGAN

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

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# Extras

## SIGNATURE COCKTAILS

16

### **pandora**

gin, lavender, lime

### **levant**

vodka, sumac, pomegranate, lime

### **mirra\* martini**

vodka, mirra, kahlua, turkish coffee \*middle eastern espresso

### **bulut\***

rum, pineapple, coconut  
\*cloud

### **dill-chill martini**

gin, dry vermouth, dill/chili oil

### **kakoule**

bourbon, mandarin, cardamom

### **atesh**

urfa pepper infused mezcal, hibiscus

### **fehleg**

tequila, passion fruit, lime

### **jallab\* sour**

bourbon, carob, rose, pistachio  
\*rose infused daté-tamarind molasses

### **newbahar**

rum, pimento dram, allspice, grapefruit

## 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 5

### **ESPRESSO**

Americano/Espresso/Latte/Cappuccino

### **TURKISH COFFEE**

no sweet/medium/sweet

### **LEVANTINE TEA\***

Black tea, hibiscus, rose, mint

### **DIGESTIVE TEA\***

Pomegranate peel, fennel seeds, mint

### **HEALING TEA\***

Linden flower, clove, turmeric, chamomile, sage

\*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.

## MOCKTAILS 10

### **qiraz fizz**

cherry, cucumber, lemon, sparkling water

### **rumaan nana**

pomegranate, mint, iced black tea

### **sumac lemonade**

sumac infused house-made lemonade