



ala

SUMMER RESTAURANT WEEK

AUGUST 17 – SEPTEMBER 6, 2026

4-COURSE DINNER \$55

LEVANT WINE & COCKTAILS *\$30

*Regular \$40

A cocktail to start with, 2 wines (3 oz) through the dinner, a cocktail to end your Levantine Mezze night.

*Must be purchased with the Restaurant week deal

COLD MEZZE CHOOSE ONE

HUMMUS

pickled dates, chickpea fritter, paprika – VEGAN + GF

ZA'ATAR LABNEH

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

SALT & MELON

Watermelon, feta, sesame, tomato, cucumber, watercress, herbs, pomegranate molasses – V + GF

HOT MEZZE CHOOSE ONE

BATATA HARA

crispy potatoes, harissa, toum, red za'atar – VEGAN + GF

ZA'ATAR PIDE

Palestinian za'atar, kashkaval cheese, labneh, thyme oil, gherkin pickle – V

MUJADARA

rice, green lentils, labneh, crispy onions, seven spice – V + GF

MAIN CHOOSE ONE

ADANA KEBAB

minced rib-eye, labneh, harissa, onion, lavash, hot pepper

LAVRAKI

butterflied wild-caught Aegean branzino cooked in paper, bay leaves, asparagus, lemon – GF

FENNEL TAWOOK

half chicken, fennel seeds, toum, roasted fennel, salad, grilled carrot – GF

MUSHROOM SHISH KEBAB

marinated portobello cubes, chickpea salad, eggplant sogulme – VEGAN + GF

SWEET CHOOSE ONE

ANTEP BAKLAVA

pistachio baklava, white chocolate dukkah – V

LAYALI LUBNAN

semolina, oatmilk, pistachio, *jallab – VEGAN
*rose infused date-tamarind molasses

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.