



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 flavours 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 sahan fi ALAYA

أهلاً وسهلاً في عَالَايَا

WELCOME TO ALAYA

## CAVIAR & OYSTERS

|   |             |            |      |
|---|-------------|------------|------|
| Oscietra 30g                                    | 720         | Beluga 30g | 1290 |
| All Caviars Served with Blinis and Sweet Labneh |             |            |      |
| Gillardeau n3                                   | 330 (6 pcs) |            |      |

## RAW

|   |     |
|---|-----|
| TUNA TARTARE (G)  | 220 |
| Bluefin Tuna, Avocado, Mango, Crispy Bulgur, Za'atar Lemon Oil Dressing                         |     |
| RAW SEABASS   | 140 |
| Tahina Paste, Za'atar Herb, Mandarin, Grapes, Ginger Paste                                      |     |
| YELLOWTAIL LAKERDA * (N)  | 150 |
| Smoked Yellowtail, Ginger Dressing, Pine Nuts, Spiced with Sumac                                |     |
| LANGOUSTINE CARPACCIO   | 220 |
| Lemon and Chilli Dressing   |     |
| WAGYU BEEF CARPACCIO * (N) (D)  | 170 |
| Thinly Sliced Raw Wagyu Tenderloin, Tahina Sauce, Rocket Leaves, Graviera Cheese, Black Truffle |     |

## COLD STARTERS

|  |     |
|--|-----|
| WATERMELON (D) (N)   | 55  |
| Sliced Fresh Watermelon, Cheese, Almond Flakes, Black Raisins, Ginger Dressing |     |
| MAZARA HUMMUS (G)  | 140 |
| Prawns, Calamari, Fried Zucchini, Chilli Oil                                   |     |
| TAHINA (G)   | 70  |
| Cooked Chickpeas, Tomato Relish, Basil Leaves                                  |     |
| GRAPE LEAVES DOLMA   | 55  |
| Grapevine Leaves Stuffed with Rice, Tomatoes, Onion, Parsley                   |     |
| MUHAMMARA * (G) (N)  | 70  |
| Walnut, Sweet Pepper, Pomegranate Molasses, Pistachio                          |     |
| BABA GHANOUSH (N)  | 50  |
| Smoked Eggplant, Marinated Tomato, Capsicum, Tahina                            |     |

## SALADS

|   |     |
|---|-----|
| SPICED CARROT SALAD * (G) (N) (D)                                   | 55  |
| Honey, Crispy Bulgur, Pistachio, Yoghurt                            |     |
| TOMATO AND CHEESE SALAD * (D)                                       | 90  |
| Tomatoes, Shelal Cheese, Honey & Basil Dressing                     |     |
| KALE TABOULEH (G) (N)   | 70  |
| Kale, Wheat, Pomegranate Seeds, Tomatoes, Cashew Nuts               |     |
| ARTICHOKE SALAD * (D)   | 95  |
| Green Apple, Rocket Leaves, Graviera Cheese, Grain Mustard Dressing |     |
| FATTOUSH SALAD (G)  | 55  |
| Lettuce, Purslane, Tomato, Cucumber, Radish, Pomegranate            |     |
| LOBSTER SALAD   | 330 |
| Avocado, Baby Gem, Cherry Tomato, Cocktail Sauce                    |     |

## HOT STARTERS

|   |     |
|---|-----|
| CHEESE BOREK * (G) (D)  | 125 |
| Crispy Filo Dough Stuffed with Cheese and Truffle                     |     |
| GREEN HARISSA PRAWNS * (N)  | 120 |
| Chilli Flakes, Hazelnut Crust, Spiced with Sumac                      |     |
| GRILLED OCTOPUS   | 180 |
| Ezme Gremolata, Avocado Mousse  |     |
| FRIED CALAMARI (G) (N)  | 80  |
| Crispy Spiced Buttered Baby Squids, Za'atar Herb and Harissa Emulsion |     |
| SHISH KOFTE (N)   | 145 |
| Minced Meat Skewers, Tomato Sauce, Pine Nuts                          |     |
| SOUP OF THE DAY   | 55  |

(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.

