

UNFORGETTABLE GATHERINGS!

GROUPS DINING AND EVENTS





ALAYA'S STORY

A concept born out of adoration - ALAYA, located in the heart of DIFC, is a culinary masterpiece founded by Chef Izu Ani and restaurateur Evgeny Kuzin. This dynamic venue seamlessly weaves Middle Eastern and Mediterranean influences into its vibrant sharing-style menu, each dish narrating a unique culinary story. ALAYA delivers an unforgettable gastronomic journey, complemented by a sophisticated interior designed by Richard Saunders and Sagrada.

With an open-air terrace, a mixologist-focused bar, and a boutique lounge, ALAYA stands as a beacon of culinary artistry, promising an immersive and unforgettable experience for all.



ALAYA

ALAYA

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ALAYA'S CUISINE

ALAYA reflects a mosaic heritage of identities celebrating Middle Eastern's rich oriental tastes and textures combined with influences from the ingenuity of the Mediterranean.



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





ALAYA'S DESIGN

Experience the allure of the Mediterranean and Middle East in a lavish setting at Alaya.

Our opulent space blends regional charm with Art Deco elegance, celebrating a fusion of cultures with style and sophistication. Alaya embodies the essence of an unforgettable experience, elevating every event, gathering, or celebration to new heights of excellence.



From the first step through our doors, Alaya promises a seamless blend of sophistication and hospitality, ensuring every detail is meticulously curated to exceed your expectations.





