



LEVANTINE CHEF EXPERIENCE

The experience consists of a 10-course tasting menu which you will travel through Eastern Mediterranean countries. Tasting menu includes desserts, as well as a cocktail/wine pairing (four drinks in total).

ZAYTOON

Toasted orange peel and walnut, aniseed, herbs ✓ + GF

DOLMA

Stuffed grape leaves, Urfa chili sauce, garlic labne, tarhana chips

DUCK PROSCIUTTO

Turkish coffee, orange GF

SMOKED MACKEREL

Sumac cream, quick pickled onion GF

AGED BEEF SUCUK

Turkish sucuk, onion thyme jam GF

HUMMUS

Tarragon, cold pressed olive oil, harissa ✓

ZAALOUK

Roasted eggplant, chili flakes, garlic, lemon wedge, cumin, sun-dried tomato, cilantro, Gemlik olives ✓

SPICED TABOON

Sesame, walnut, pistachio, caraway, chili flakes, garlic (non-spiced) ✓

*TABOON

Levantine bread baked in a brick oven

FRIED HALLOUMI

Pine honey, dukkah (contains walnut and pistachio), dried chives GF

PEACH SHRIMP

Peeled prawn, fresh peach slices isot, thyme garlic crumbles, walnut GF

TORSHI

Assorted pickles from West Bank, harissa ✓ + GF

LABNEH MAN'OUSHE

Za'atar, labneh, tomatoes, pickle, olive halves, mint, parsley

* MAN'OUSHE

Man'oushe (منقوشه) (Levantine Za'atar Flatbread) is a Lebanese street food is eaten on the go, crispy on the outside, slightl chewy on the inside, and topped with the most aromatic of spice blends - za'atar in olive oil.

KADAIF TAWOOK

Chicken thighs, dates, dukkah kadaif, roasted sesame-honey sauce, grilled spring onion

ADANA KEBAP

Hand-minced rib eye on wide iron skewer and grilled on an open mangal filled with burning charcoal. Served with yogurt, pepper and lavas bread.

PISTACHIO BAKLAVA

Lavender seeds, lavender kaymak

HALVA MOUSSE

Dark chocolate, cardamom



A SURPRISE BOX FROM ala COFFEE+MORE!

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.

You can take the food with you if you couldn't finish.

All dishes will be served to share unless you request opposite.

At the end of the experience if you still feel not full let us know your favorite dishes, we'd be happy to make you feel full.