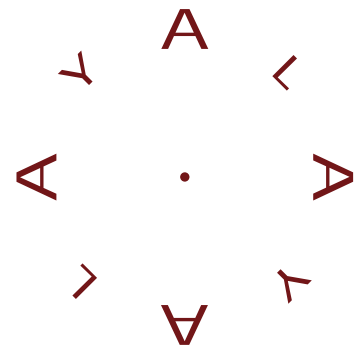




Curated by Chef Izu Ani

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	78
KUNAFa (G) (D) (N) * Mastic Ice Cream	130
CHEESECAKE (G) (D) (N) * Coffee Chocolate, Dates	98
MOCHIKAN CHOCOLATE CAKE (G) (D) Cream Cheese, Vanilla Ice Cream	98
ALAYA TIRAMISU (G) (D) (N) * Chocolate Baklava Dodugh, Tiramisu Mixture	78
TRADITIONAL BAKED BAKLAVA (G) (D) (N) Mastic Ice Cream	75
PISTACHIO ICE CREAM (N) (D) * Pomegranate Seeds	135
FRUIT PLATTER With Sorbet	128
SORBET SELECTION Raspberry, Lime, Mandarin	48
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.

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	90	320
2023 VIDAL, ICEWINE, NIAGARA ESTATE, INNISKILLIN Niagara, Canada	370	1350
2020 SAUTERNES EMOTIONS DE LA TOUR BLANCHE Southern France		490
2016 CHÂTEAU D'YQUEM Bordeaux, France	1100	4100
	100ML	750ML
NV FINE RUBY, TAYLOR'S Douro, Portugal	70	480
NV 20-YEAR-OLD TAWNY, TAYLOR'S Douro, Portugal		1450
2009 VINTAGE PORT, FONSECA Douro, Portugal		4660

EAU DE VIE

	15ML	30ML	50ML
LOUIS XIII	1530	2950	4950

LIQUEURS

FERNET BRANCA	60
LIMONCELLO	65
MASTIHA	65
NONINO GRAPPA	60

HOT BEVERAGES

COFFEE

ESPRESSO	25
ESPRESSO DOUBLE	35
CAPPUCCINO	30
TURKISH COFFEE	35

TEA

ENGLISH BREAKFAST	35
EARL GREY	35
JASMINE PRINCESS	35
HUNAN GREEN TEA	35
CHAMOMILE	35
ROOIBOS ORANGE	35
MOROCCAN MINT	35