



Welcome to Ayu: the travellers kitchen

Our menu is a celebration of world cuisine, inspired by the flavours we've encountered on our global adventures. To fully enjoy AYU, we invite you to share your starters and main dishes – just ask for an extra plate and dive into a shared culinary experience.

Prepare yourself for a culinary adventure with a mix of exotic and classic tastes from every corner of the world!



JUBILEE GROUP

AYU: THE TRAVELLERS KITCHEN IS A MEMBER OF THE JUBILEE GROUP OF COMPANIES



Breakfast & Brunch

Served until 12pm

SOURDOUGHGRILLEDTOAST

4

Provolone cheese, arrosto ham, apple chutney

SHAKSHUKA (V)

10

Spicy Lebanese red pepper & tomato stew topped with a poached egg, toasted sourdough bread

GRILLED MUSTARD CHICKEN

10

Crispy bacon, Gruyère cheese, rucola, honey mustard in a sourdough brioche bun

STEAK, EGG & CHIPS

15

Char-grilled beef tagliata, 2 sunny-side up eggs, sumac skin-on potato fries

PLANT BASED AYU SANDWICH (VG) 7

Pickled beets, baby spinach, hummus on a multi-seed sourdough loaf

AYUHOME-MADEGRANOLA (VG, GF) 8

Fresh fruit in season, plant-based yoghurt, maple syrup

TRADITIONALENGLISHBREAKFAST 12

2 sunny side up eggs, pork sausages, bacon, mushrooms & baked beans, toasted sourdough bread

FRENCHONION&GRILLEDCHEESE 9

Brie, Gruyère, Granny Smith green apple, caramelized onion in toasted thick sourdough turmeric bread

AYU EGG

Sourdough brioche bun, Hollandaise sauce

- Avocado guacamole (VG) **10**
- Smoked ham & crispy bacon **10**
- Smoked salmon & cream cheese **10**

ROAST BEEF

SOURDOUGH SANDWICH 10

Slices of seasoned roasted beef, horseradish mayo, pickled onions and gherkins, leafy greens in thick sourdough bread



(GF) Gluten Free (VG) Vegan

Please inform your server if you have any food allergies or intolerances.

WHILE WE TAKE GREAT CARE IN COOKING EVERY SINGLE DISH, CROSS-CONTAMINATION MIGHT BE POSSIBLE

Starters

★ KIBBEH

Lamb-stuffed bulgur balls served with homemade labneh dipping sauce

- 4 pieces
- 6 pieces

BAO BUNS

- Steamed sweet pork belly, cucumber, coriander, chilli (2 pcs)
- Korean chicken, red onion, roasted peanuts, cucumber, sesame seeds (2 pcs)
- Cauliflower popcorn, pickled cabbage, carrots, cucumber (VG) (2 pcs)
- Trio taster (3 pcs)

COLOMBIAN CHICHARRON (GF)

Served with a chilli pickle and fresh lime

FALAFEL (VG, GF)

Chickpea fritters served with tahini dip (6 pcs)

VENEZUELAN PATACONES (VG, GF)

Avocado, tomato and red onion dipping mix

MINI JUBILEE FOODS NANNA'S RAVIOLI (V) 9

Homemade mini ravioli with a traditional filling of Gozo cheeselets, deep fried and served with a mint & parsley pesto and caramelised walnuts

BABA GANOUSH (VG) 6

Burnt aubergine dip, pomegranate, lemon. Served with warm flat bread

★ CROQUETAS CASERAS

Home-made Iberian croquettes

- Rabo de toro (Oxtail – 4 pcs) 9
- Calamares en su tinta (Black ink calamari – 4 pcs) 9
- Setas shiitake (Shitake mushrooms – 4 pcs) (VG) 9
- Trio taster (6 pcs, 2 of each) 13

★ LEBANESE ARAYES 12

Meat-stuffed crisp pita bread.

