Ayla

BLENDING WORLDS

SANDWICHES
can be ordered until 17:00

Pata negra *10,5*
arugula, tomato, pickled onion, fried capers

Pickled salmon *10*
red cabbage, agrumes, pistachio, za'atar

Manchego *10*
arugula, tomato, smoked almonds, aceto balsamico

SALADS
Octopus salad *10,5*
pickled onion, red bell pepper, fried capers, fennel, rocket salad, olives

Saffron couscous salad *9*
smoked feta, spring onion, dried fruit, caramelized figs

Fennel salad *8,5*
little gem, citrus, fennel seeds, bread crumbs, lime dressing

COLD CUTS
Pata Negra *10,5*
Iberico Cebo 50gr

Charcuterie *9,5*
chorizo, salsichon, lomo

BREAD + DIPS
Bread *4,5*
served with roasted garlic

Dip it in some...
- *Baba ganoush +2,25*
- *Olive butter +1,5*
- *Labneh +2*

OYSTERS
Oysters per piece *3,75*
classic or with a topping

Choose from these toppings:
- mignonette
- chilli-passion fruit
- cinnamon-citrus

Oyster tasting *11,5*
three oysters with all Ayla's toppings

Baked oysters per piece *4*
green olive and anchovies foam, grapefruit and smoked almonds

FISH
Ceviche *8,5*
mackerel, pumpkin seeds, celery, berries, watermelon dressing

Seared tuna *15*
vanilla, ginger, fermented garlic, tahoon cress

Codfish *14,5*
sweet potato puree, citrus panko, kefir, chives

Frog legs *14,5*
wasabi, seaweed, lemon

Gamba *15,5*
pea puree, gremolata, lemon confit

MEAT
Grilled chicken thighs *13,5*
spring onion dressing, ginger paste, little gem

Veal sukade *15*
pickled veal sukade, madeira onion, vadouvan-chicory foam

Iberico pork *14*
brown onion, fennel seeds, bourbon sauce

Bavette *15,25*
antiboise, leek oil, parsley, anchovies

Lamb rack *16,75*
grilled carrot, pink pepper, lamb gravy

Foie gras *13,75*
duck liver, amaretto, apricot

VEGETARIAN
Burrata *12,5*
tomato salad, basil dressing, aceto balsamico

Grilled leek *8*
cabrales sauce, pickled onion, pine nuts

Poached eggs *9,5*
baba ganoush, fried mushrooms, za'atar

Grilled beetroot *9,25*
taleggio, beetroot crisp, walnuts, olive oil emulsion

Grilled eggplant *8,75*
feta mint cream, olive oil

ON THE SIDE
Patatas bravas *5,5*
spiced tomato sauce, aioli
optional: baked chorizo *+2*

Padron peppers *5,25*
Maldon sea salt

Gordal olives *3,75*
Spanish green olives

Fried baby octopus *8,75*
aioli and za'atar

Fried cauliflower *7*
with sumac yoghurt

DESSERT
Crema catalana *7,5*
peach gel, citrus

Sardinian butterfly *8,25*
butterfly tea meringue, caramelized peach, sorbet ice cream

Fried mantou *8,25*
matcha caramel, arabic caramel

Cheese platter *12,5*
four types of different cheeses with bread

GO FOR THE ULTIMATE AYLA EXPERIENCE AND LET US CHOOSE FOR YOU. 45,–

AYLA'S SPRITZERS
Ayla's spritzers are refreshing Mediterranean inspired drinks. Topped off with sparkling wines and all low ABV, they consist of as much alcohol as a beer or a glass of wine, 7% - 11%. The spritzers are perfect for lunch or brunch and pre-dinner or aperitif drinks.

