

# ALORA

## DIPS & BREADS

house made dips are served with garlic pita

### TAHINI HUMMUS

crispy chickpea, herbed tahini, lemon, red onion, spicy zhoug, aleppo, urfa, EVOO 16

### MOUTABAL

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

### TZATZIKI

house fermented yogurt, cucumber, dill, EVOO 15

### MUHAMMARA

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

## additional breads:

pita 7

focaccia 8

### ALORA SAMPLER

tasting flight of each dip along with pickled & fresh seasonal vegetables, mushroom dolma, spanakopita, tabouleh & pita 42

## MEZZE

### SPANAKOPITA

crispy pastry, spinach, feta, parmiggiano, herb labneh dip 14

### FRIED BURRATA

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

### BRUSSEL SPROUTS

pomegranate agrodolce, almond, crispy shallot 15

### COZZE O VONGOLE

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

### FALAFEL

chickpea fritter, tahini hummus, white sauce, cucumber, pickled cabbage, dill, olive oil 12

### DOLMA

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

### OCTOPUS SOUVLAKI

confit spanish octopus, spanish chorizo, golden potato, sherry gastrique, romesco, frisée & chicories, grilled lemon 21

### KUMPIR

add: crispy prosciutto +6 or chopped ladolemono chicken +9

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

### SPAGHETTI CHITARRA

buttered tomato sauce, basil, burrata, EVOO 25

### FRUTTI DI MARE

bucatini, octopus, shrimp, mussels & clam in spicy tomato brodo 34

### PEA TRIANGOLI

ricotta, mint, pea shoots & tendrils, pecorino, lemon, pea-fontina fonduta 27

## PLATES & SPECIALTIES

### ADANA KEBAB

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

### LADOLEMONO CHICKEN SOUVLAKI

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

### WALNUT ZA'ATAR CRUSTED SALMON

walnut butter crusted & pan-seared salmon, turkish bulgur & kale, lemon, sumac 29

### 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

### BEEF SHASHLIK

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

## SIDES

### TWICE COOKED GOLDEN POTATOES 12

### MARKET VEGETABLE CRUDITE & PICKLES 12

### GRILLED VEGETABLE SKEWER 14

### TURKISH BULGUR & 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

### JEWELLED COUSCOUS 11

### TABOULEH 10

### LOCAL LETTUCES & GREENS 15

basil vinaigrette, pecorino, croutons