

FOOD MENU

Dear Guest, we kindly request you to us if your guests have an allergy or dietary restrictions to any of the menu items in order to accomodate your request.

*All prices are inclusive of all applicable service charges local fees and taxes.

SALADS

Tabbouleh 35

Fresh parsley, tomato, onion, burghul, olive oil and freshly squeezed lemon juice

Quinoa and Kale Tabbouleh Bowl 45

Fresh kale, tomatoes, organic quinoa, diced onions, freshly squeezed lemon juice and olive oil, avocado sliced

Fattoush 35

Lettuce, tomato, cucumber onion with pomegranate dressing and bread slices

Caesar Salad

Baby gem lettuce, caesar dressing, anchovy Fillet, parmigiano reggiano cheese

Your choice of:

Plain 50

Chicken 60

Prawn 70

SOUP

Cream of Lentil 35

Red lentils with potatoes and carrots served with crispy Arabic bread and lemon

COLD MEZZAH

Hummus 30

Mashed chick peas with tahini

Hummus Beiruti 30

Hummus with pickled cucumber, parsley and hot pepper, served with pine nuts

Mutable 30

Grilled eggplant with yogurt and tahini

Babaganoush 30

Roasted eggplant, sweet pepper, parsley with dressing (olive oil, lemon juice, garlic and pomegranate)

Labneh Motamaeh 30

Labneh with olive and thyme

Vine Leaves 30

Stuffed vine leaves with vegetables

Mixed Mezze Platter 99

Hummus, mutable, tabbouleh, fattoush, labneh motamaeh, vine leaves

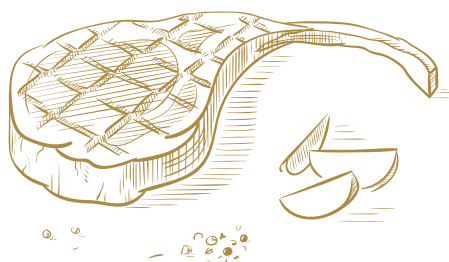


HOT MEZZAH

Hummus with Meat	40
Hummus with meat and pine nuts	
Makanek	40
Beef sausage served with pomegranate molasses	
Batata Harra	40
Spicy potato served with coriander and mushroom	
Fried Kibbeh	30
Meat kibbeh and pine nuts	
Cheese Rolls	30
Filo pastry stuffed with cheese	
Sambousek Cheese	30
Savoury pastries stuffed with cheese	
Meat Sambousek	30
Savoury pastries stuffed with meat	
Spinach Fatayer	30
Homemade dough stuffed with spinach, onion combined with seasoning	
Halloumi Cheese (Grilled/Fried)	40
Mixed Fried Mezze Platter	90
Fried kibbeh, cheese roll, meat sambousek, makanek and potato harra	

GRILLED SECTION

Mixed Grilled	110
Shish taouk, kofta, lamb tikka and lamb chops served with meat arayes and grilled vegetables	
Shish Taouk	75
Grilled chicken cubes with grilled tomato and French fries	
Grilled Kabab	75
Marinated minced meat with parsley	
Mediterranean Seabass	99
King Prawns	140
Local Lobster	160
Prime Beef Rib Eye	130
Lamb Chops	130
Served with your choice of one sauce	
Green peppercorn, mushrooms, beef juice, béarnaise, lemon butter, Thai red curry, herbs butter	
Your choice of two side dish	
Mashed potatoes, corn on the cob, grilled vegetables, thick cut fries, green salad, sweet potatoes, truffle fries	



MAIN COURSE

Chef Special Chicken in Clay Pot 75

Grilled over charcoal tender marinated chicken cubes with secret cheese sauce

Lamb Shank Ouzi 145

Slow cooked in clay pot and served with oriental rice, green peas and pine nuts

Lobster Mac & Cheese 195

Main lobster, cheesy macaroni, crab

Grilled Salmon Fillet 95

Horseradish mashed potatoes, baby vegetables, herb vinaigrette

Veal Milanese 105

Breaded veal chop pan-fried and served with arugula, pink tomatoes and parmesan

Pollo Alla Parmesan 75

Breaded and pan-fried mozzarella stuffed chicken breast topped with Napolitano sauce and served with truffle fries

PIZZA

Margherita 55

Tomato sauce, buffalo mozzarella, basil, extra virgin olive oil

Alfredo Pizza 65

Fresh mushroom, truffle cream, braised chicken breast, cheese sauce, parmesan cheese

