

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

CAVIAR

Oscietra
30g 720

Oscietra Imperial
30g 950

Beluga
30g 1700

MEZZE

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

Baba Ghanoush 45
Grilled Eggplant, Pomegranate (N)

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

Marinated Beetroot 55
Pistachio, Labneh (D-N)

Muhammara 45
Walnut, Sweet Pepper, Pomegranate (G-N)

Yellowtail Lakerda 160
Ginger Dressing, Sumac, Pine Nuts (N)

Wagyu Beef Pastrami 170
Spiced Striploin, Baby Onion (N)

Raw Kibbeh 160
Angus Tenderloin, Mixed Lettuce (G)

Tahina 40
Tomato Relish, Basil Leaves (G)

Raw Seabass 125
Tahina, Za'atar leaves

SALATA

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

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

Fennel and Rocket Salad 75
Feta Cheese, Pistachio, Lemon Oil (D-N)

Artichoke Salad 85
Green Apple, Grain Mustard Dressing (D)

Lobster Salad 145
Avocado, Baby Gem (S)

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

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

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

Fattoush Salad 65
Tomato, Cucumber, Sumac

HOT MEZZE

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

Shish Kofte 95
Minced Meat, Tomato Sauce (N)

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

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

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

Grilled Octopus 110
Esme Salad, Avocado Mousse

ROTISSERIE

PRICE PER 100G

Wagyu Striploin 95
Caramelized Onion, Mustard
Sauce (D)

Wagyu Tenderloin 110
Peppercorn Sauce (D)

Milk-Fed Lamb 75
Labneh khair (D)

*Dry Aged Meat Available

MAINS

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

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

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

Whole Grilled Lobster 520
Avocado, Lettuce Salad (D-G)

Grilled Tiger Prawns 245
Saffron Butter (D-S)

Chilean Bass 305
Tamarind, Lemon, Thyme

Whole Grilled Seabass 72/Per 100g
Za'atar Leaves Salad, Lemon Oil

Pan Fried Dover Sole 81/Per 100g
Potato Harra (D-G-N)

Spiced Marinated Seabream 65/Per 100g
Pickled Tomato Relish

Salt Crust Turbot 76/Per 100g
Artichoke, Fennel, Coriander Seeds (G)

White Truffle Freekeh 490
Onion, Parsley (D-G)

White Truffle Spaghetti 490
Truffle Cream, Parmesan Cheese (D-G)

Rigatoni Pasta 295
Black Winter Truffle (D-G)

Lamb Shank 225
Eggplant Puree (D-G)

Wagyu Ribeye 400g 465
Peppercorn Sauce (D-G)

Shish Chicken 225
Grilled Vegetables, Oregano

Shish Wagyu 395
Homemade Harissa (D-G-N)

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

Grilled Seafood Platter 1500
Lobster, Prawns, Chilean Bass (D-G-N)

SIDES

Broccoli 45
Lemon, Olive Oil

Baked Potatoes 65
Truffle Butter (D)

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

Chilli Plate 40
Grilled, Pickled (N)

Grilled Vegetables 40
Cauliflower, Zucchini, Carrot

Maqluba Rice 55
Fried Eggplant, Cauliflower (D-N)

Fried Cauliflower 40
Harissa, Lemon Oil (G)

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

Friggitelli Peppers 45 (D)
Tomato sauce, Feta Cheese

Artichoke Barigoule 55
Fennel, coriander seeds

