



LUNCH

SANDWICHES	
Sandwich pata negra Arugula, capers	10,-
Sandwich pickled salmon Red cabbage, pistachio, chicken skin	10,-
Sandwich manchego Little gem, aceto, tomato	10,-

SALAD	
Octopus salad Pomegranate, artichoke, avocado, sea buckthorn, arugula, olives	10,-
Saffron couscous salad Feta cheese, apricot, spring onion, green asparagus	9,-
Grilled peach salad Coeur de boeuf tomato, smoked almonds, fermented tomato	8,-

*Going for a Mediterranean lunch?
Pick some dishes and bites to share with your company*

FISH	
Sepia Sepia noodles, black ink sauce, tapioca-ink-cracker	8,-
Sardinas Olive butter, parsley, lemon	8,-
Ceviche Tuna, frisée, pink pepper, citrus	10,-

TO SHARE

MEAT	
Grilled chicken thighs Spring onion, little gem, ginger	12,-
Veal sukade Pickled veal sukade, madeira onion, vadouvan, chiccory	13,-
Bone marrow Aceto, toast	9,-

VEGETARIAN	
Burrata Tomato salad, basil dressing, aceto	9,-
Grilled leek Cabrales, pinenuts <i>Optional: Pata negra foam</i>	8,- + 3,-
Gazpacho Fermented tomatoes, toast	7,-

ON THE SIDE

BITES	
Patatas Bravas Spiced tomato sauce, aioli	4,5
Padron Peppers Maldon sea salt	4,5
Olives Green olives from Spain	3,5
Fried baby octopus Aioli, za'atar	8,-
Foie gras Duck liver, madeira onion, smoked eel, passionfruit	10,-

BREAD	
Bread supplement Rosemary, garlic	3,-
Muhammara Roasted bell pepper, walnuts, pomegranate	3,-
Anchovies butter	2,-
Labneh Syrian yoghurt with spiced oil	3,-

DESSERT

SWEETS	
Hangop Yoghurt, fresh fruits, caramel	6,-
Crema Catalana Spanish classic with ginger, peach and apricot	7,-
Sticky toffee Vanilla ice cream, bourbon caramel	8,-

ALCOHOLIC DRINKS

SIGNATURE COCKTAILS			
Correzione Tropicale Cocchi americano, Suze, pineapple, lime, prosecco <i>Full – Bitter – Tropical</i>	12,-	Viva la France Jasmine gin, rose vermouth, verjus, tonic <i>Light – Floral – Fresh</i>	12,-
Mediterranean Sour Rutte vodka, bergamot liqueur, lime, wild peach lavender syrup, rooibos foam <i>Light – Fruity – Floral</i>	12,-	Colomba Rosa Grappa, camomile, fino sherry, hops, grapefruit cordial, soda <i>Floral – Citrus – Dry</i>	11,5
Ayla's Collins Rutte gin, pear and celery shrub, soda <i>Vegetal – Bubbly – Fresh</i>	11,-	Agave Sherry Street Tequila, aceto bianco, manzanilla sherry, raspberry syrup <i>Full – Dry – Fruity</i>	11,-
Smooth Escapade Beurre noisette Maker's Mark, sherry, salted caramel syrup, walnut bitters <i>Full – Nutty – Savory</i>	12,5	Smokey Innocence Hibiscus gin, yoghurt, blueberries, lime, lemon, egg white, smokey scotch <i>Creamy – Smokey – Layered</i>	11,-

Our cocktail program focuses on bringing food and drinks together. All cocktails are Mediterranean inspired, using herbs, spices and fruits from the Mediterranean region. Besides our signature cocktails, we also serve all the classics.

BEERS	
Heineken Pilsner 0,2 <i>from draft</i>	3,-
Heineken Pilsner 0,25 <i>from draft</i>	3,2
Heineken Pilsner 0,5 <i>from draft</i>	6,2
Heineken 0,0% <i>from draft</i>	3,5
Birra Morretti <i>from draft</i>	3,75
Brand Weizen 0,3 <i>from draft</i>	5,25
Brand Weizen 0,5 <i>from draft</i>	8,5
Afligem Blond <i>from draft</i>	5,25
Oedipus Thai Thai triple <i>bottled</i>	5,75
Brouwerij Noord IPA Pomelo <i>bottled</i>	5,75
Hazy wonder Pale Ale <i>bottled</i>	5,75
Liefmans Fruitesse <i>bottled</i>	4,2

