

ALORA

DIPS & BREADS

house made dips are served with garlic pita or crispy za'atar lavash

TZATZIKI

house fermented yogurt, cucumber, dill, extra virgin olive oil 15

SPRING PEA HUMMUS

minted pea, lemon oil, whole seed duckah 16

MOUTABAL

charred eggplant & yogurt, calabrian chili, crispy shallot, mint 16

TAHINI HUMMUS

crispy chickpea, herbed tahini, lemon, red onion, radish, parsley, spicy zhoug, aleppo, urfa, extra virgin olive oil 16

MUHAMMARA

roasted red bell pepper - walnut dip, pomegranate seeds & molasses, feta, parsley, spiced walnut 17

Additional Breads:

ZA'ATAR LAVASH 5

PITA 7

FOCACCIA 8

ALORA SAMPLER

tasting flight of each dip along with pickled & fresh seasonal vegetables, mushroom dolma, sigara borek & house made bread 47

MEZZE

SIGARA BOREK

crispy pastry cigar, spinach, feta, herb labneh dipping sauce 13

FRIED BURRATA

sicilian imported burrata, vodka-rosatella sauce, calabrian chili oil, fried herbs, griddled foccacia 22

BRUSSEL SPROUTS

pomegranate agrodolce, aleppo, crispy shallot 15

COZZE O VONGOLE

choice of
one pound local clams/mussels, aglio butter, white wine, foccacia MP

TAVUK KANAT

turkish style yogurt & spice marinated chicken wings, pickle, herbed labneh dipping sauce 18

DOLMA

wild mushroom & rice, tzatziki, pickled mushroom, radish, lemon, pinenut 12

KOFTE MEATBALLS

beef & lamb ras el hanout - chickpea sauce, pomegranate, pinenut, mint 15

OCTOPUS SOUVLAKI

confit spanish octopus, spanish chorizo, golden potato, sherry gastrique, romesco, frisée & chicories, grilled lemon 23

KUMPIR

add: sujuk +5, braised lamb +9, chopped ladolemono chicken +9, crispy prosciutto +6

turkish streetcart baked potatoes, gently fluffed and whipped with butter & tulum cheese, topped with red & white sauce, pickled cabbage, corn, olives, roasted red peppers, scallion 17

Executive Chef: Nicholas Peters

Service charge of 20% is added to parties 6 or more
3% Surcharge will be added to total of check for employee benefit, including insurance, commuter benefit, sick days and minimum wage

Please inform your server of any dietary restrictions.

ALORA

SALADS

add: ladolemono chicken +12 adobo shrimp +12 beef tenderloin +19
grilled za'atar spiced salmon +13

GREEK BABY ICEBERG WEDGE
baby iceberg, cucumber, olive, tomato, red onion, feta, creamy red vine vinaigrette, herbed labneh 19

KALE WITH GREEN TAHINI
lacinato kale, orange, radish, crispy chickpea, quinoa, tahini - green goddess 18

FATTOUSH
crispy pita pieces, watercress, shaved asparagus, cucumber, lemon-sumac vinaigrette, radish, shaved carrot 18

PASTA
All our pasta are handcrafted and rolled in-house for the freshest flavor & perfect texture.

COLONE POMPEI
giant fusilli, vodka rosatella, crispy prosciutto, pangrattato, basil 27

FRUTTI DI MARE
bucatini, clams, mussels, octopus, shrimp inspic tomato brodo 34

REGINETTE
garlic confit, mixed mushrooms, kale, aglio butter, marsala 27

CARBONARA
spaghetti chitarra, guanciale, black pepper, egg, pecorino romano, parmegiano reggiano 29

BRAISED LAMB AGNOLOTTI
lamb jus, spring pea fonduta, early spring tendrils, lemon oil, asparagus 29

PLATES & SPECIALTIES

ADANA KEBAB
lamb & beef kofta skewer, rice pilaf, sumac marinated peppers, tomato & onion, house fermented harissa, toum 32

LADOLEMONO CHICKEN SOUVLAKI
greek-style lemon chicken thighs, rice pilaf, marinated cucumber salad, tzatziki 28

BEEF SHASHLIK
moroccan pepper marinated filet mignon, chermoula, jollof couscous, grilled asparagus, herb oil 45

EGGPLANT
onion caramel, charred eggplant purée, spiced labneh, king trumpet mushroom, pangrattato, mint 30

SEASONAL VEGETABLE KEBAB
assorted seasonal local vegetable skewer, rice pilaf, dressed chicories 22

ADOBO SHRIMP PINCHO
spanish style adobo marinated shrimp, rice pilaf, seville orange salsa, garlic-saffron aioli, charred padron chili 33

WALNUT ZA'ATAR CRUSTED SALMON
walnut butter crusted & pan-seared salmon, turkish bulgur & kale, lemon, sumac 29

SIDES

TWICE COOKED GOLDEN POTATOES 12
JEWEL COUSCOUS 11

GRILLED VEGETABLE SKEWER 14
TURKISH BULGAR & KALE 13

EXTRA SAUCES:

HOUSE FERMENTED HARRISA 4, TOUM 2, CALABRIAN CHILI PASTE 2, LABNE 2, TZATZIKI 3, HUMMUS 6, MOUTABAL 6

MARINATED CUCUMBER SALAD 12
RICE PILAF 11

MARKET VEGETABLE CRUDITE & PICKLES 12
LOCAL LETTUCES & GREENS 15
basil vinaigrette, pecorino, croutons