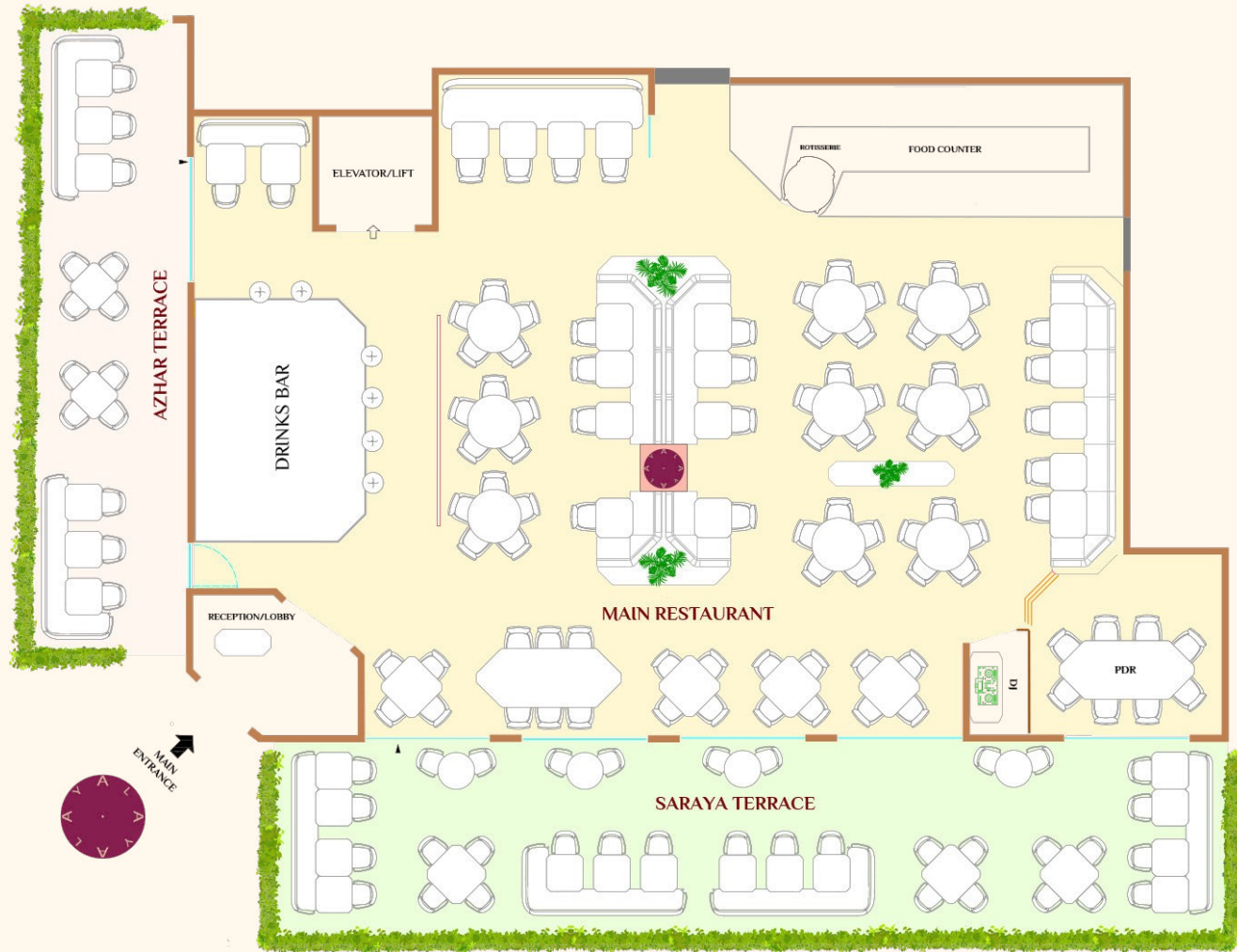


ALAYA'S SPACES

A dynamic lifestyle concept in the heart of DIFC, with opulently designed spaces that exude elegance.

Choose Your Perfect Setting between the elegant indoor dining area featuring the stunning Dahab Bar.







ALAYA'S INDOOR

Adorned with art, accent pieces, warm lighting, and high ceilings - the dining room of Alaya can be transformed for any opulent event.

Capacity:
120 people seated
160 people standing



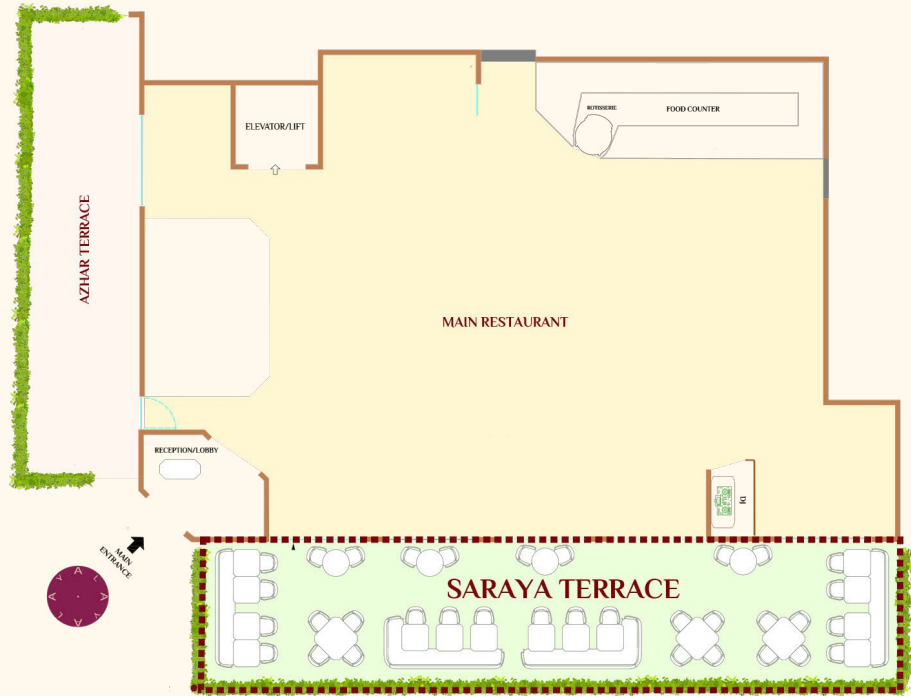


SARAYA TERRACE

Alaya's expansive terrace offers a beautiful oasis for gatherings, both large and small.

Imagine extravagant communal dining tables nestled in an intimate setting, perfect for sharing a feast and laughter with loved ones.

