

### MIDDLE EASTERN CUISINE

MASTER CHEF ALLATI WHO TRAVELLED THE MIDDLE EAST TO CREATE THIS SPECIAL MENU USING EXCEPTIONAL INGREDIENTS COUPLED WITH UNIQUE COOKING TECHNIQUES.

#### **COLD MEZZE**

FATTOUSH (V) Lettuce, cucumber, tomato, red onion, sumac powder, olive oil & crispy pitta	AED 50
BABA GHANOUJ (V) Grilled eggplant, tomato, parsley, mint, pomegranate juice	AED 50
TABBOULEH (V) Parsley, mint, tomatoes, bourghul, olive oil	AED 50
HUMMUS (V) Arabic dip of chickpeas, tahina, lemon salt	AED 55
MOUTABEL (V) Arabic dip of roasted eggplant, tahina, pomegranate	AED 55
HOT MEZZE	
SELECTION OF HOT MEZZE Sambousek, kebbeh, spinach fatayer, cheese rakakat	AED 85
FALAFEL (V) Fried chickpea dumpling, tahini, biswa salad (6pc)	AED 60
CHEESE RAKAKAT (V, D, N) Fried akawi cheese filo dough rolls	AED 55

**AED 55** 

### MIDDLE EASTERN CUISINE

Traditional Arabic soup, lemon wedge, crisp pitta

### TRADITIONAL SOUP

RED LENTIL (V)

MAINS All main course are recommended for sharing	
LAMB KEBAB Lebanese style marinated with chili paste and sweet peppers	AED 135
SHAWARMA GRILLED CHICKEN  Arabic bread served with French fries and pickles, garlic sauce	AED 75
SHISH TAOUK Cubes of chicken breast, yoghurt marinated in fresh garlic and lemon	AED 135
KOFTA KEBAB Minced lamb with parsley, onion, sweet pepper and biwas salad	AED 145
GRILLED SEAFOOD INDULGENCE Char-grilled lobster, prawns, fish served with saffron rice, tomato and harra sauce (Half board supplement AED 130)	AED 265



### INDIAN CUISINE

### MASTER CHEF SUKHEN CREATED THIS SPECIAL MENU FOR YOUR DINING PLEASURE WHICH ENCOMPASSES THE VERY BEST OF INDIAN CUISINE

#### GRILLED IN THE TANDOOR OVEN

TANDOORI PRAWN TIKKA (S) Fresh prawns marinated in special spices and grilled in a traditional clay oven served with naan bread, homemade tomato chutney, fresh spinach salad	AED 155
CHICKEN TIKKA  Everybody loves it marinated chicken pieces grilled to perfection and served with yogurt with your choice of mint paratha bread or basmati rice, chutney, cucumber salad	AED 130
KAKORI KEBAB Minced lamb skewer, served with naan bread, crispy onion salad with green chili	AED 135
TANDOORI PLATTER (RECOMMENDED FOR SHARING) A treat for your taste buds succulent prawns, minced lamb, chicken marinated in	AED 235
chefs secret spices and grilled to perfection in a traditional clay oven served with onion salad and naan bread.	
SELECTION OF TANDOORI BREADS  Garlic naan / cheese naan / butter naan / laccha paratha / pudina paratha each basket serving 3pcs	AED 35



### INDIAN CUISINE

ALL MAIN COURSE ARE RECOMMENDED FOR SHARING, EACH DISH WILL BE SERVED WITH A HOMEMADE SMOKED LENTIL DAL MAKHANI AND AND BASMATI RICE.

