



Curated by Chef Izu Ani

Behind each ingredient is a marvelous story of people and places. Alaya's digestif menu is no exception.

It is inspired by encounters and travels from the Oriental coast of the Mediterranean Sea to the bustling Markets of the Middle East.

DESSERTS

APRICOT TART (D) (G) Vanilla Ice Cream	75
KUNAFSA (G) (D) (N) * Mastic Ice Cream	125
CHEESECAKE (G) (D) (N) * Coffee Chocolate, Dates	85
MOCHIKAN CHOCOLATE CAKE (G) (D) Cream Cheese, Vanilla Ice Cream	95
ALAYA TIRAMISU (G) (D) (N) * Chocolate Baklava Dodugh, Tiramisu Mixture	75
TRADITIONAL BAKED BAKLAVA (G) (D) (N) Mastic Ice Cream	85
PISTACHIO ICE CREAM (N) (D) * Pomegranate Seeds	125
FRUIT PLATTER With Sorbet	125
SORBET SELECTION Raspberry, Lime, Mandarin	45
ALAYA SWEET BOX (G) (D) (N) Selection of Arabian Delights	125/220

(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.

SWEET WINES

	100ML	375ML
2016 MOSCATO PASSITO 'PALAZZIN', ARALDICA Piedmont, Italy	120	415
2023 VIDAL, ICEWINE, NIAGARA ESTATE, INNISKILLIN Niagara, Canada	500	1730
2020 SAUTERNES EMOTIONS DE LA TOUR BLANCHE Southern France		490
2016 CHÂTEAU D'YQUEM Bordeaux, France	1890	6615
	100ML	750ML
NV FINE RUBY, TAYLOR'S Douro, Portugal	70	480
NV 20-YEAR-OLD TAWNY, TAYLOR'S Douro, Portugal		1800
2009 VINTAGE PORT, FONSECA Douro, Portugal		4460

EAU DE VIE

	15ML	30ML
LOUIS XIII	1200	2300

LIQUEURS

FERNET BRANCA	45
LIMONCELLO	55
MASTIHA	55
NONINO GRAPPA	55

HOT BEVERAGES

COFFEE

ESPRESSO	25
ESPRESSO DOUBLE	33
CAPPUCCINO	28
TURKISH COFFEE	35

TEA

ENGLISH BREAKFAST	30
EARL GREY	30
JASMINE PRINCESS	30
HUNAN GREEN TEA	30
CHAMOMILE	30
ROOIBOS ORANGE	30
MOROCCAN MINT	30