Capacity:
60 people seated
100 people standing

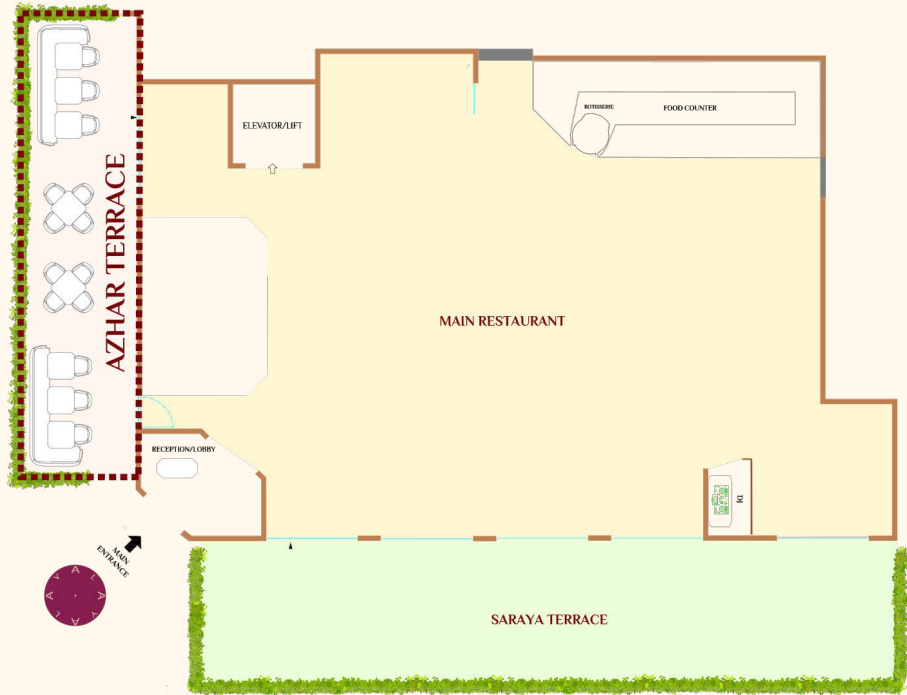




AZHAR TERRACE

Evoking art deco glamour and effortless grace, the Azhar terrace features marble tables, green surrounds and a vibrant atmosphere.

Capacity:
30 people seated
50 people standing





LY-LA

Lavish, layered, Bedouin-inspired. Step through time to another realm, through a concealed door in Alaya's underground.

The opulent boutique lounge blends Bedouin nostalgia with nightlife energy. Richly decorated with textures and colors, LY-LA embraces the worldly character of the region.







MENUS

Craft a Culinary Tapestry for Your Celebration.

Our Chef and Alaya's team curate bespoke menus designed for sharing.

Immerse yourselves and your guests in a symphony of flavours.



PEARLS OF ALAYA

CANAPES MENU

8 pieces: AED 135 per person | 10 pieces: AED 185 per person
12 pieces: AED 235 per person