## PASTA & COUSCOUS

|  |     |
|--|-----|
| MEDITERRANEAN PASTA (G) (D)  | 120 |
| Eggplant, Tomato Sauce, Ricotta Cheese, Chili Oil                                  |     |
| SPAGHETTI LOBSTER * (G)  | 320 |
| Fresh Lobster, Cherry Tomato Sauce, Fresh Basil                                    |     |
| BRISKET COUSCOUS * (G) (D)   | 180 |
| Sauteed Vegetables, Beef Sauce, Braised Brisket                                    |     |
| RIGATONI PASTA (G) (D)   | 260 |
| Black Winter Truffle, Cream  |     |
| SHORT RIB MANTI * (G) (D)  | 140 |
| Homemade Stuffed Pasta with Tomato Sauce, Garlic<br>Yoghurt, Chili Oil             |     |
| SEAFOOD COUSCOUS * (G)   | 290 |
| Langoustine, Mazara Prawns, Chilean Sea Bass,<br>Octopus, Calamari, Lobster Bisque |     |
| Add lobster  | 95  |
| MUSHROOMS ORZO PASTA (G) (D)   | 130 |
| Wild Mushrooms, Parsley, Truffle Paste   |     |
| Add Freshly Shaved Black Truffle   | 40  |

## SEAFOOD

|   |               |
|---|---------------|
| WHOLE GRILLED LOBSTER (G) (D)   | 448           |
| Grilled Avocado, Lettuce Salad, Garlic Butter                           |               |
| GRILLED TIGER PRAWNS (G) (D) (N)  | 220           |
| House Marinated Prawns, Saffron,  |               |
| CHILEAN BASS SPETSOTA *   | 320           |
| Spetsota Sauce, Chili, Lemon  |               |
| GRILLED SEAFOOD PLATTER for 2 ppl                                       | 848           |
| Whole Lobster, Prawns, Chilean Bass, Cuttlefish,<br>Cherry Tomato Sauce |               |
| GRILLED SEABASS   | 72   PER 100G |
| Za'atar Leaves Salad, Lemon Oil   |               |
| GRILLED SEA BREAM (N)   | 65   PER 100G |
| Almond Flakes, Lemon & Ginger Dressing                                  |               |
| GRILLED LANGOUSTINES  | 115/PC        |
| Lemon, Chili, Olive Oil   |               |

## MEAT & POULTRY

|  |      |
|--|------|
| LAMB SHANK * (G) (D)   | 250  |
| Slow Cooked, Eggplant Puree, Grilled Vegetables                                      |      |
| LAMB CUTLETS (D)   | 220  |
| Marinated in Spiced Yoghurt, Grilled Shallots<br>and Tomato                          |      |
| SHISH CHICKEN *  | 220  |
| Marinated Chicken Breast & Thigh Skewers,<br>Grilled Vegetables                      |      |
| SHISH WAGYU * (G) (D) (N)  | 390  |
| Striploin Slices, Molasses Glaze, Red Harissa,<br>Spiced with Sumac                  |      |
| MIXED GRILL (4-6 PPL) (G) (D)  | 2490 |
| Corn Fed Whole Chicken, Lamb Rack,<br>T-Bone Steak, Grilled Vegetables, Sweet Potato |      |

## ROTISSERIE

|  |     |
|--|-----|
| ROAST CHICKEN (D)                            | 370 |
| Corn Fed Roasted Chicken, Grilled Vegetables |     |
| WAGYU TENDERLOIN 200G (D)                    | 260 |
| Peppercorn Sauce                             |     |
| GRAIN-FED LAMB 200G (D)                      | 180 |
| Labneh Khیار Dip                             |     |
| WAGYU STRIPLOIN 200G                         | 240 |
| Caramelized Onion, Mustard Sauce             |     |

## DRY-AGED WAGYU CUTS

|                    |      |
|--------------------|------|
| WAGYU RIB-EYE 400G | 498  |
| TOMAHAWK           | 1390 |
| T-BONE STEAK       | 1380 |

## SIDES

|                                      |    |                                      |    |   |    |
|--------------------------------------|----|--------------------------------------|----|---|----|
| BROCCOLI                             | 50 | GRILLED VEGETABLES                   | 55 | GRILLED ASPARAGUS                       | 75 |
| Lemon, Olive Oil                     |    | Cauliflower, Zucchini, Carrot, Onion |    | Olive Oil, Za'atar Herb                 |    |
| BAKED POTATOES *                     | 80 | MAQLUBA RICE * (D) (N)               | 65 | POTATO HARRA (G) (N)                    | 55 |
| Truffle Butter, Fresh Truffle Grated |    | Fried Eggplant, Cauliflower          |    | Pepper Paste, Hazelnut Crust, Coriander |    |

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