Mexican Pizza 65

Sweet corn kernels, jalapenos, taco beef, grilled capsicum, mozzarella, crunch doritos, Pico Di Galo

PASTA

Rigatoni Siciliano 59

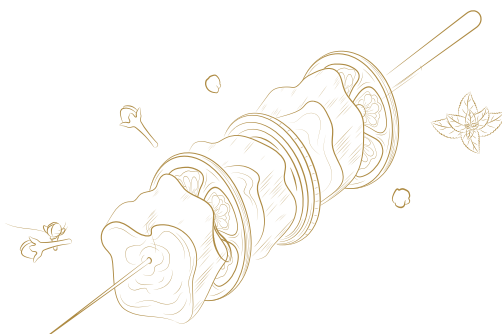
Baked eggplant, dates tomatoes, buffalo mozzarella, basil, parmesan and EVO

Mushrooms Tortellini 60

Baby spinach, veal strips, portobello mushroom's, veal juice, parmesan cheese

Penne Al Fredo 59

Penne pasta with mushrooms and chicken in creamy a rich and parmesan cheese sauce



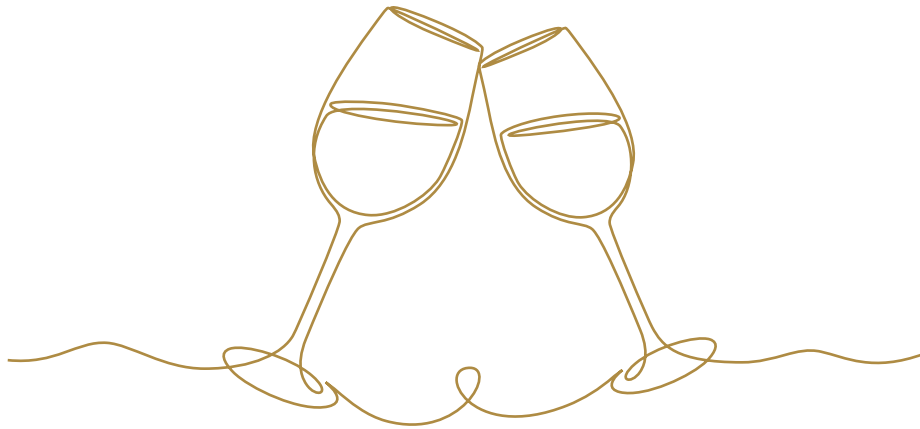
DESSERT

Layali Date Pudding	30
Fried Custard Cream Bites with Vanilla Sauce	35
Assorted Tropical Fruit Platter	60
Kunafa Cheese Cake	35
Chocolate Soufflés Cake	35
Oriental Ice Cream with Candy Floss	30
Flavoured Ice Cream	35

BETWEEN BUNS

Layali Chef's Burger	74
Bacon, lettuce, tomato, pickles, red onion, onion rings all drizzled with a guacamole chili sauce and topped with a mozzarella stick	
Chicken Burger	65
Cajun spiced grilled chicken breast with butter lettuce, dill chips, avocado mayo, pickle jalapenos served on multigrain bun with side nacho chips, guacamole and Pico Di Galo	
Layali Club Sandwich	65
Country bread, roast beef belly, tomato, grilled onion, lettuce, cheddar cheese, sundried tomato spread, dill chips	
The Vegetarian Burger (Healthy Option)	55
Omni meat burger patty, baby arugula, avocado, onions, vegan cheese	





BEVERAGE MENU

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SPARKLING WINE & CHAMPAGNE

Atto Primo	195/55
Da Luca Prosecco	250
Tattinger Reserve	700
Mum Brut	840
Moet & Chandon	850

RED WINE

Vistana Santa Caro Merlot	195/40
Chateau Kefraya Rouge	410
Massaya Classic Rouge	265
The Original Malbec VDP Lot, Rigal	240
Gabbiano Chianti Classico Dogg	275
Ksara Cabernet Sauvignon	425
IXSIR Altitudes Rouge	260

ROSÉ WINE

Nederberg Rose	195/40
Massaya Rose	285
Jackson Estate Rose	275

WHITE WINE

Vistana Santa Caro Sauvignon Blanc	195/40
Alois Lageder "Riff" Pinot Grigio	460
Chateau Kefraya Blanc De Blancs	295
Ksara Chardonnay	325
Massaya Classic Blanc	265
Matua Valley Sauvignon Blanc	265
Cossetti Gavi Di Gavi DOCG	295