HIGHBALLS	
Aqua de Pomelo Fino, grapefruit cordial, soda <i>Citrus – Herbal – Fresh</i>	9,5
Elena Montenegro Amaro Montenegro, ginger beer, lime <i>Herbal – Mint – Sweet</i>	9,5
Aqua Tropical Amontillado, pineapple, coconut water <i>Fruity – Tropical – Fresh</i>	9,5
Aqua de Jengibre Manzanilla, ginger ale, lemon <i>Fresh – Citrus – Sweet</i>	9,5
Aqua Amarga Moscatel sherry, Campari, soda <i>Bitter – Light – Citrus</i>	9,5

Ayla's Highballs are refreshing Mediterranean mixers, all low ABV (Alcohol by volume). Perfect for lunch, brunch and pre-dinner.

WHISKEYS	
Dewars white	5,5
Maker's Mark	6,5
Jameson	5,5
Jack Daniels	7,-
Dewars 12y	7,-
Oban	8,5
Laphroaig	8,5
Jack Daniels Single Barrel	9,-

LIQUEURS	
Disaronno Ammareto	5,-
Tia Maria	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,-
De Kuyper blackberry	5,-

RUM	
Bacardi Carta Blanca	5,-
Bacardi Carta Negra	5,-
Bacardi Spiced	5,-
Bacardi Cuatro Anejo	5,5
Bacardi Grand Reserva Diez	7,5

AMARO	
Averna	5,-
Amaro Montenegro	5,5
Fernet Branca	5,-
Cynar	5,-
Campari	5,-
Aperol	5,-

Amaro is a herbal bitter liquor from Italy

GIN & GENEVER	
Rutte Gin <i>plain or infused with fruit or herbs</i>	5,5
Bombay Sapphire	5,-
Bobby's	7,-
Hendriks	7,-
Brak Gin	8,5

At Ayla we infuse spirits that form the base of our signature cocktails. We use a variety of herbs, spices and fruits from the Mediterranean region. Ayla's infusions are served as a single serve or unique Gin & Tonic + €4,5

Choose from: Grapefruit, Fennel, Rose petals, Spanish pepper, Rosemary or ask our staff for a limited infusion

TEQUILA & MEZCAL	
Calle 23 Blanco	6,-
Patron Reposado	8,5
Vida Mezcal	7,-

PORT & SHERRY	
Ruby Port	3,8
Tawny Port	3,8
White Port	3,8
Manzanilla Sherry	5,5
Fino Sherry	5,5
Amonillado Sherry	4,5
Moscatel Sherry	4,5
Pedro Ximenez	5,-

DIGESTIVO	
Armagnac des Montal	5,5
Busnel Calvados	5,5
Martel VS	6,-
Martel VSOP	8,-
Julia Grappa	6,5
La Caravedo (pisco)	6,-

BUBBLES	
Fratelli Zuliano Prosecco Veneto, Italy <i>Green apple – Subtle bubble – Floral</i>	GL 5,75 B 27,5
Vilarnau Cava Brut Reserva Penedes, Spain <i>Fruity – Light – Fresh</i>	B 37,5
Nicolas Feuillatte Brut Reserve Champagne, France <i>Soft – Pear – Peach – Spices</i>	B 59,5
Dom Perignon Vintage 2009 Champagne, France <i>Herbal – Dried flowers – full – Juicy</i>	B 175,-

ROSE WINE	
Gentry Grenache Rosé Languedoc, France <i>Fruity – Strawberry – Ripe cherries</i>	GL 4,75 B 23,5
Chateau d'Esclans Whispering Angel Provence, France <i>Gris rosé – Fresh – Elegant – Mineral</i>	B 52,5

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

WHITE WINE	
LIGHT, FRESH & FRUITY	
Gentry Sauvignon Blanc Languedoc, France <i>Fresh – Citrus – Passionfruit</i>	GL 4,25 B 21,5
Gentry Chardonnay Languedoc, France <i>Pear – Apple – Roasted almonds</i>	GL 4,75 B 23,-
Esterhazy Grüner Veltliner Burgenland, Ostria <i>Green apple – Grapefruit – White pepper</i>	GL 6,25 B 32,5

AROMATIC, HERBAL & INTENSE	
Masi Modello Pinot Grigio Veneto, Italy <i>Fruity – Peach – Fresh finish</i>	GL 5,5 B 28,5
Beronia Rueda Verdejo Rueda, Spain <i>Soft white fruit – Grapefruit – Fennel – Complex</i>	GL 5,75 B 29,5
Ponga Sauvignon Blanc Marlborough, New-Zealand <i>Fresh tropical fruit – Rich</i>	B 37,5