#### **FOR SHARING**

BABY VEGETABLE SAMOSA (V) Pastry pockets filled with spiced potato and green peas, mint chutney	AED 65
GOAN PRAWN CURRY (S) From the island of Goa, this mouthwatering curry with fresh sea prawns cooked with coconut milk, red chili and coriander	AED 155
BUTTER CHICKEN (N)  Everyone loves it tandoori grilled chicken thigh cooked in rich tomato gravy	AED 130
LAMB ROGAN GOSH (N) Baby lamb leg slow cooked with Indian spices and herbs	AED 145
CHICKEN BIRYANI (N) Traditional rice dish cooked in clay served with poppadum, mango chutney, lemon pickle and raita	AED 95



### DESSERTS

## OUR PASTRY CHEFS DESSERT OF THE DAY | AED 50 PLEASE ASK OUR SERVER FOR TODAY'S SELECTION

SEASONAL SLICED FRUITS WITH BERRIES (GF)	AED 75
Seasonal selection	
GULAB JAMUN Deep fried milk dumplings soaked in sugar syrup	AED 45
SAFRRON RASMALAI Poached milk cakes enriched in saffron milk	AED 50
MISTEKA SCENTED RICE PUDDING Fresh Berries and cream chantilly	AED 50
TIRAMISU Espresso, biscuits, chocolate shavings	AED 50
BAKED CHEESECAKE Digestive crust, wild berry compote	AED 50
BAKLAVA SAMPLER (N) Selection of traditional and modern Arabic delicacies	AED 45
BAKED UM ALI (N)	AED 50
Traditional baked Arabic dessert, pistachios	
HOMEMADE ICE CREAM AND SORBET - PER SCOOP  Please ask our order taker for today's flavor	AED 15

### FoodieKiDS

#### FOR CHILDREN AND YOUNG ADULTS

#### **STARTERS**

ALPHABET SOUP (V) Slow roast tomato soup, alphabet pasta, kale, garden vegetables, parmesan	AED 35
HERITAGE VEGGIE STICKS (V) Red pepper hummus, guacamole, tzatziki	AED 45
MOZZARELLA POPS (V) Crunchy bread sticks, cherry tomato aioli	AED 50

#### **MAINS**

PASTA LUMACHINE BOLOGNAISE Lean angus ragout, whole-wheat pasta, parmesan	AED 65
BREADED CHICKEN NUGGETS WITH BBQ SAUCE French fries	AED 55
FISH N CHIPS "LOCALLY SOURCED" Sea bass, buck wheat batter, baked potato wedges, garden peas	AED 70
PIZZA MARGARITA (V) Whole-wheat flat bread, low fat mozzarella, roast tomato sauce	AED 65

#### **DESSERTS**

SEASONAL SLICED FRUITS (GF)	AED 35
Seasonal selection	
BAKED CHEESECAKE	AED 35
Digestive crust, wild berry compote	

### HANAAYA SIGNATURE COCKTAILS

GIN GARDEN	AED 68
Freshly muddled cucumber, lime and lemon shaken with	
Tanqueray gin topped off with soda water	
	1 ED 60
ELDERFLOWER MOJITO	AED 68
Freshly muddled lime and mint, blended with light rum and elderflower liqueur	
DRAGON BLOSSOM	AED 68
Freshly muddled lime with sour cherry purée, blended with rosewater,	
vodka and cranberry juice	
ROSE AND LYCHEE MARTINI	AED 68
A tropical lychee martini with a touch of rose	
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THANAAYA SIGNATURE MOCKTAILS	

CUCUMBER LEMONADE Freshly muddled cucumber, lime and lemon topped of with soda water and a dash of agave syrup	AED 42
BERRY COLADA  Coconut milk, pineapple juice, coconut syrup blended and strained over fresh raspberry purée	AED 42
MANGO TANGO Fresh banana, mango and coconut milk blended with a touch of coconut syrup for sweetness	AED 46

### CHANAAYA L.L.ioo

### CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
GANCIA PROSECCO, VENETO, ITALY	AED 70	AED 350
VEUVE CLICQUOT PONSARDIN 'YELLOW LABEL' BRUT	AED 125	AED 625
VEUVE CLICQUOT PONSARDIN ROSE		AED 695
MOËT CHANDON BRUT IMPERIAL		AED 790

### ROSÉ WINE

CHEVALIER PECH LATT CORBIERES, FRANCE	AED 48	AED 240
CHATEAU MINUTY M DE MINUTY ROSÉ FRANCE	AED 73	AED 365

### WHITE WINE

CHEVALIER PECH LATT CORBIERES, FRANCE	AED 48	AED 240
SAINT MICHAEL EPPAN PINOT GRIGIO, ITALY	AED 63	AED 310
MATUA VALLEY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	AED 72	AED 360
LA SCOLCA IL VALENTINO GAVI DOCG, ITALY		AED 420