Fragola frizzante *12,5*
bubbly | fruity | bitter
strawberry infused Italian bitter, rose vermouth, mint, cava

Mon Sherry *12*
bubbly | citrusy | dry
white vermouth, manzanilla sherry, orange liqueur, grapefruit cordial, prosecco

Ayla's 75 *12*
bubbly | floral | dry
pisco, verjus, sugar, orange flower water & cava

Ayla's scroppino *13,5*
bubbly | tropical fruits | citrus
Bacardi Carta Blanca, Leblon Cachaça, pineapple, coconut, lime, prosecco

SIGNATURE COCKTAILS
Ayla's cocktail programme focuses on bringing the cocktail and dining experience closer together. All cocktails are Mediterranean inspired, using herbs, spices, fruits and flavours from the Mediterranean region. The classics you all love, with our own unique twists. The cocktail list is divided into two cocktail styles: during dinner and after dinner cocktails. Of course they can also be enjoyed perfectly on their own.*

Perfect pear *12*
sweet | dried fruits | smooth
Santa Teresa rum, Pedro Ximénez, stew pear shrub, lime, Angostura bitters

The Italian job *12,5*
herbal | citrus | savory
Parmesan gin, lemon, sugar, olive bitters, basil

Notorious mule *11*
herbal | anise | fresh
rosemary vodka, anise flavoured liqueur, lime, cinnamon, ginger beer

Middle Eastern sour *13,5*
floral | fruity | sour
Bombay Sapphire, jasmine liqueur, lime pomegranate and hibiscus foam

S.B.M. *16,5*
smokey | full | strong
Maker's Mark, Laphroaig 10, pear cognac, maple syrup, ginger, lemon

Serene Hills *16,5*
nutty | herbal | smooth
green tea Armagnac, Chartreuse Verte, pistachio, lemon, salt, Angostura bitters

Cheeky espresso martini* *13,5*
coffee | full | sweet
vanilla vodka, coffee liqueur, tonka bean syrup, cold brew espresso, salt

Minty cioccolato* *14*
mint | chocolate | strong
cacao butter Bacardi Carta Blanca, Fernet Branca, overproof rum, white chocolate syrup, chocolate bitters

Ayla moves to the rhythm of the city. From your first espresso to your last espresso martini. Enjoy our shared food & cocktails. This is where worlds merge into one colourful culture.

blending worlds.

COFFEE
Coffee *2,8*
Espresso *2,8*
Doppio *4*
Cappuccino *3,2*
Flat white *4,2*
Espresso macchiato *3,2*
Latte macchiato *3,8*
Caffe latte *3,8*
Frappe *4,8*
Tea *2,8*
Fresh mint tea *3,8*
Fresh ginger tea *3,8*
Hot chocolate *2,8*

Whipped cream *+0,8*
Soy milk *+1*
Decaf *+0,25*
Syrup *+0,2*

SWEETS
Homemade pastries *from 5,25*

SPECIAL COFFEE
Irish coffee *8,5*
Spanish coffee *8,5*
Italian coffee *8,5*
French coffee *8,5*

SODA AND JUICE
Aqua panna 0,25L *3,5*
Aqua panna 0,75L *5,5*
San Pellegrino 0,25L *3,5*
San Pellegrino 0,75L *5,5*
Coca Cola *3*
Coca Cola zero *3*
Finley bitter lemon *3*
Sprite *3*
Fanta orange *3*
Fuze tea sparkling *3*
Fuze tea green *3*
Big Toms tomato juice *4*
Orange juice *4*
Minute Maid apple juice *3*

PREMIUM SODA
Fever Tree Indian tonic *4,5*
Fever Tree Mediterranean tonic *4,5*
Fever Tree ginger beer *4,5*
Fever Tree ginger ale *4,5*
Fever Tree raspberry *4,5*
& rhubarb tonic

DRAFT BEER
Heineken pilsner 0,2L *3*
Heineken pilsner 0,25L *3,2*
Heineken pilsner 0,5L *6,2*
Birra Moretti premium pilsner 0,25L *4,5*
Birra Moretti premium pilsner 0,5L *8*
Brand Weizen 0,3L *5,25*
Brand Weizen 0,5L *8,5*
Affligem blond 0,3L *5,25*
Heineken 0.0% *3,75*

