



ALAYA'S JOURNEY

3 courses: 148 aed per person

4 courses: 168 aed per person

COLD STARTERS

GRAPE LEAVES DOLMA

Grapevine leaves stuffed with rice, tomatoes, onion and parsley

KALE TABOULEH

Fresh kale leaves, wheat, pomegranate seeds, tomatoes, olive oil

FATTOUSH SALAD

Mix of lettuce, purslane, tomato, cucumber, radish, olive oil, pomegranate molasses, crispy bread

BABA GHANOUSH

Smoked grilled eggplant, marinated tomato, capsicum, tahina

SPICED CARROT SALAD *

Cooked carrots with honey, pickled ginger, shallot, burghul, pistachio, spiced yoghurt

HOT STARTERS

SHISH KOFTE *

Minced meat skewers, tomato sauce

SOUP OF THE DAY

FRIED CALAMARI

Crispy spiced buttered calamari, za'atar leaves, harissa emulsion

MAINS

MEDITERRANEAN PASTA

Paccheri pasta, tomato sauce, eggplant puree, ricotta cheese, chili oil

WAGYU TENDERLOIN

Marinated and roasted, served with peppercorn sauce

SHISH CHICKEN

Marinated chicken breast and thigh skewers with grilled vegetables

DESSERTS

PISTACHIO ICE CREAM *

Served with pomegranate seeds and caramelized pistachios

MOCHIKAN CHOCOLATE CAKE

Chocolate cream cheese served with vanilla ice cream

APRICOT TART

Baked tart served with vanilla ice cream and lime zest

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

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