Lebanese street food at its best (4 pcs)

CHICKEN YAKITORI (GF) 12

Grilled in a sticky sweet sauce, served with steamed rice (4 pcs)

All our starters come in generous portions, ideal for sharing

★ Ayu Signature Dish – Highly recommended

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Soups

AASH RESHTEH (VG)

Persian noodle soup traditionally served during Nowruz, the Persian New Year. Packed with legumes, fresh greens and homemade Kashk yoghurt

15

★ PORK RAMEN

Ramen noodles, spinach, leeks, spring onions, black and white sesame seeds, egg in a spicy, smoked Korean Gochujang chilli paste broth

16

PHO BO (GF)

Vietnam's take on a great-tasting hearty soup with rice noodles, tender beef slices, bean sprouts and leafy fresh mint. Simple and sumptuous

16

CALDO DE COSTILLA (GF)

Traditional Venezuelan beef rib broth with potato, carrots, cassava and sweet corn. Considered the best beef broth in the world

18

Our soups are very
hearty and filling... bigger
than an average starter



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Mains

ASOPAO DE CAMARONES (GF)

A hearty Puerto Rican shrimp and clam stew with potato, rice, avocado and patacones. Packed with bold Creole flavours

24

TAHCHIN MORGH (GF)

A staple in Iran, this baked saffron risotto is crispy on the outside and stuffed with chicken, barberry and pistachios on the inside. A true gem of Persian cuisine

18

★ SRILANKAN BLACK PORK CURRY (GF)

Traditional aromatic roasted spice mix with Goraka paste, fresh pandan and curry leaves, cinnamon, ginger and chilli. Served with steamed rice

22

ROMAN RIGATONI PASTA CLASSICS

16

- **CARBONARA:** Free range eggs, guanciale artigianale, Pecorino Romano, crushed black pepper
- **AMATRICIANA:** Guanciale artigianale, tomato pulp, Pecorino Romano, crushed black pepper

STEAK FRITES (GF)

30

Charcoal grilled medium-rare premium rib-eye steak (300gr) served with skin-on potato fries, Xwejni sea salt and wholegrain mustard

- **Add** Béarnaise sauce - 2
- **Add** Chimichurri - 2

CUMIN LAMB NOODLES

18

Tender chunks of lamb, stir-fried with flat pulled noodles in a bold, addictive Sichuan infused chilli oil sauce

SOY & GINGER CANTONESE STEAMED FISH (GF)

25

Infused Sea Bream with ginger, kaffir lime leaves, lemongrass and shitake mushrooms. Served whole with Jasmine rice

AYU THAI GREEN CURRY CHICKEN (GF)

20

Thailand's most recognised dish with chicken in a fragrant home-made green coconut curry served with Jasmine rice

★ KABULI PULAO (GF)

25

Afghani aromatic rice dish with caramelised carrots, raisins and toasted almonds. Topped with braised lamb shank. Simply spectacular

BUTTER CHICKEN (GF)

20

A fragrant Indian curry that is loved the world over

MOQUECA BAIANA (GF)

24

Brazilian fish-chunk stew, slowly simmered in a flavourful coconut broth with lime, cilantro, bell peppers and a kick of chillies. Served with fragrant steamed rice

Sharing is caring! Our mains
can also be shared so you
can try more than one dish.



SKIN-ON POTATO FRIES

5

- Xwejni sea salt & Chilli (VG)
- Parmesan & Parsley (V)
- Garlic & Onion (VG)
- Sumac & Xwejni Sea Salt (VG)

JASMINE RICE (VG,)

