

ALAKAZAM



SMALL PLATES

SPREADS*

Hummus	\$ 95
Charred Eggplant Dip	\$ 95
Dip Edamame	\$ 95
Jocoque	\$ 95

SALATIM

Harmony Cucumber Salat	\$ 75
Tabule	\$ 90

ENTREMEZZES

Shanklish*	\$ 95
Feta Cherries	\$ 95
Tahini Cauliflower	\$ 95
Turkish Shakshuka*	\$ 100
Peppers Pomegranate*	\$ 110
Brussel Sprouts	\$ 110
Fava Beans Sumac	\$ 95

PICKLES

Gardinela	\$ 75
Beetroot & Cucumber in Tamarind Sauce	\$ 75
Pickled Olives	\$ 95

* Served with lavash bread

MEZZE PLATER \$420

(half portions)

- 2 spreads
- 1 salatim
- 1 pickles
- 3 entremezzes

MEDIUM PLATES

Lahmacun \$ 145
lavash bread, spiced "meat", tamarind/chili sauce, pickled onion

Tiradito Tostadas \$ 140
charred tuna-watermelon, avocado, harissa mayo, harmony salat, serrano chili (2pcs)

Truffle Fries \$ 140
mushroom gravy & roasted onion, truffle oil, "parmesan"

Fattoush Salad \$ 150
tomato, radish, mint, pomegranate (season), jocoque, olive oil, Eureka lemon, crispy lavash

Watermelon Feta Salad \$ 150
watermelon, arugula, cucumber, tomato, strawberry, red onion, feta, crispy spicy chickpea, fennel vinaigrette

Turkish Manti Dumplings \$ 155
kofta dumplings, tomato oil, spiced jocoque

Meatballs Pita Sandwich \$ 185
kofta meatballs with tomato sauce, vegetables, olive oil, sour "cream"

Roasted Mushroom Toast \$ 195
baked mushroom mix in a thyme-balsamic emulsion, portobello gravy, hummus, sourdough bread.

Börek \$ 200
cheese, spinach, puff pastry, jocoque

Roasted Tomato Soup \$ 105

Ask about our Seasonal special soup

SPECIALTIES

Spaguetti Pomodoro & Meatballs \$ 240
kofta meatballs, homemade pomodoro, parmesan

Wild Mushroom Kebab \$ 270
grilled marinated mushrooms, dip de edamame spicy, cucumber tomato salat, pan lavash

Udon Ragu \$ 260
cremini, portobello, porcini & shiitake demi-glace, aged cheese, homemade noodless

Turkish Burger \$ 290
brioche, kofta Beyond, tomato confit & tahini, Dijon, caramelized onion, peppers, cheese crust, pickled cucumber

Shawarma \$ 310
"chunk filet", hummus, tahini, cucumber tomato salat, lavash, fries

PIZZAS

Margarita \$195
pomodoro, mozzarella, heirloom tomato, fresh basil

Gorgonzola & Figs \$ 210
pomodoro, fig, balsamic, gorgonzola, mozzarella, arugula, pecan

Greek \$ 220
pomodoro, feta, pesto, mozzarella, tomato, green & kalamata olives

Fungi \$ 230
pomodoro, cremini, portobello, wild mushroom, mozzarella, garlic oil

Italian Sausage \$ 240
pomodoro, Beyond sausage, mozzarella, onion, tomato, green chili

Ask about our Seasonal Pizza

Gluten Free Pizza + \$ 65

DESSERTS

Kataifi Chocolate Cake	\$ 150
<i>chocolate mousse, salty caramel, pistachio, crispy kataifi pastry</i>	
Tres Leches Cake	\$ 160
<i>corn bread, veggie milks: coconut, almond & oat, caramel, strawberries, almonds</i>	
Pistachio Panna Cotta	\$ 150
<i>coconut cream, rose water, pistachio</i>	
Halva French Toast	\$ 180
<i>brioche, halva, pistachio, halva ice cream, chamomile honey</i>	
Halva Reeses	\$ 90
<i>organic chocolate, halva cream, sea salt</i>	
Ice Cream	\$ 85
<i>Pistachio or Halva or Hazelnut + Seasonal Flavors</i>	

HOT BEVERAGES

Turkish Coffee	\$ 50
Coffee	
<i>Americano</i>	\$ 60
<i>Capuchino</i>	\$ 65
<i>Latte</i>	\$ 65
<i>Espresso</i>	\$ 50
Turkish Tea	\$ 65
Green Tea Mint	\$ 65
Turkish Chai	\$ 80
Infusions	\$ 65
<i>mint - chamomile ginger</i>	

BEERS

Chelitas (coronita/victoria) 210 ml	\$ 50
Corona/Victoria 355 ml	\$ 80
Modelo Especial/Negra 355 ml	\$ 90
Charro Pilsner/Ambar 355 ml	\$ 100
Colima 355 ml	\$ 120
<i>Lager, Pale Ale, Porter, Lager Tropical, Session IPA</i>	
Michelada	+ \$ 25
Clamakazam	+ \$ 65
<i>tomato juice, lime, sauces, salt + beer + the cost of your beer of choice</i>	
Kali Maria	+ \$ 120
<i>mezcal, clamato, lime, sauces + beer / the price is + your beer of choice</i>	

BEVERAGES

Ginger Ale	\$ 70
<i>lime, ginger, apple, agave, sparkling water</i>	
Spring Water (Hethe)	\$ 70
<i>natural or sparkling</i>	
Coconut water (natural)	\$ 75
Kombucha 345 ml	\$ 75
<i>natural, ginger, berries, apple, strawberry</i>	
Ginger Beer 355 ml	\$ 75

MOCKTAILS

Sauco	\$ 110
<i>kombucha, coconut water, lime, salt</i>	
Holy Margarita	\$ 170
<i>berries, kratom, non alcohol agave spirit, lime, aquafaba</i>	
Kava Lava Tonic	\$ 180
<i>kava, watermelon, ginger, sage tonic, mineral water</i>	
Reina de Flores	\$ 180
<i>lavender soda, elderflower, chamomile honey, pineapple, CBD (30 mg)</i>	
Hello Darkness	\$ 195
<i>mezquila, cítrics, activated charcoal, agave, kava</i>	

Cbd (by drop)

+ \$ 25

MAGIC TEAS

Kratom Power Tea	\$ 100
<i>2 gr. kratom (energizing, stress relief) Serves cold</i>	
Kava Relax Tea	\$ 100
<i>2 gr. kava (stimulant) Serves cold</i>	
Kavatron	\$ 195
<i>2 gr. kava, 2dr, kratom, water</i>	

EXTRAS

lavash bread order	\$ 60
gluten free lavash	\$ 80

@alakazam.mx



- If you have a food allergy let us now. Please be advised that food prepared here may contain wheat, soybean, peanuts and tree nuts. -
These prices already include IVA (taxes)