### RED WINE

CHEVALIER PECH LATT CORBIERES, FRANCE	AED 48	AED 240
SANTA CAROLINA CARMENERE GRAN RESERVA, CHILE	AED 72	AED 360
FINCA LA LINDA OLD VINES MALBEC, ARGENTINA	AED 79	AED 395
TORRES IBERICOS CRIANZA, RIOJA, SPAIN		AED 395

### BEER (BOTTLE)

HEINEKEN		AED 42
CORONA		AED 46
PERONI		AED 46
SPIRITS	30ML	BOTTLE
VODKA		
RUSSIAN STANDARD ABSOLUT BLUE GREY GOOSE GIN BOMBAY SAPPHIRE TANQUERAY TANQUERAY TEN	AED 48 AED 45 AED 65  AED 50 AED 45 AED 77	AED 1,479 AED 1,018 AED 1,527 AED 1,018 AED 1,018 AED 1,479
HENDRICK'S TEQUILA	AED 80	AED 1,479
JOSÉ CUERVO REPOSADO JOSÉ CUERVO SILVER RUM	AED 45 AED 55	AED 1,018 AED 1,018
BACARDI SUPERIOR CAPTAIN MORGAN'S SPICED CAPTAIN MORGAN'S DARK BACARDI 8 AÑOS	AED 45 AED 55 AED 55 AED 50	AED 1,018 AED 1,018 AED 1,479 AED 1,018

### CHANAAYA L.L.Lip

SPIRITS	30ML	BOTTLE
WHISKY		
THE FAMOUS GROUSE	AED 53	AED 1,018
MONKEY SHOULDER	AED 63	AED 1,377
CHIVAS REGAL 12 YEARS	AED 77	AED 1,479
SINGLE MALT		
GLENLIVET 12 YEARS	AED 63	AED 1,377
THE MACALLAN 12 YEARS	AED 80	AED 1,479
IRISH WHISKY		
JAMESON'S	AED 80	AED 1,479
AMERICAN WHISKEY		
JIM BEAM, KENTUCKY	AED 53	AED 1,018
JACK DANIEL'S, OLD NO.7	AED 60	ALD 1,016 AED 1,275
COGNAC		
RÉMY MARTISN V.S.O.P HENNESSY V.S.O.P	AED 63 AED 70	AED 1,377 AED 1,377
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PORT		
TAYLOR'S FINE RUBY	AED 50	AED 1,018
TAYLOR'S 20 YEARS	AED 116	AED 1,629
LIQUEURS		
JÄGERMEISTER	AED 38	
BAILEYS	AED 48	
AMARETTO DISARONNO	AED 48	
COINTREAU KAHLUA	AED 53 AED 53	
LIMONCELLO DEL SOL	AED 53	

### NON-ALCOHOLIC DRINKS

LEMON MINT	AED 32	
ORANGE JUICE, APPLE JUICE, CARROT JUICE	AED 38	
MANGO JUICE, PINEAPPLE JUICE, WATERMELON JUICE	AED 40	
PEPSI, DIET PEPSI, 7UP, DIET 7UP, MIRINDA TONIC WATER, GINGER ALE, BITTER LEMON	AED 30	
RED BULL* RED BULL SUGAR FREE*	AED 30	
MANGO JUICE, PINEAPPLE JUICE, WATERMELON JUICE	AED 40	
AL AIN STILL WATER	SMALL AED 15   LARGE AED 30	
ACQUA PANNA	SMALL AED 30   LARGE AED 40	
SAN PELLEGRINO	SMALL AED 30   LARGE AED 40	
COFFEE, ESPRESSO	AED 32	
DOUBLE ESPRESSO, CAPPUCCINO, CAFÉ LATTE, TURKISH	COFFEE AED 38	
ENGLISH BREAKFAST, PEPPERMINT, EARL GREY	AED 32	
CHAMOMILE, RED BERRIES, GREEN TEA JASMINE TEA, MOROCCAN MINT	AED 38	