- Simply steamed 5
- With mushrooms and chives 7

ROSEMARY & PAPRIKA SWEET POTATO () 5

SHOESTRING ZUCCHINI FRITES (VG) 5

STIR-FRIED VEGETABLES (VG,) 6

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Mains

JUBILEE FOODS NANNA'S RAVIOLI (V)	14	KIRI HODI CURRY WITH WAMBATU MOHU PICKLE(VG,GF)	16
Our critically acclaimed traditional Gozo sheep cheese ravioli in a classic tomato & basil sauce. Sprinkled with grated sheep cheese		Srilanka's most famous creamy mild Kiri Hodu potato curry, served with homemade Wambatu Mohu eggplant pickle and steamed rice	
★ FESENJAN (VG, GF)	20	<ul style="list-style-type: none">• Add Beef - 5• Add Chicken - 4	
Iran's most famous stew made out of ground walnuts, aubergine chunks and pomegranate molasses. Served with Basmati rice and a Shirazi salad. Not to be missed		TERIYAKI MUSHROOM STIR-FRIED UDON(VG)	14
LEVANTINE RATATOUILLE (VG, GF)	14	Garlic, sesame and homemade teriyaki marinated assorted mushrooms, healthy greens, chillies	
Butternut squash, sweet red pepper, potato, aubergine, zucchini, parsnip and cherry tomato, roasted in middle-Eastern spice mix		<ul style="list-style-type: none">• Add Tofu (VG) - 3• Add Stir-fried vegetables (VG) - 4• Add Beef - 5• Add Chicken - 4	
MORROCCAN BABY AUBERGINES (VG, GF)	14	KAJU AND CAULIFLOWER TIKKA MASALA(VG,GF)	16
Stuffed with spiced lentils, crunchy grated parsnip and plant-based cheese		Char-grilled chunks of cauliflower, simmered in an aromatic masala sauce with toasted cashew nuts, coriander and steamed rice	
★ BEDOUIN MIX (VG, GF)	16	<ul style="list-style-type: none">• Add Beef - 5• Add Chicken - 4	
Spiced chickpeas, green lentils, red cabbage, caramelised walnuts and maple syrup. A Jordanian staple			

You can add some tasty add-ons to our plant-based dishes for added flavour!

Add-ons

SPICED CHICKPEAS (100g)(, GF)	2	GRILLED CHICKEN (150g)(GF)	4.5
TEMPEH (100g) , GF)	2	ANGUS BEEF TAGLIATA (150g)(GF)	5.5
SOURDOUGH BREAD ()	2	SALMON FILLET (150g)(GF)	5.5
FREE-RANGE HARD BOILED EGG ()	2	TOFU (100g)(, GF)	3

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We pride ourselves in delivering a unique and exciting culinary experience, and that includes our decadently delicious desserts! Everything is freshly prepared in our kitchen, using only the finest ingredients.

Desserts

AYU PISTACHIO PROFITEROLE	6
Roasted hazelnuts, Belgian dark chocolate chips	
SALTED CARAMEL CRÈME BRÛLÉE (GF)	6
Xwejni sea salt	
CHOCOLATE COOKIE AND MASCARPONE CHEESECAKE	6
HOME-MADE APPLE STRUDEL (VG)	6
Served with plant-based cinnamon ice cream	



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After Dinner Drinks

Sherry / Port / Madeira

PEDRO XIMENEZ EL CANDADO, VALDESPINO Jerez, Andalucia – Spain (5cl)	6
'SIX GRAPES' RESERVE PORT, GRAHAM'S Douro – Portugal (5cl)	5
GRAHAM'S 20YO TAWNY Douro – Portugal (5cl)	10
COLHEITA BUAL 2010, BLANDY'S Madeira – Portugal (5cl)	19

Dessert Wine

SAUVIGNONBLANCLATE HARVEST 2022	
Errazuriz, Casablanca Valley, Aconcagua Region – Chile (37.5cl)	25
BOTRYTIS RIESLING 2021	
Heggies Vineyard, Eden Valley, South Australia – Australia (37.5cl)	39
ASZÚ 5 PUTTONYOS BLUE LABEL 2018	
Royal Tokaji Company – Nyulászó, Tokaj-Hegyalja – Hungary (50cl)	60

Grappa

GRAPPA DI VERMENTINO Marolo, Alba – Piedmont, Italy (2.5cl, 42%)	5
GRAPPA DI BRUNELLO Marolo, Alba – Piedmont, Italy (2.5cl, 44%)	5
GRAPPA DI MOSCATO 'APRÈS' 5 ANNI Marolo, Alba – Piedmont, Italy (2.5cl, 42%)	7
GRAPPA DI AMARONE INVECCHIATA VAONA Vaona – Veneto, Italy (2.5cl, 40%)	5
GRAPPA DI ROVERE FRANCA CONTEA BARRICATA	7
Adro – Lombardia, Italy (2.5cl, 45%)	

A selection of **Single Malt Whiskies, Cognac, Armagnac**
and **digestif liqueurs** are available at the bar.