

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 (G) (N)

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

FATTOUSH SALAD (G)

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 * (G) (N) (D)

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

HOT STARTERS

SHISH KOFTE

Minced meat skewers, tomato sauce

SOUP OF THE DAY

FRIED CALAMARI (G) (N)

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

MAINS

MEDITERRANEAN PASTA (G) (D)

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

WAGYU TENDERLOIN (D)

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

APRICOT TART

Baked tart served with vanilla ice cream and lime zest

MOCHIKAN CHOCOLATE CAKE

Chocolate cream cheese served with vanilla ice cream

(V) Vegetarian | (G) Gluten | (D) Dairy | (N) Nut | * 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.