BOTTLED BEER
Oedipus Thai Thai spicy triple *5,75*
Brouwerij Noordt Pomelo IPA *5,75*
Hazy Wonder Pale Ale *5,75*
Liefmans Fruitesse *5,75*
Seasonal bottled beer *5,75*

▴ Ask our staff for our seasonal specials

WHISKEY
Monkey shoulder *blended scotch 5,5*
Jameson Irish *whiskey 5,5*
Maker's Mark *bourbon 6,5*
Dewars 12y *blended scotch 7*
Oban 14y *single malt 8,5*
Jack Daniels *single barrel bourbon 9*
Bow more 15y *single malt scotch 10*

TEQUILA & MEZCAL
Calle 23 Blanco *6*
Patron Reposado *8,50*
Vida Mezcal *7*

VODKA
42 below *5*
Grey Goose *7,5*

GENEVER & GIN
Ketel 1 Jenever *3,2*
Bombay Sapphire *5*
Rutte dry gin *5,5*
Bobby's Schiedam's dry gin *7*
Hendrick's dry gin *7,5*
Tanqueray London dry No. 10 *8*
Brak gin *8,5*

RUM
Bacardi Carta Blanca *5*
Bacardi Carta Negra *5*
Bacardi Spiced *5*
Bacardi Anejo Cuatro *5,5*
Bacardi Gran Reserva Diez *7,5*

GRAPE DISTILLATE
Busnel Calvados *5,5*
Des Montal VSOP Armagnac *8*
Martel VSOP Cognac *8*
Po di Poli Grappa elegante *7*
La Caravedo (pisco) *6,5*

FORTIFIED WINE
Ruby Port *3,8*
Tawny Port *3,8*
White Port *3,8*
Manzanilla Sherry *5,5*
Pedro Ximenez Sherry *5,5*

VERMOUTH
Cocchi Americano *5*
Cocchi Torino *5*
Cocchi Rosso *5*
Belsazar Dry *5*
Martini Bianco *3,8*
Martini Rosso *3,8*
Martini Rubino *6*
Martini Ambrato *6*
▴ Turn it into a V&T by adding tonic +4,5

AMARO
Amaro Montenegro *5,5*
Fernet Branca *5*
Campari *5*
Suze *5*

LIQUEUR
Disaronno Amaretto *5*
Bebo coffee liqueur *5*
Grand Marnier *5*
Frangelico *5*
Licor 43 *5*
Baileys *5*
Isolabella Sambuca *5*
Isolabella Limoncello *5*
Italicus *5*
Cointreau *5*
St. Germain *5*
Kwai feh Lychee *5*
Muyu Jasmine *5*

SPARKLING
Fratelli Zuliano Prosecco *GL 5,75*
Veneto, Italy *B 27,5*
green apple | subtle bubble | floral

Cava Dom Potier *GL 6,25*
Penedes, Spain *B 29,5*
elegant | mousse | dry | citrus

Vilarnau Cava Rosé *B 39,5*
Penedes, Spain
fruity | light | fresh

Nicolas Feuillatte Brut Reserve
Champagne, France *B 59,5*
soft | pear | peach | spices

Dom Perignon Vintage *B 175*
Champagne, France
herbal | dried flowers | full | juicy

ROSÉ WINE
Gentry Grenache Rosé *GL 4,75*
Languedoc, France *B 23,5*
fruity | strawberry | ripe cherries

Chateau d'Esclans *B 52,5*
Whispering Angel
Provence, France
gris rosé | fresh | elegant | mineral

WHITE WINE

Light, fresh, fruity
Gentry Sauvignon Blanc *GL 4,25*
Languedoc, France *B 21,5*
fresh | citrus | passion fruit

Gentry Chardonnay *GL 4,75*
Languedoc, France *B 23*
pear | apple | roasted almonds

Esterhazy Grüner Veltliner *GL 6,25*
Burgenland, Ostria *B 32,5*
green apple | grapefruit | white pepper

Aromatic, herbal, intense
Masi Modello Pinot Grigio *GL 5,5*
Veneto, Italy *B 28,5*
fruity | peach | fresh finish

