Alara
MODERN MEDITERRANEAN

CHRISTMAS EVE MENU 2026

FOR ENTIRE PARTY

$64.95 PER GUEST

FIRST COURSE

Mezze Trio
(Humus, Tzatziki, Muhammara)

INCLUDED:
Classic Humus
Chickpeas spread with tahini, yogurt, lemon salt, olive oil (GF, VG)
Tzatziki Dip
Fresh labneh yogurt flavored with garlic, dill, olive oil & cucumber (GF, VG)
Muhammara
Marinated roasted red pepper with walnuts, olive oil (VG)

SECOND COURSE
CHOOSE ONE

Lentil Soup
Red lentils, onions, carrots, potato (GF, VG)
Greek Salad
Romaine hearts, beets, red onion, olives, tomatoes, cucumber, olives, feta cheese, lemon dressing (GF, VG)
Fattoush Salad
Lettuce, mint, tomatoes, cucumber, spring onions, croutons, pomegranate dressing (VG)
Shepherd Salad
Chopped tomatoes, cucumbers, onions, greens peppers, walnuts, parsley, pomegranate, radish, lemon dressing (GF, VG, DF)
Falafel
Chickpea-vegetable fritters with hummus (VG)
Sigara Boregi
Feta cheese & parsley wrapped in homemade dough (VG)
Grilled Halloumi Cheese
Halloumi served with grilled tomatoes and fresh mint (GF, VG)
Dolmades
Grape leaves stuffed with rice, pine nuts & raisins, with yogurt sauce (GF, VG)

THIRD COURSE
CHOOSE ONE

Adana Kebab
Grilled ground beef kebap seasoned with red peppers & herbs served with white rice
Lavash Wrapped Adana Kebab (Beyti Kebab)
Grilled spicy ground beef kebab wrapped in lavash bread with eggplant puree served with tomato sauce & yogurt
Kofte with Iskender Sauce
Kofte served over garlic yogurt with tomato Iskender sauce
Chicken Shish Kebab
Grilled chicken cubes seasoned with herbs and white rice
Lamb (Lule) Kebab
Grilled ground lamb Kebab seasoned with black pepper & onion served with white rice
Moussaka
Eggplant, potato, ground beef, bechamel sauce & cheese
Vegetarian Moussaka
Eggplant, zucchini, potato, tomato sauce, basil, bechamel sauce & cheese (VG)
Lamb Shank +$10
Slowly cooked braised lamb shank over ottoman rice (GF)
Grilled Lamb Chops +$10
Thyme & pepper marinated lamb chops served with sauteed vegetables & smoked eggplant puree
Branzino +$10
Pan-seared whole branzino with Anatolian style potato salad, asparagus (GF, DF)
Salmon +$10
Salmon served with mashed potatoes, asparagus (GF)

FOURTH COURSE
CHOOSE ONE

Baklava
Finely Layered Pastry Filled with Nuts & Steeped in Syrup
Tahini Crème Brûlé
Vanilla Custard with a Freshly Caramelized Crust with Tahini (GF)
Sutlac
Rice Pudding (GF)
Turkish Coffee Tiramisu
Turkish Coffee, Kahlua & Mascarpone Cream and Layers of Turkish Coffee-Soaked Ladyfingers
Homemade Ice Cream
Kunefe +$5
Homemade Crispy Kadayif Pastry with Cheese & Pistachios Steeped in Syrup

VG- Vegetarian | GF- Gluten Free | V-Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
A 20% service charge will be added to all guest checks and will be used to cover our increasing operational costs.
Service fees are not tips. Tips are not expected but appreciated.