

ALAYA cuisine encapsulates a tale of travel from the Oriental Coast of the Mediterranean Sea to the bustling markets of the Middle East.

Utilising the wealth of flavours that The East and West bring together, Alaya's menu translates the influences of this rich culinary landscape with a contemporary approach.

STARTERS

MEZZE

Mixed Vegetables Dolma 75
Cabbage, Zucchini, Capsicum (D)

Baked Eggplant 60
Caramelised Onion, Raisin (D)

Baba Ghanoush 45
Grilled Eggplant, Pomegranate

Watermelon 65
Feta Cheese, Almond Flakes (D-N)

Marinated Beetroot 55
Pistachio, Mint Leaves (D-N)

Muhammara 35
Walnut, Sweet Pepper, Pomegranate (N)

Yellowtail Lakerda 160
Ginger Dressing, Sesame Seeds

Wagyu Beef Pastrami 180
Spiced Striploin, Baby Onion

Raw Kibbeh 170
Angus Tenderloin, Mixed Lettuce (G)

Tahina 40
Tomato Relish, Fried Artichoke (G)

Raw Seabass 125
Tahina, Za'atar leaves

Labneh Khair 35
Radish, Garlic (D)

SALATA

Lentils And Fasoulia Salad 65
White beans, Balsamic Dressing, (N)

Marinated Heirloom Tomatoes 75
Barrel Aged Feta Cheese (D-N)

Spiced Carrot Salad 60
Crispy Bulgur, Spiced Yoghurt (D-G-N)

White Cabbage Salad 55
Tomato, Mint

Cauliflower Salad 60
Sesame Dressing, Raisin, Dill Leaves (N)

Kale Tabouleh 55
Fresh Herbs, Kale, Cashew Nuts (G-N)

King Crab Salad 265
Green Peas, Lemon Dressing, Basil (S)

Arabic Salad 65
Tomato, Cucumber, Lemon Juice

HOT MEZZE

Pan Fried Anchovies 95
Rocket Salad (D)

Capia Pepper Dolma 155
Truffle Cheese, Hazelnut Crust (D-N)

Grilled King Crab 285
Dill Tomato Sauce, Sumac (D-G-S)

Shish Kofte 95
Minced Meat, Tomato Sauce (N)

Green Harissa Prawns 105
Coriander, Parsley, Dill (N)

Fried Calamari 75
Za'atar Leaves, Harissa Emulsion (G-N)

Warm Whole Lobster 480
Caviar, Basil Leaves (S)

Cheese Borek 125
Filo Dough, Fresh Truffle (D-G)

Grilled Octopus 110
Esme Salad, Avocado Mousse

Grilled Cuttlefish 135
Tomato Sauce, Pearl Onion (G-N)

ROTISSERIE

PRICE PER KG

Wagyu Striploin 950
Caramelized Onion, Mustard
Sauce

Wagyu Tenderloin 1100
Peppercorn Sauce

Wagyu Rump Cap 650
Pickled Salad, Herbs Paste

Milk-Fed Lamb 750
Bulgur Salad (G)

MAINS

Orzo Manestra 95
Oregano, Feta Cheese (D-G)

Truffle Freekeh 165
Onion, Parsley, Truffle Oil (G)

Seafood Manti 325
King Crab, Lobster, Prawns (D-G-S)

Salt Crust Baby Chicken 225
Sumac, Rosemary, Za'atar (G-N)

Short Rib Manti 135
Tomato Sauce, Spiced Yoghurt (D-G)

Marinated Chicken 205
Lemon, Thyme, Herb Salad (D-G)

Rigatoni Pasta 125
Za'atar Tomato, Cream (D-G-N)

Lamb Shank 225
Eggplant Puree (D-G)

Grilled Tiger Prawns 245
Saffron Butter (D-G)

Veal Salona 265
Eggplant, Tomato Gravy (D-N)

Chilean Bass 305
Tamarind, Lemon, Thyme (N-D)

Wagyu Ribeye ^{400gr} 465
Peppercorn Sauce (D-G)

Whole Grilled Seabass 720/Per KG
Za'atar Leaves Salad, Lemon Oil

Braised Veal Ribs 215
Sumac, Oregano, Pistachio (N)

Pan Fried Dover Sole 810/Per KG
Potato Harra (N)

Shish Wagyu 395
Homemade Harissa (G)

Spiced Marinated Seabream 650/Per KG
Pickled Tomato Relish

Mixed Grill ^{3.6kg} Market Price
T-Bone, Lamb Rack, Chicken (D-G)

SIDES

Broccoli 45
Lemon, Olive Oil

Maqluba Rice 55
Fried Eggplant, Cauliflower

Fried Cauliflower 40
Harissa, Lemon Oil (G)

Sugar Snap 40
Red Chilli

Baked Potatoes 65
Truffle Butter (D)

Ratte Potatoes 40
Oregano, Chilli Flakes

Potato Harra 45
Pepper Paste, Sesame Za'atar (N)

Cinnamon Rice 45
Mint, Pine Nuts (D-N)

Chilli Plate 40
Grilled, Pickled

