

alára

MODERN MEDITERRANEAN

Fresh Mezze

Pick one for 9, three for 25, five for 42
Add Seasonal Vegetable Crudite for 10

alára Baba Ganoush (V, GF)
Red Pepper, Parsley

Mama Akan's Tzatziki 2.0 (V, GF)
Persian Cucumber, Walnut, Sumac, Mint, Evoo

Caramelized Onion Hummus (VG, GF)
Evoo, Za'atar, Roasted Chickpea

Whipped Feta (V, GF)
Sun-Dried Tomato, Herbs, Lemon

Carrot Tarator (V, GF)
Yogurt, Dill, Lemon Butter

Muhammara (VG)
Aleppo Pepper, Pomegranate Molasses, Walnut

alára Ezme (VG, GF)
Tomato, Red Pepper, Soft Herbs, Walnut, Lemon

Marinated Olives (VG, GF)
Mixed European Olives, Artichokes, Herbs

Eggplant & Pepper Caponata (GF)
San Marzano Tomato, Capers, Boquerones

Atom (V, GF)
Sun Dried Hot Peppers, Brown Butter, Lemon

Little Loves

Halloumi En Croute (V) 18
Sesame Seeds, Honey

Charred Broccolini (GF) 18
Onion Agrodolce, Parmigiano, Crispy Guanciale,
Mustard-Maple Vinaigrette

Fresh Halibut Cakes (GF) 25
Frisee Salad, Classic Remoulade

Tuna Carpaccio (DF) 24
Cucumber Relish, Fresno Pepper, Shallot, Chive,
Grilled Sourdough crumble

Slow Roasted Heirloom Baby Carrots (GF) 18
Labneh, Thyme, Pistachio, Fennel Pollen

Freshly Tossed

alára Panzanella
Sourdough, Persian Cucumber,
Heirloom Tomato, Grilled Lemon,
Smashed Castelvetro Olives,
Feta, Tomato-jus Vinaigrette
(V) 18

Roasted Squash & Fennel Salad
Seasonal Squash, Arugula,
Pickled Cherry, Orange Segments,
Red Onion, Sliced Almonds, Pecorino,
Lemon-Sherry Vinaigrette
(V, GF) 18

Green Goddess Caesar Salad
Gem Lettuce, Parmigiano,
Crispy Anchovies, Pistachio,
Pickled Red Onion
(GF) 18

Add Protein | Steak 22 / Chicken 18 / MKT Fish 24

Heart of The Table

Adana Kebab (GF) 45
Charred Cabbage, Tomato Fonduta,
Chimichurri Yogurt Sauce, Onion Salad

Levantine Skewers 39
Grilled Chicken Breast & Thighs,
Grilled Sweet Peppers, Saffron Raisin Pilaf,
Chimichurri Yogurt Sauce, Pita

**Turkish Coffee Crusted
Wagyu Hanger Steak** (GF) 58
Potato Pave, Mushroom Espuma,
Tarragon Demi Glace

Pan Seared Market Fish (GF) 45
Crispy Sunchoke, Fennel Salad,
Rose Petal-Saffron Beurre Blanc

Vegan Picanha (VG) 32
Lion's Mane Steak, Sunchoke Puree,
Charred Sugar-Snap Peas,
Sumac Chimichurri

(V) : Vegetarian (VG) : Vegan (GF) : Gluten-Free
(DF) : Dairy Free (MP) : Market Price

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Cocktails

Ouzo Sour 19
Ouzo, Lime, Honey

alára Royale 20
Yebiga Brandy, Skinos Mastiha,
Fermented Strawberry, Blood Orange

alára Old Fashioned 22
Bourbon, Strawberry, Vanilla, Bitters

alára Ranch Water 20
Tequila Blanco, Lillet Rosé, Blood Orange, Soda

Butterflies of Istanbul 19
Silent Pool Gin, Passion Fruit, Butterfly Pea Tea, Lemon

Fennel Me Softly 21
Kastrá Elion Vodka, Apple, Aloe

Marriage of Figaro 22
Fig Bourbon, Cocoa, Artichoke

Turkish Coffee Martini 20
Aspen Organic Vodka, Turkish Coffee, Cardamom

Molina Spritz 18
St Germain, Pieropan Soave, Hibiscus

Seasonal Spritz 17

Mocktails

Anise Sour 12
Housemade N/A Anisette, Lime, Honey

Spiced Orchard 13
N/A Whiskey, Apple Cordial, Cinnamon, Peppercorn

No Tequila No Problem 14
Almave, Cucumber, Fresno, Tonic

Under the Influence of Nothing 12
Empress 0.0, Lemon, Apricot, Tarragon

Beers

Bomonti 10
Er Boqueron 12
Heineken N/A 8

Mastri Birrai Blonde Ale 10
Mastri Birrai Red Ale 10

Coffee & Loose Tea

Espresso	4 / 6
Turkish Coffee	7
Loose Tea Pot	12



*“Love is the whole thing.
We are only pieces.”
Rumi*

