

alò

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

fermertini

gin, dry vermouth, dill oil, house made fermented pickle juice

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

tut*

rum, Persian mulberry, fresh walnut preserve
*mulberry

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

MOCKTAILS 10

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

qiraz fizz

cherry, cucumber, lemon, sparkling water

rumaan nana

pomegranate, mint, iced black tea

sumac lemonade

sumac infused house-made lemonade

*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.