BRUNCH MENU

ALARA BRUNCH SPECIALS

Shakshuka 1795

Eggs poached in a spiced tomato and bell pepper sauce, with onions (GF, VG)

Egg White Frittata 16.95

Kashkaval cheese, spinach, mushrooms, sumac served with toast (VG)

Soujouk Omelet 16.95

Thinly sliced Soujouk & kashkaval cheese served with toast

Sautéed Spicy Soujouk with Sunny Side Eggs 17.95

Spicy Soujouk with sunny side up eggs, served with home fries, toast

Sunny Side Up Eggs 16.95

Fried eggs with home fries and toast (VG)

Avocado Toast with Grilled Halloumi and Honey 18.95

Sourdough Bread, avocado, halloumi cheese, honey, frisee, poached eggs, home fries (VG)

Soujouk Eggs Benedict 19.95

Soujouk, Poached eggs, hollandaise, English Muffin, home fries and petite salad

Lox Benedict 19.95

Smoked Salmon, arugula, poached eggs, hollandaise, English muffin, home fries, petite salad

Alara Burger 19.95

Double patty, caramelized onion jam, cheddar cheese, spiced cornichon aioli, olive oil bun, French fries

SPREADS

Classic Hummus

Chickpeas spread with tahini, yogurt, lemon salt, olive oil

Spiced Ground Beef Humus

Chickpeas spread with tahini, yogurt, lemon salt, olive oil, spiced ground beef (GF)

Roasted Mushroom Humus

Chickpeas spread with tahini, yogurt, lemon salt, olive oil, roasted mushroom (GF, VG)

12 95 Tzatziki

Fresh labneh yogurt, cucumber, garlic, dill (GF, VG)

Moutabal 12 95

Charred eggplant, yogurt, tahini, garlic, olive oil

Muhammara

Greek Salad

Marinated Roasted red pepper with walnuts, olive oil

SOUPS & SALADS

Red Lentil Soup

Red lentils, onions, carrots, potato (GF, VG)

Romaine hearts, beets, red onion, olives, tomatoes,

cucumber, feta cheese, lemon dressing (GF, VG)

Fattoush Salad Lettuce, mint, tomatoes, cucumber, croutons, spring

onions pomegranate dressing (VG)

Shepherd Salad 1795

Chopped tomatoes, cucumbers, onions, green peppers, walnuts, parsley, radish pomegranate lemon dressing (GF, VG, DF)

ADD-ONS

Chicken Kebab 6-/Grilled kofte 6-/Salmon 7-/Falafel 5-

CHAMPAGNE SPECIALS

MIMOSA KIT 39.95

VEUVE "YELLOW LABEL"

Bottle of sparkling house wine with seasonal juices for the table

By the bottle 80 By the glass 25

HOT MEZZE

Sigara Boregi Feta cheese & parsley wrapped in homemade 16.95

dough (VG)

18.95 Kibbeh

Bulgur wheat stuffed with ground lamb & beef, onion, walnuts & parsley

1795

Grape leaves stuffed with rice, pine nuts & raisins, with yogurt sauce (GF, VG)

Imam Bayildi 1695

Roasted eggplant stuffed with tomatoes; onions, & olive oil SERVED AT ROOM TEMPRATURE (GF, VG, DF)

Roasted Cauliflower 1595

Served with yogurt-garlic sauce, lemon & olive oil

(GF, VG,)

1195

1795

17.95

18.95 Moussaka

Eggplant, potato, ground beef, bechamel sauce & kashkaval cheese

Vegetarian Moussaka

Eggplant, zucchini, potato, basil, tomato sauce, bechamel sauce & cheese (VG)

Falafel 15 95

Chickpea-vegetable fritters with yogurt sauce (VG)

MEAT & POULTRY MEZZE

2195 Adana Kebab

Grilled ground beef kebap seasoned with red peppers & herbs served with white rice

2095 Chicken Shish Kebab

Grilled chicken cubes seasoned with herbs & served with white rice

20.95 Chicken Adana Kebab

Grilled ground chicken kebap seasoned with red peppers & herbs served with white rice

Kofte with Iskender Sauce 21.95

Grilled Mediterranean meatballs served with garlic yogurt and Iskender sauce

Lamb (Lule) Kebab

Grilled ground lamb kebab seasoned with black pepper & onion served with white rice

FLAT BREAD

Soujouk Pide

Mediterranean Flat Bread with Spicy Soujouk, Mozzarella Cheese

16 95 **Ground Beef Pide**

Mediterranean Flat Bread with Seasoned Ground Beef

Cheese Pide 15 95

Mediterranean Flat Bread with Mozzarella Cheese, Greek Oregano (VG)