Beronia Rueda Verdejo *GL 5,75*
Rueda, Spain *B 29,5*
soft white fruit | grapefruit | fennel | complex

Ponga Sauvignon Blanc *B 37,5*
Marlborough, New-Zealand
fresh tropical fruit | rich

Rich, full, round
Santa Alvara Chardonnay *GL 5*
Central Valley, Chili *B 25,5*
full | round | wood | melon | pear

Boschendal 1685 Chardonnay *B 41,5*
Franschhoek, South-Africa
full | creamy | ripe fruit | balanced

Bernardus Monterey Country *B 49,5*
California, United States
ripe citrus fruits | wood | soft | creamy

Need some advice? Feel free to ask our staff to help you pick a wine with your food.

RED WINE

Soft, fruity, subtle
Gentry Merlot *GL 4,75*
Languedoc, France *B 23,5*
violin | ripe cherries | cacao

Antinori le Maestrelle *B 36,5*
Tuscany, Italy
silk | red fruits | chocolate | mint

Medium, herbal, full
Bodega Norton Finca *GL 5,75*
la Colonia Malbec *B 29,5*
Mendoza, Argentina
fruity | firm | ripe prunes | pepper

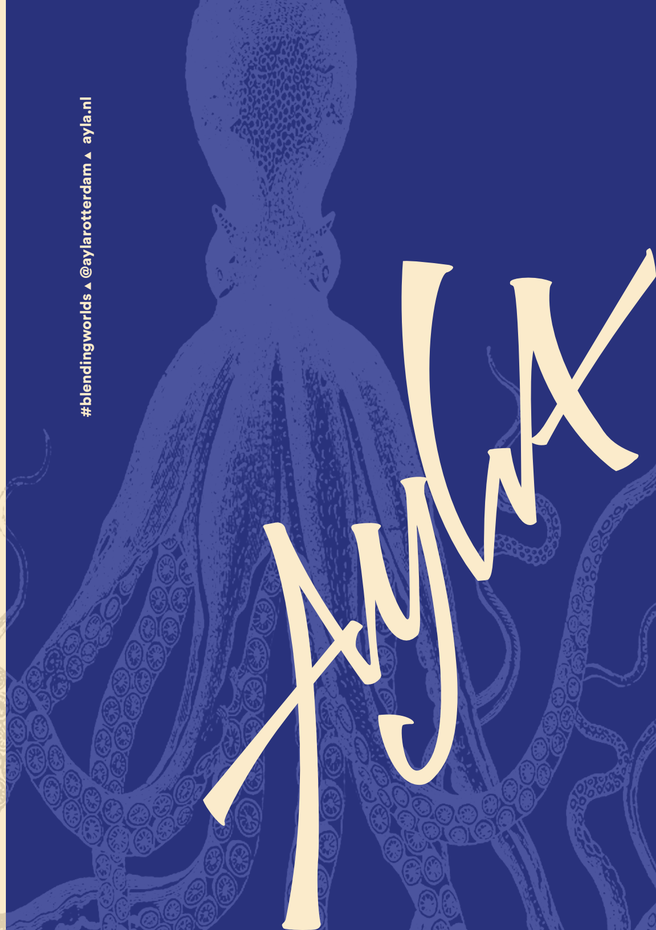
Boschendal Larone Shiraz *B 31,5*
Mourvèdre
Franschhoek, South-Africa
soft | black fruit | spices

Firm, wood, complex
Beronia Rioja Crianza *GL 6,5*
Rioja, Spain *B 32,5*
berries | raspberry | wood | coffee

Bodega Norton Cabernet *B 42,5*
Sauvignon Reserva
Mendoza, Argentina
powerful | ripe red fruits | chocolate

DESSERT WINE
Culemborg Moscato *GL 4,5*
West Kaap, South-Africa *B 23*
ripe tropical fruits | sweet | fresh

Boschendal Vin d'Or *GL 7*
Franschhoek, South-Africa
fruity | citrus | apple | honey

Nectar Pedro Ximénez *GL 5,5*
Jerez de la Frontera, Spain
raisins | dried figs | rich | full

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