RICH, FULL & ROUND	
Santa Alvara Chardonnay Central Valley, Chili <i>Full – Round – Wood – Melon – Pear</i>	GL 5,- B 25,5
Boschendal 1685 Chardonnay Franschhoek, South-Africa <i>Full – Creamy – Ripe fruit – Balanced</i>	B 41,5
Bernardus Monterey Country California, United States <i>Ripe citrus fruits – Wood – Soft – Creamy</i>	B 49,5

RED WINE	
SOFT, FRUITY & SUBTLE	
Gentry Merlot Languedoc, France <i>Violin – Ripe cherries – Cacao</i>	GL 4,75 B 23,5
Antinori le Maestrelle Tuscany, Italy <i>Silk – Red fruits – Chocolate – Mint</i>	B 36,5

MEDIUM, HERBBAL & FULL	
Bodega Norton Finca la Colonia Malbec Mendoza, Argentina <i>Fruity – Firm – Ripe prunes – Pepper</i>	GL 5,75 B 29,5
Boschendal Larone Shiraz Mourvèdre Franschhoek, South-Africa <i>Soft – Black fruit – Spices</i>	B 31,5

FIRM, WOOD & COMPLEX	
Beronia Rioja Crianza Rioja, Spain <i>Berries, Raspberry, Wood, Coffee</i>	GL 6,5 B 32,5
Bodega Norton Cabernet Sauvignon Reserva Mendoza, Argentina <i>Powerfull – Ripe red fruits – Chocolate</i>	B 42,5

VERMOUTH	
Martini Bianco <i>Soft – Refined – Vanilla</i>	3,8
Cocchi Americano <i>Orange peel – Elderflower – Gentian flowers</i>	4,5
Martini Rosso <i>Rich – Complex – Perfumed – Bittersweet</i>	3,8
Cocchi Torino <i>Full – Orange – Raisin – Complex</i>	4,5
Martini Rubino <i>Sandalwood – Dark herbs – Nebbiolo grapes</i>	6,-
Martini Ambrato <i>Oak – Sandalwood – Cinchona</i>	6,-
Belsazar Dry <i>Apricot – Nectarines – Honey – Cinnamon</i>	4,2
Vylmer <i>Bittersweet – Orange – Cane sugar – Rosé wine</i>	4,-

Vermouth is a fortified wine, with added aromatic plants and herbs. Drink on its own, chilled with some ice or turn it into a V&T by adding tonic + €4,50

DESSERT WINE	
Culemborg Moscato West Kaap, South-Africa <i>Ripe tropical fruits – Sweet – Fresh</i>	GL 4,5 B 23
Boschendal Vin d'Or Franschhoek, South-Africa <i>Fruity – Citrus – Apple – Honey</i>	GL 7
Nectar Pedro Ximénez Jerez de la Frontera, Spain <i>Raisins – Dried figs – Rich – Full</i>	GL 5,5

COFFEE	
Coffee	2,8
Espresso	2,8
Doppio	4,-
Cappuccino	3,2
Flat white	4,2
Espresso Macchiato	3,2
Latte Macchiato	3,8
Caffè latte	3,2
Frappé	4,8
Pukka tea	2,8
Fresh mint tea	3,8
Fresh ginger tea	3,8
Hot Chocolate	2,8
Whipped cream	+ 0,8
Soy milk	+ 1,-
Decafé	+ 0,2
Extra espresso shot	+ 1,4

SPECIAL COFFEE	
Irish Coffee	7,8
Spanish Coffee	7,8
Italian Coffee	7,8
French Coffee	7,8

NON-ALCOHOLIC DRINKS	
HOMEMADE	
Homemade lemonade Lemonade made with fresh juices, sugar and soda water.	4,-
<i>Choose from: passionfruit, pineapple, lavender/peach or blueberry.</i>	
Ginger shot	2,5

BOTTLED SODA / JUICE	
Coca Cola	3,-
Coca Cola Zero	3,-
Aqua Panna 0,25	3,5
Aqua Panna 0,75	5,5
San Pellegrino 0,25	3,5
San Pellegrino 0,75	5,5
Bitter lemon	3,-
Fanta Orange	3,-
Fuze tea sparkling	3,-
Fuze tea green	3,-
Big Tom tomato juice	4,-
Fresh orange juice	4,-

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
Fentimans Rose lemonade	4,5