



ALUSIA



• Lunch & Dinner Menu •

COLD TAPAS

Artichoke with Lemon Garlic Sauce 68

Slow-cooked globe artichoke with a lemon garlic sauce.

Muhamara (N, G, S) 29

A mix of chili, walnuts, tahina, breadcrumbs, almond slices and pomegranate molasses. Topped with pistachio slices.

Stuffed Olives with Green Za'atar (F) 32

Stuffed Andalusian olives mixed with za'atar leaves, carrot cubes, lemon and chili paste.

Hummus Wagyu (S, N) 32

Creamy puree of chickpeas, tahini and lemon juice topped with wagyu beef and pine nuts.

Hummus Beiruti (S) 29

Creamy puree of chickpeas, tahini and lemon juice mixed with garlic, parsley, tomato and cumin.

Hummus (S) 22

Creamy puree of chickpeas, tahini and lemon juice.

Raw Kibbeh (G) 65

Blended tenderloin beef with herbs, chili paste and burghul.

HOT TAPAS

Potato Harra 28

Deep-fried potato cubes with chili paste, lemon and Levantine spices.

Fried Eggplant (G, E, Su) 39

Sliced eggplant deep-fried in batter with black forest honey served on the side.

Chicken Croquettes (D, G, E) 38

Chicken with a crispy outer layer, creamy inside. Garnished with aioli.

Mushroom Croquettes (D,G, E) 38

A blend of mushrooms with a crispy outer layer, creamy inside. Garnished with aioli.

Freekeh Risotto (D,G,Ce) 68

Creamy freekeh with butter and winter truffle. Topped with blanched asparagus.

Calamari with Saffron Mayo (E, Mo) 52

Baby squid in Alusia's special spices topped with fried padron pepper. Served with saffron mayo on the side

Wagyu Shawarma (D,G,S) 95

Sliced wagyu in shawarma spices, served on homemade Arabic bread with Levantine coleslaw on the side .

Sautéed Gambas with Lemon Parsley (C) 55

Sautéed fresh prawns with olive oil, garlic, lemon and parsley.

Fried Padron Peppers 32

Fried padron peppers sautéed with salt flakes.

Kabab Fekhara in Tomato Sauce (N) 58

Minced lamb with herbs and spices, topped with tomato sauce and pine nuts.

Tiger Prawns with Tomato Sauce (C) 68

Grilled tiger prawns served on tomato sauce with smoked paprika and Andalusian olives.

WELCOME PLATTER

Marhaba / Bienvenida (D,G, Sesame) 22

Alusia's welcome platter: homemade labneh with za'atar, olives and chili paste, Andalusian olives marinated with cinnamon sticks, lemon and fennel seeds, Freshly made olive bread mixed with black and green Andalusian olives, finished with the aroma of Levantine herbs.

CHARCOAL GRILL

Grilled Seabass (F, Su) 225

Charcoal-grilled seabass with drizzled lemon oil. Served with half of a lemon, a bunch of parsley & pickled tomato salad.

Lamb Chops (Su, M) 85

Charcoal-grilled lamb chops in Alusia's special spice mix. Served with grilled vegetables on the side.

Lamb Kebab with Eggplant (G,N) 68

Charcoal-grilled minced lamb kebab served on roasted eggplant purée. Served with biwaz salad, grilled onion & grilled tomato.

Chicken Skewer (N, D, Su) 68

Cornfed chicken, marinated and grilled on a charcoal grill. Served with garlic oil on the side.

Beef Skewer (D,G,N, Su) 87

Wagyu tenderloin cubes, marinated and grilled on a charcoal grill. Served with romesco sauce on the side.

Maajooka (D, N) 68

Minced lamb meat stuffed with vegetables and Manchego cheese. Garnished with grilled cherry tomatoes and biwaz salad.

PAELLA

Paella De Marisco (S, C, G, Mo, F) 172

Bomba rice with tiger prawns, shrimps and baby squid, seasoned with Spanish saffron and Andalusian olive oil.

Paella Paella Negra (Black Paella) (E, G, Mo, F, C) 155

Bomba rice in squid ink, topped with clams, turbot fillet and baby squid.

SALADS

Beetroot Salad with Greek Labneh (D,N, Su) 34

Marinated beetroot with vinegar topped with homemade Greek labneh. Garnished with spring onion and pistachio slices.

Andalusia Potato Salad (C, E, F, So, D) 36

A potato salad made with potatoes, marinated tuna, carrots, olives, mayonnaise, chives and a hint of smoked paprika. Topped with grilled shrimps.

Alusia Fattoush (G) 36

Mixed green leaves with avocado and green asparagus topped with fried bread. Marinated with pomegranate molasses sauce.

Dates and Kale Salad (D, N) 36

Crisp kale, majdool dates, sliced green apple and walnuts topped with shredded cured manchego cheese.

SOUPS

Green Lentil Soup (N,Ce) 25

Green lentils with baby spinach, coriander, pine nuts and lemon juice.

Soup Gazpacho (G,Su) 32

A cold soup of Andalusian tomatoes and fresh vegetables, served with crispy croutons. Topped with chives.

SIDES

Sautéed Asparagus 22

Fresh asparagus sautéed with olive oil, salt and pepper. Topped with fried garlic flakes.

Steamed Broccolini 29

Fresh broccolini topped with lemon, chili oil and fresh chili cubes.

Cinnamon Rice (D,N,G,Ce) 22

Basmati rice with cream, cinnamon, golden raisins, pine nuts and mint leaves.

DESSERTS

Kunafa (D,N,G) 55

Akawi cheese kunafe and sugar syrup. Topped with pistachio slices.

Alusia Cheesecake (D,G,E, N) 48

Andalusian creamy cheesecake. Served with vanilla ice cream, garnished with biscuit crumbs & mixed berries.

Muhalabya (D, N) 35

Creamy dessert with cardamom, pistachios, mango purée and fresh mango.

Please inform our staff of any allergies or dietary restrictions.

(G) Gluten (D) Dairy (N) Nuts (C) Crustacean (V) Vinegar (S) Sesame (Ce) Celery (So) Soya (M) Mustard (E) Egg (Su) Sulphite (Mo) Molluscs