

# ALAYA'S JOURNEY

3 courses: 148 aed per person

4 courses: 168 aed per person

## ADD ON

House Wine by glass

AED 45

## COLD STARTERS

### GRAPE LEAVES DOLMA

Grapevine Leaves Stuffed with Rice,  
Tomatoes, Onion, Parsley

### KALE TABOULEH (G) (N)

Kale, Wheat, Pomegranate Seeds,  
Tomatoes,

### FATTOUSH SALAD (G)

Lettuce, Purslane, Tomato,  
Cucumber, Radish, Pomegranate

### BABA GHANOUSH (N)

Smoked Eggplant, Marinated  
Tomato, Capsicum, Tahinat

### SPICED CARROT SALAD \* (G) (N) (D)

Honey, Crispy Bulgur, Pistachio, Yoghurt

## HOT STARTERS

### SHISH KOFTE (N)

Minced meat skewers,  
tomato sauce

### SOUP OF THE DAY

### FRIED CALAMARI (G) (N)

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

## MAINS

### WAGYU TENDERLOIN (D)

Marinated and roasted, served with  
peppercorn sauce

### SHISH CHICKEN \*

Marinated chicken breast and thigh  
skewers with grilled vegetables

### MEDITERRANEAN PASTA (G) (D)

Eggplant, Tomato Sauce, Ricotta  
Cheese, Chili Oil

### POTATO HARRA (G) (N) AED 35

Pepper Paste, Hazelnut Crust, Coriander

### MAQLUBA RICE \* (D) (N) AED 40

Fried Eggplant, Cauliflower

## 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

(G) Gluten | (D) Dairy | (N) Nut | \* Chef's Signatures  
Prices are in AED and are subject to a 7% DIFC authority fee.

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.