

Curated by Chef Izu Ani

ALAYA warmly invites you on a captivating exploration of tastes and traditions. Step into our world where culinary artistry celebrates the vibrant history and diverse influences that have shaped the Middle East and the Mediterranean.

Let us be your guide through an exquisite tapestry of flavors connecting people and cultures. Join us on this gastronomic voyage as we unveil the stories and customs that make our region truly extraordinary.

Allow us to whisk you away to the alluring aromas and daring spices that define the Middle East, where centuries-old recipes come alive; and transport you to the sun-kissed shores of the Mediterranean, where freshness takes center stage.

You will discover the magic of ALAYA, where the past meets the present, and each dish weaves a tale.

Ahlan wa sahlan fi ALAYA

أهلاً وسهلاً في عَالِيَا

WELCOME TO ALAYA

CAVIAR

Oscietra 30g	720
Oscietra Imperial 30g	950
Beluga 30g	1700
All served with Potato Gnocchi, Sweet Labneh	







COLD MEZZE

GRAPE LEAVES DOLMA    	55
Grapevine Leaves Stuffed with Rice, Tomatoes, Onion, Parsley	
WATERMELON  	55
Sliced Fresh Watermelon, Cheese, Almond Flakes, Black Raisins, Ginger Dressing	
MARINATED BEETROOT  	55
Pistachio, Labneh	
YELLOWTAIL LAKERDA   *	150
Smoked Yellowtail, Ginger Dressing, Pine Nuts, Spiced with Sumac	
WAGYU BEEF PASTRAMI   *	140
Spiced Cured Striploin, Baby Onion, Purslane	
RAWI , ' ! ' i i   	120
Tahina paste, Za'atar Herb, Mandarin, Grapes, Ginger Paste	




















HOT MEZZE

SHISH KOFTE  	130
Minced Meat Skewers, Tomato Sauce, Pine Nuts	
GREEN HARISSA PRAWNS   *	120
Chili Flakes, Hazelnut Crust, Spiced with Sumac	
GRILLED OCTOPUS  	160
Ezme Gremolata, Avocado Mousse	
FRIED CALAMARI 	80
Crispy Spiced Buttered Baby Squids, Za'atar Herb and Harissa Emulsion	
GRILLED LANGOUSTINES   	180
Lemon, Garlic, Chili, Olive Oil	
CHEESE BOREK   *	110
Crispy Filo Dough Stuffed with Cheese and Truffle	



SPREADS

BABA GHANOUSH   	50
Smoked Eggplant, Marinated Tomato, Capsicum, Tahina	
MUHAMMARA  *	70
Walnut, Sweet Pepper, Pomegranate Molasses, Pistachio	
TAHINA  	70
Cooked Chickpeas, Tomato Relish, Basil Leaves	

SALADS

FATTOUSH SALAD  	55
Lettuce, Purslane, Tomato, Cucumber, Radish, Pomegranate	
SPICED CARROT SALAD  *	55
Honey, Crispy Bulgur, Pistachio, Yoghurt	
CAULIFLOWER SALAD   	55
Raisins, Pine Nuts, Sesame Pomegranate Dressing	
TOMATO AND CHEESE SALAD    *	80
Tomatoes, Shelal Cheese, Honey & Basil Dressing	
KALE TABOULEH  	60
Kale, Wheat, Pomegranate Seeds, Tomatoes, Cashew Nuts	
LENTILS AND FASOULIA SALAD  	80
White Beans, Roasted Capsicum, Balsamic Dressing	
ARTICHOKE SALAD    *	90
Green Apple, Rocket Leaves, Graviera Cheese, Grain Mustard Dressing	
LOBSTER SALAD   	230
Avocado, Baby Gem, Cherry Tomato, Cocktail Sauce	