BEER – BOTTLED

Heineken 0.00%	35
Heineken	38
Corona	38
Krombacher	38
Almaza	38

BEER DRAUGHT

Peroni	45
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APERITIFS VERMOUTHS

	Btl/Shot
Liq Campari	750/35
Liq Baileys	750/35
Liq Cointreau	750/35
Liq Kahlua	750/35
Liq Sambuca White	750/35
Liq Jagermeister	750/35
Liq Peach Schnapps	750/35
Liq Tia Maria	750/35
Liq Aperol	750/35
Liq Amarula	750/35

SPIRITS

VODKA

Absolut Blue	750/38
Smirnoff	750/38
Grey Goose	1500/70
Belvedere	1500/70

GIN

Beefeater	750/38
Bombay Sapphire	750/38
Tanqueray	850/48
Hendricks	950/52

RUM

Havana 3yrs	750/38
Bacardi Superior	750/38
Captain Morgan Black	750/40
Captain Morgan Spiced Gold	750/44
Malibu	750/40

WHISKEY

Ballantines	750/38
JW Red label	750/38
JW Black label	950/50
JW Double Black	1100/55
JW Gold label	1850/80
JW Blue Label	3800/175
Canadian Club	750/40
Jack Daniels	750/45
Jim Beam	750/45
Chivas Regals 12 yrs.	950/48
Chivas Regals 18 yrs.	1700/85
Glenfiddich 12 yrs.	950/50
Glenfiddich 15 yrs.	1300/70

COGNAC & BRANDY

Hennessy VS	750/60
Hennessy VSOP	1200/65

TEQUILA

Jose Cuervo Gold	750/38
Jose Cuervo Silver	750/38
Patron Silver	950/55
Patron Reposado	1250/60

ARACK

Kefraya	725/45
Brun(70cl)	750/50
Brun(35cl)	400
Kasark	400
Massaya	550/45
Touma	450/39



COCKTAILS

Cocktails Cosmopolitan 45

(citron vodka, Cointreau, lime juice, cranberry juice)

Caipirinha 45

(cachaça rum, lime wedge, sugar)

Old Fashioned 52

(bourbon whisky, angostura bitters, water, sugar cubes)

Blue Hawaiian 52

(white rum, blue curacao, coconut syrup, pineapple juice)

Mojito 45

(white rum, lemon juice, mint leaves, soda water, sugar syrup, lime wedges)

Your choice of any flavour

(strawberry, passion fruit)

Margarita 45

Tequila, triple sec, lime juice, sugar syrup)

Bull Frog 72

(vodka, gin, white rum, tequila, blue curacao, lemon juice, red bull)

Amore Amaro 55

(Amaro Di Angostura, angostura bitters, lime juice, sugar syrup)

Tia Espresso Martini 45

(Tia Maria, vodka, espresso)

MOCKTAILS

Layali Special 40

(Avocado, Strawberry, Vanilla Ice Cream, Orange Blossom Water, Cinnamon, Pistachio)

Cordial Punch 37

(Cranberry, Ginger Ale, Lemon, Orange)

Tangy Citrus 37

(Orange, Lemon, Pine Apple)

Oriental Corner 37

(Avocado, Mint, Orange)

Strawberry Blush 37

(Banana, strawberry, orange)

Mango Smoothie 37

(mango plump, water, vanilla powder)

Pina Coloda 37

(Pineapple juice, coconut syrup, pina coloda powder)



SOFT DRINK

Coke/ Coke Diet/ Sprite/ Sprite Diet/ Fanta Orange/ Ginger Ale/ Soda Water/ Tonic water	25
Red Bull	43
Red Bull Sugar free	43
Al Ain water - 500 ml	15
Al Ain water - 1 Liter	22
Aqua Panna - 1 Liter	32
Aqua Panna - 500 ml	20
San Pellegrino - 1 Liter	43
San Pellegrino - 500 ml	27

JUICES

Apple Juice/ Water Melon Juice	30
Green Apple juice/ Pine apple Juice	
Orange Juice/ Carrot Juice	

TEA SELECTIONS

Black Tea/ Green Tea/ Jasmine Tea/ Chamomile Tea	25
Moroccan Tea	25

COFFEE SELECTIONS

Turkish Coffee	25
Cappuccino	25
Café Latte	25
Americano	25
Double Espresso	30
Single Espresso	25
Macchiato	25