SAVOURY SELECTION

BLINIS CAVIAR

Blinis, Crème Fraiche, Oscietra Caviar, Chives

MOZZARELLA BITES

Fresh Mozzarella, Green Dressing, Cherry Tomato, Onions

MEATBALLS

Meatballs, Tomato Sauce

SMOKED SALMON

Smoked Salmon, Cheese Cream, Lemon Oil Dressing

GRILLED VEGETABLE SKEWERS

Smoked Eggplant, Marinated Tomato, Capsicum, Tahina

BEETROOT LABNEH

Marinated Beetroot, Labneh Dressing, Pistachio

TAHINA BITES

Cooked Chickpeas, Tomato Relish, Basil Leaves

PRAWNS KATAIFI

Kataifi Base, Avocado Mousse, Sautéed Prawns

ARANCINI

Risotto, Taleggio Cheese, Truffle Parmesan Sauce

MIDDLE EAST TACOS CHICKEN

Sautéed Chicken, Onion, Sumac, Labneh Khair Dip

BABA GHANOUSH BITES

Smoked Eggplant, Marinated Tomato, Capsicum, Tahina

CHILEAN BASS BITES

Grilled Chilean Bass, Spetsiota Sauce, Dill

CROQUETTES

Sweet Potato, Celeriac, Parsley, Pistachio Hummus Dip

PASTRAMI ROLLS

Spiced Cured Striploin, Bread Sticks, Purslane

MIDDLE EAST TACOS BEEF

Tenderloin Beef, Labneh Khair Dip

WATERMELON CHEESE

Sliced Watermelon, Cheese, Almond Flakes, Ginger Dressing

MUHAMMARA BITES

Walnut, Sweet Pepper, Pomegranate Molasses, Pistachio

YELLOWTAIL GINGER

Smoked Yellowtail, Sumac, Ginger Dressing, Pine Nuts

SWEET SELECTION

ALAYA TIRAMISU

Chocolate Bakalava Dough, Tiramisu Mixture

MOCHIKAN CHOCOLATE

Cream Cheese, Berries

APRICOT TART

Apricot, Vanilla Ice Cream

FRUITS SKEWERS

Mix Fresh Fruits

TOWER OF BABEL

AED 348 per person

COLD STARTERS

FATTOUSH SALAD  
Tomato, Cucumber, Sumac

MUHAMMAR (G-N) 
Walnut, Sweet Pepper, Pistachio

SPICED CARROT SALAD (D-G-N) 
Crispy Bulgur, Spiced Yoghurt

HOT STARTERS

SHISH KOFTE (N)  
Minced Meat, Tomato Sauce

CHEESE BOREK (D-G) *  
Filo Dough, Fresh Truffle

FRIED CALAMARI (G-N) 
Za'atar Leaves, Harissa Emulsion

MAINS

MEDITERRANEAN PASTA (D-G)  
Eggplant, Soft Cheese, Tomato

SHISH CHICKEN*   
Grilled Vegetables, Oregano

SIDES

BROCCOLI    
Lemon, Olive Oil

POTATO HARRA (D-G-N)   
Lemon, Olive Oil

MAQLOUBA RICE (D-N) *  
Fried Eggplant, Cauliflower

DESSERTS

APRICOT TART (D-G) 
Apricot, Vanilla Ice Cream

KUNAFI (D-G-N) * 
Mastic Ice Cream

PISTACHIO ICE CREAM (D-N) * 
Pomegranate Seeds

D: Dairy - G: Gluten - N: Nuts



SULTAN SARAY

AED 548 per person

COLD STARTERS

GRAPE LEAVES DOLMA    
Grapevine leaves stuffed with rice, tomatoes, onion and parsley

WATERMELON (D-N)  
Feta Cheese, Almond Flakes

KALE TABOULEH (G-N) *  
Fresh kale leaves, wheat, pomegranate seeds, tomatoes, olive oil

SPICED CARROT SALAD (D-G-N) * 
Crispy Bulgur, Spiced Yoghurt

HOT STARTERS

SHISH KOFTE (N) *  
Minced Meat, Tomato Sauce

CHEESE BOREK (D-G) *   
Filo Dough, Fresh Truffle

GREEN HARISSA PRAWNS (S) *  
Coriander, Parsley, Dill

MAINS

MUSHROOMS ORZO PASTA (D-G) 
Wild Mushrooms, Cream, Parsley

LAMB SHANK * 
Eggplant Puree

SHISH CHICKEN   
Grilled Vegetables, Oregano

SIDES

BROCCOLI    
Lemon, Olive Oil

POTATO HARRA (D-G-N)   
Lemon, Olive Oil

GRILLED ASPARGUS    
Olive Oil, Za'atar Herb

DESSERTS

MOCHICAN CHOCOLATE CAKE (D) 
Cream Cheese, Vanilla Ice Cream

KUNAFI (D-G-N) * 
Mastic Ice Cream

PISTACHIO ICE CREAM (D-N) 
Pomegranate Seeds

D: Dairy - G: Gluten - N: Nuts

 Vegetarian

 Gluten Free

 Dairy Free

 Nut Free

* Chef's Signature

TASTE OF PALMYRA

AED 748 per person

COLD STARTERS

YELLOWTAIL LAKERDA * (N)  

Ginger dressing, Sumac, Pine Nuts

WATERMELON (D-N)  