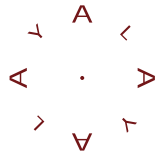
PASTA

MEDITERRANEAN PASTA  	110
Eggplant, Tomato Sauce, Ricotta Cheese, Chili Oil	
SEAFOOD MANTI  *	320
Homemade Stuffed Seafood Pasta with Lobster, Calamari, Prawns, Tomato Sauce	
RIGATONI PASTA  	260
Black Winter Truffle, Cream	
SHORT RIB MANTI  *	120
Homemade Stuffed Pasta with Tomato Sauce, Garlic Yoghurt, Chili Oil	
MUSHROOMS ORZO PASTA 	120
Wild Mushrooms, Parsley, Truffle Paste	

 Vegetarian  Gluten Free  Dairy Free  Nut Free * Chef's Signatures

PRICES ARE IN AED AND ARE SUBJECT TO A 7% DIFC AUTHORITY FEE AND 5% VAT

OUR DISHES ARE METICULOUSLY CRAFTED USING FRESH, UNPROCESSED INGREDIENTS FOR A DELIGHTFUL DINING EXPERIENCE.
PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.



MEAT & POULTRY

LAMB SHANK  *	250
Slow Cooked, Eggplant Puree, Grilled Vegetables	
LAMB CUTLETS  	220
Marinated in Spiced Yoghurt, Grilled Shallots and Tomato	
SHISH CHICKEN    *	220
Marinated Chicken Breast & Thigh Skewers, Grilled Vegetables	
WAGYU RIB-EYE 500G   	450
Peppercorn, Mustard or Alaya Special Sauce	
SHISH WAGYU  *	390
Striploin Slices, Molasses Glaze, Red Harissa, Spiced with Sumac	
MIXED GRILL for 4-6 ppl	2490
Corn Fed Whole Chicken, Lamb Rack, T-Bone Steak, Grilled Vegetables, Sweet Potato	

SEAFOOD

WHOLE GRILLED LOBSTER 	420
Grilled Avocado, Lettuce Salad, Garlic Butter	
GRILLED SEAFOOD PLATTER for 2 ppl	750
Lobster, Prawns, Chilean Bass, Cuttlefish	
GRILLED TIGER PRAWNS  	220
House Marinated Prawns, Saffron, Cherry Tomato Sauce	
CHILEAN BASS SPETSOTA    *	320
Spetsiota sauce, Chilli, Lemon	

RÔTISSERIE




ROAST CHICKEN   	350
Corn Fed Roasted Chicken, Grilled Vegetables	
GRAIN-FED LAMB 200G 	180
Labneh Khair Dip	
WAGYU STRIPLOIN 200G   	220
Caramelized Onion, Mustard Sauce	
WAGYU TENDERLOIN 200G   	230
Peppercorn Sauce	
WHOLE LAMB 500G  	425
Labneh Khair Dip	

DRY-AGED WAGYU CUTS

Potato Harra, Grilled Vegetables, Lamb Jus






















TOMAHAWK	1390
T-BONE STEAK	1380
BONE-IN RIB-EYE OR RIB-EYE	690

PAN FRIED DOVER SOLE 81 | PER 100G
Served with Potato Harra   

WHOLE GRILLED SEABASS 72 | PER 100G
Za'atar Leaves Salad, Lemon Oil   

SPICED SEA BREAM   65 | PER 100G
Pickled Tomato Relish

SIDES

BROCCOLI    	50	MAQLUBA RICE   *	65
Lemon, Olive Oil		Fried Eggplant, Cauliflower	
BAKED POTATOES    *	80	FRIED CAULIFLOWER   	50
Truffle Butter, Fresh Truffle Grated		Chimichurri, Spiced with Sumac, Pomegranate Molasses	
GRILLED VEGETABLES    	55	CINNAMON RICE  	50
Cauliflower, Zucchini, Carrot, Onion		Mint, Pine Nuts	
POTATO HARRA   	55		
Pepper Paste, Hazelnut Crust, Coriander			

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