



BANQUET MENU 125PP

Introducing a new perspective on Middle Eastern Cuisine.
AALIA beautifully combines ingredients from across territories
and times, contrasting tradition with modern techniques to offer
you an Arabian nomadic time-travelling odyssey of dishes.

Minimum parties of 4

Wild caught game fish, murri, Aleppo pepper

Quail skewer, molokhia, barberries

Eggplant mes 'a' aha, preserved tomato

Hand stretched haloumi, kohlrabi, marjoram

Lamb neck shawarma, tarator, pickles, Saida saj

Almond crust john dory, tarator, maresh chilli

Heirloom carrots, carrot top sahawiq, labneh

Watercress salata, pomelo, sumac

Valrhona chocolate, kataifi, sesame dulce

Medjool date, caramelised chocolate, ashta

1.2% surcharge on all credit cards. 15% surcharge applies on Sundays and Public Holidays. 10% service charge will be added to groups of 7 and more. Bills may be split over no more than two cards. Please note: although great care is taken when preparing your food, take extra caution if you have severe allergies. We are unable to guarantee the absence of nut, egg, wheat, seeds and other allergens in our kitchen. Please note that the menu is subject to change.

