

ala

main menu

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

COLD MEZZE

KOUSA MUTABAL

Roasted butternut squash, harissa, tahini, labneh, pistachios - V + GF **\$14**

LABNEH

Labneh, olive oil, za'atar, tarragon, leek tarator - V + GF **\$14**

BABA GHANOUSH

Charred eggplant puree, dill pesto(pumpkin seeds), pomegranate seeds - VEGAN + GF **\$14**

TIROKAFTERI

Cyprus feta, labneh, roasted red pepper, olives (Olives contain pits) - V + GF **\$14**

MIXED COLD MEZZE

Regular size of (Mutabal, Labneh, Baba Ghanoush and Tirokafteri) **\$48**

FATTOUSH SALAD

Baby gem lettuce, tomato, cucumber, red onion, radish, pomegranate molasses dressing, pita chips - VEGAN **\$14**

ROASTED BEET SALAD

Roasted mixed beets, citrus, whipped goat cheese, butterhead lettuce **\$12**

TORSHI

Assorted homemade pickles, harissa - VEGAN + GF **\$6**

ZAYTOON

Mixed Turkish olives, orange zest, dried pepper (contain pits) - VEGAN + GF **\$6**

ZA'ATAR PITA

\$6

HOT MEZZE

SHORBET ADAS (lentil soup)

Cardamom, red lentils, carrot, ginger, turmeric, coconut milk - VEGAN + GF **\$16**

FALAFEL

Minced chickpea fritter, tahini sauce, house pickles - VEGAN + GF **\$16**

FRIED HALLOUMI

Apple and apricot compote, black currants, ginger, turmeric, dukkah, chives (contains walnut and pistachio) - V + GF **\$14**

SPINACH CROQUET

Feta, spinach, corn flour, acuka **\$14**

BATATA HARA

Red bliss potatoes, harissa, toum - VEGAN **\$14**

AKHTUBUT

Grilled octopus, white beans, saffron, harissa, lemon foam - GF **\$26**

MAIN COURSE

BIBER DOLMA

Herb-seasoned rice stuffed bell pepper, red pepper infusion, pomegranate molasses, lemon air- VEGAN + GF **\$22**

GOLDEN CAULIFLOWER

Turmeric cauliflower, amba, tahini, herb salad, pomegranate, dill pesto- VEGAN + GF **\$22**

TAWOOK SHISH KEBAB

Chicken thigh, sumac, pine nuts, grilled tomato-hot pepper - GF **\$24**

ROASTED HALF BAHĀRĀT TAWOOK

Spice roasted half chicken, celery, apricot, amba, zhoug - GF **\$28**

ADANA KEBAB

Minced rib eye, Maras pepper, bell pepper, sumac, onion, harissa, labneh, grilled long chili pepper **\$32**

LAMB SHISH KEBAB

Herb-marinated lamb shoulder, cherry harissa puree, grilled tomato, chili - GF **\$28**

PIRZOLA

Grilled lamb chops(3 pieces) spice marinated, braised napa cabbage, herb salad, nigella seed - GF **\$36**

URFA PEPPER SHRIMP

Peeled shrimps, Urfa pepper, garlic, parsley, pita croutons **\$18**

LAVRÁKI

Pan-seared branzino, blistered cherry tomatoes, fennel, lime powder - GF **\$30**

RAS EL HANOUT SHORT RIBS

8 hours braised beef short ribs, eggplant sogulme - GF **\$36**

SIDES

JEWELS PILAF

Rice, sundried apricots, almonds, parsley, dill - V + GF **\$12**

MOROCCAN COUSCOUS

Chickpeas, harissa, couscous - V **\$14**

SABZI COUSCOUS

Couscous, carrot, zucchini, dukkah (contains nuts) - V **\$12**

SWEETS

ANTEP BAKLAVA

Pistachio baklava, dark cherry kaymak **\$14**

SUMAC ICE CREAM

Housemade pomegranate & sumac ice cream, Turkish Cotton Candy (Pismaniye) **\$12**

HALVA MOUSSE

Dark chocolate, coconut milk, halva - VEGAN **\$12**

ala serves Levantine cuisine with modern twist.
WE DO NOT SERVE ANYTHING TRADITIONAL.

ala IS TRYING TO BE A CASHLESS RESTAURANT.
Due to ongoing coin shortage, ala encourages the use of card and digital payment methods.

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

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