

SPREADS

<b>Classic Humus</b>	11.95
Chickpeas spread with tahini, yogurt, lemon salt, olive oil (GF, VG)	
<b>Spiced Ground Beef Humus</b>	16.95
Chickpeas spread with tahini, yogurt, lemon salt, olive oil & spiced ground beef (GF)	
<b>Soujouk Humus</b>	16.95
Chickpeas spread with tahini, yogurt, lemon salt, olive oil & spicy soujouk sausage	
<b>Roasted Mushroom Humus</b>	15.95
Chickpeas spread with tahini, yogurt, lemon salt, olive oil & roasted mushroom (GF, VG)	
<b>Muhammara</b>	12.95
Marinated roasted red pepper with walnuts, olive oil (VG)	
<b>Tzatziki Dip</b>	12.95
Fresh labneh yogurt flavored with garlic, dill, olive oil & cucumber (GF, VG)	
<b>Spicy Labneh Dip</b>	12.95
Garlic-yogurt, celery, sun-dried chili & tomato (GF, VG)	
<b>Moutabal</b>	12.95
Charred eggplant, yogurt, tahini, garlic, olive oil (GF, VG)	
<b>Beet Labneh Dip</b>	12.95
Beets, labneh yogurt, garlic, olive oil (GF, VG)	
<b>Cig Kofte</b>	10.95
Spicy bulgur-wheat kofte with tomato paste, red peppers and Turkish spices (VG, DF)	

KEBABS

<b>Adana Kebab</b>	22.95
Grilled ground beef kebab seasoned with red peppers & herbs served with white rice	
<b>Lavash Wrapped Adana Kebab (Beyti Kebab)</b>	22.95
Grilled spicy ground beef kebab wrapped in lavash bread with eggplant puree served with tomato sauce & yogurt	
<b>Kofte with Iskender Sauce</b>	22.95
Kofte served over garlic yogurt with tomato Iskender sauce	
<b>Chicken Shish Kebab</b>	21.95
Grilled chicken cubes seasoned with herbs and white rice	
<b>Chicken Adana Kebab</b>	22.95
Grilled ground chicken kebab seasoned with red peppers & herbs served with white rice	
<b>Lamb (Lule) Kebab</b>	22.95
Grilled ground lamb Kebab seasoned with black pepper & onion served with white rice	

HOT MEZZE

<b>Falafel</b>	15.95
Chickpea-vegetable fritters with hummus (VG)	
<b>Karniyarik</b>	18.95
Roasted eggplant stuffed with Spicy Ground Beef	
<b>Imam Bayildi</b>	17.95
Roasted eggplant stuffed with tomatoes, onions, pine nuts & olive oil, SERVED AT ROOM TEMPERATURE (VG, DF, GF)	
<b>Sigara Boregi</b>	16.95
Feta cheese & parsley wrapped in homemade dough (VG)	
<b>Dolmades</b>	17.95
Grape leaves stuffed with rice, pine nuts & raisins, with yogurt sauce (GF, VG)	
<b>Grilled Halloumi Cheese</b>	17.95
Halloumi served with grilled tomatoes and fresh mint (GF, VG)	
<b>Butter Shrimp</b>	17.95
Sundried chili & Mediterranean Spices (GF)	
<b>Roasted Cauliflower</b>	15.95
Served with yogurt-garlic sauce, lemon & olive oil (GF, VG)	
<b>Moussaka</b>	19.95
Eggplant, potato, ground beef, bechamel sauce & cheese	
<b>Vegetarian Moussaka</b>	17.95
Eggplant, zucchini, potato, tomato sauce, basil, bechamel sauce & cheese (VG)	
<b>Kibbeh</b>	18.95
Bulgur wheat stuffed with ground lamb & beef, onion, walnuts & parsley	

FLAT BREAD

<b>Soujouk Pide</b>	17.95
Mediterranean Flat Bread with Spicy Soujouk Sausage, Mozzarella Cheese	
<b>Beef Pide</b>	17.95
Mediterranean Flat Bread with Seasoned Ground Beef	
<b>Chicken Pide</b>	17.95
Mediterranean Flat Bread with Spicy Chicken, Mozzarella Cheese	
<b>Cheese Pide</b>	16.95
Mediterranean Flat Bread with Mozzarella Cheese, Greek Oregano (VG)	

TASTE OF ALARA

FOR THE ENTIRE PARTY  
59.95 PER GUEST

FIRST COURSE

Mezze Trio  
(Hummus, Tzatziki, Muhammara)

SECOND COURSE

CHOOSE ONE

Lentil Soup  
Greek Salad  
Fattoush Salad  
Shepherd Salad  
Falafel  
Sigara Boregi  
Grilled Halloumi Cheese  
Dolmades

THIRD COURSE

CHOOSE ONE

Adana Kebab  
Lavash Wrapped Adana Kebab  
Kofte with Iskender Sauce  
Chicken Shish Kebab  
Chicken Adana Kebab  
Lamb (Lule) Kebab  
Moussaka  
Vegetarian Moussaka

FOURTH COURSE

CHOOSE ONE

Baklava  
Tahini Crème Brûlée  
Sutlac  
Turkish Coffee Tiramisu  
Homemade Ice Cream

SOUP & SALADS

<b>Red Lentil Soup</b>	11.95
Red lentils, onions, carrots, potato (GF, VG)	
<b>Greek Salad</b>	17.95
Romaine hearts, beets, red onion, olives, tomatoes, cucumber, olives, feta cheese, lemon dressing (GF, VG)	
<b>Fattoush Salad</b>	17.95
Lettuce, mint, tomatoes, cucumber, spring onions, croutons, pomegranate dressing (VG)	
<b>Shepherd Salad</b>	17.95
Chopped tomatoes, cucumbers, onions, greens peppers, walnuts, parsley, pomegranate, radish, lemon dressing (GF, VG, DF)	

ADD-ONS

Chicken Shish 8- /Beef Kofte 8- /Salmon 10- /Falafel 7-

LARGE PLATES

<b>LAMB SHANK</b>	39.95
Slowly cooked braised lamb shank over ottoman rice (GF)	
<b>GRILLED LAMB CHOPS</b>	38.95
Thyme & pepper marinated lamb chops served with sauteed vegetables & smoked eggplant puree	
<b>BRANZINO</b>	39.95
Pan-seared whole branzino with Anatolian style potato salad, asparagus (GF, DF)	
<b>SALMON</b>	36.95
Salmon served with mashed potatoes, asparagus (GF)	

TO SHARE

<b>MEZZETRIO</b> 1 to 2 people	22.95
Hummus, Tzatziki, Muhammara	
<b>MEZZE PLATTER</b> 3 to 4 people	33.95
Hummus, Muhammara, Spicy Labneh dip, Moutabal, Beet Labneh Dip, Tzatziki	
<b>CHEF'S MIX GRILL</b> 2 to 3 people	79.95
Lamb Chops, Adana Kebab, Chicken Shish kebab, kofte kebab, Beyti Kebab, Chicken Adana Kebab, Lamb Kebab	

SIDES

OTTOMAN RICE / BULGUR PILAV / WHITE RICE PILAV / ASPARAGUS / FRIES	
CELERY AND CARROT STICKS	2.00