Feta Cheese, Almond Flakes

BABA GHANOUSH (N)  

Smoked Eggplant, Tahina

ARTICHOKE SALAD *   

Green Apple, Rocket Leaves, Graviera Cheese, Grain Mustard Dressing

SPICED CARROT SALAD (D-G-N) * 

Feta Cheese, Almond Flakes

HOT STARTERS

SHISH KOFTE (N)  

Minced Meat, Tomato Sauce

CHEESE BOREK (D-G) *  

Filo Dough, Fresh Truffle

FRIED CALAMARI (G-N) 

Za'atar Leaves, Harissa Emulsion

GREEN HARISSA PRAWNS (N-S) *   

Coriander, Parsley, Dill


MAINS

RIGATONI PASTA (D)  

Black Winter Truffle, Cream

CHILEAN BASS SPETSOTA *   

Spetsiota Sauce, Chili, Lemon

LAMB SHANK * 

Eggplant Puree

SHISH CHICKEN   

Grilled Vegetables, Oregano

SIDES

GRILLED VEGETABLES    

Cauliflower, Zucchini, Carrot, Onion

BAKED POTATOES *   

Lemon, Olive Oil


MAQLOUBA RICE (D-N) *  

Fried Eggplant, Cauliflower

DESSERTS

TRADITIONAL BAKED BAKLAVA (D-G-N)


Apricot, Vanilla Ice Cream

KUNAFI (D-G-N) * 

Mastic Ice Cream

MUHALABIA (D-G-N) 

Caramelized Pistachio

PISTACHIO ICE CREAM (D-N) *  

Pomegranate Seeds

D: Dairy - G: Gluten - N: Nuts



Vegetarian



Gluten Free



Dairy Free



Nut Free

* Chef's Signature

OASIS DRINKS

All prices are per person.

Our beverages menu, crafted by Dubai's most imaginative mixologists, promises a journey through international classics & unique locally-inspired concoctions. Inspired by the bounty of regional fruits, spices, herbs & flowers, each sip narrates the transition from the mystique of the Middle East to the sun-kissed shores of the Mediterranean.

SOFT PACKAGE

Including water, soft drinks, fresh juices & tea

1 HOUR
100 AED

2 HOURS
150 AED

3 HOURS
200 AED

REGULAR PACKAGE

Including spirits, white wine, red wine, rose wine, beer & soft drinks

1 HOUR
300 AED

2 HOURS
400 AED

3 HOURS
500 AED

PREMIUM PACKAGE

Including spirits, cocktails, white wine, red wine, rose wine, bubbles, beer & soft drinks

1 HOUR
550 AED

2 HOURS
650 AED

3 HOURS
750 AED



SPECIAL CELEBRATION CAKES

Sweeten Your Celebration: From birthdays and anniversaries to momentous milestones or any occasion, crown your special day with a handcrafted Alaya cake.



Chocolate cake

500gr | AED325
1000gr | AED 650

Pistachio cake

500gr | AED375
1000gr | AED 750

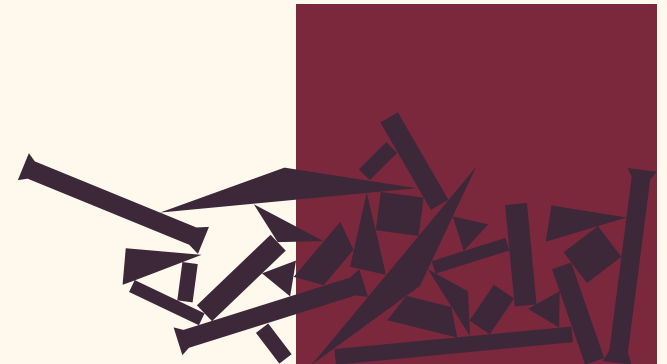
*Please place your order at least 48 hours before the event.
Personalized messages are available upon request.*





SPECIAL DECORATION

Elevate your celebration at Alaya with our curated selection of table decorations. Woven with exquisite details, we offer a variety of options to complement the essence of your gathering.





CONTACT US

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