



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 sahlan fi ALAYA

أهلاً وسهلاً في عَالِيَا

WELCOME TO ALAYA

CAVIAR & OYSTERS

Oscietra 30g 720 Beluga 30g 1290

All Caviars Served with Blinis and Sweet Labneh

Gillardeau n3 55 (per piece)

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, Chili 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

PESTO RAS ASFOUR * (G) (D) (N)	135
Tenderloin Beef, Pesto Sauce, Pomegranate, Molasses, Cherry Tomato	
CHEESE BOREK * (G) (D)	125
Crispy Filo Dough Stuffed with Cheese and Truffle	
GREEN HARISSA PRAWNS * (N)	120
Chili 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	
SEAFOOD COUSCOUS * (G)	290
Langoustine, Mazara Prawns, Chilean Sea Bass, 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	
SEABASS FILLET* (D)	240
Fried Eggplants and Potato, Grilled Zucchini, Cauliflower Purée and Relish Sauce	
CHILEAN BASS SPETSOTA *	320
Spetsota Sauce, Chili, Lemon	
GRILLED SEAFOOD PLATTER (2 ppl)	848
Whole Lobster, Prawns, Chilean Bass, Cuttlefish, 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 and Tomato	
SHISH CHICKEN *	220
Marinated Chicken Breast & Thigh Skewers, Grilled Vegetables	
BRAISED SHORT RIBS (2 PPL) (D)	580
Orange Glazed Short Ribs, Sweet Potatoes, Grilled Vegetables	
SHISH WAGYU * (G) (D) (N)	390
Striploin Slices, Molasses Glaze, Red Harissa, Spiced with Sumac	
MIXED GRILL (4-6 PPL) (G) (D)	2490
Corn Fed Whole Chicken, Lamb Rack, 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 Khair 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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