

ala | DC BETHESDA

\$35 THREE COURSE BRUNCH MENU
Starters for the table and one dish from each section
+ one drink (mimosa, soft drinks, drip coffee or tea)

\$8 Bottomless Drinks
(Mimosas, Levantine Bloody Mary, Juices & Sodas,
drip coffee & teas)
*Each reservation has 2 hours limit (starting from
reservation time). The entire table must participate.

Restaurant Week
AUGUST 5-25, 2024

starters for table to share

HUMMUS

pickled dates, crispy onions - VEGAN+GF

OLIVES & PICKLES

house made pickles, olives - VEGAN+GF

FREEKEH TABBOULEH SALAD

freekah, mint, parsley, chives, pomegranate, tomatoes, pickles -
VEGAN

BABA GANOUSH

charred eggplant, chermoula - VEGAN+GF

ZA'ATAR LABNEH

labneh, home made za'atar, dill oil - V+GF

BAL KAYMAK

orange blossom honey, milk cream - V+GF

main course select one

ARAYES

minced beef, kashkaval cheese, Maras
pepper, garlic, parsley, dill, coriander,
pickled cabbage, batata hara

GREEN SHAKSUKA

zucchini, asparagus, spinach, onion,
pepper, eggs

CRAB OMELETTE

chesapeake lump crab, soujok spice,
kashkaval cheese, grilled spring
onions, salad

TAWOOK STRIPS

fried chicken breast, hot Urfa pepper
honey, torshi, salad

ZA'ATAR MANOUSHE

za'atar, labneh, radish, pickle, thyme oil - V

HALVA MANOUSHE

halva, hazelnut chocolate - V

LATKE

potato, feta labneh cream, smoked trout roe, chives,
apple butter

KARANAB

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

SOUJOK AND EGG SANDWICH

scrambled egg, grilled soujok, kashkaval cheese, salad

SMASHED ADANA BURGER

minced rib-eye, beyaz peynir(feta), torshi(pickles), red
onion, tomato, harissa, batata hara

sweets select one

ZALABIA

fried dough, lemon blueberry
compote, kaymak

LAYALI LUBNAN

semolina, pistachio, orange
blossom honey - V

ANTEP BAKLAVA

Pistachio baklava, white chocolate dukkah

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