



## WELCOME TO AYU: THE TRAVELLERS KITCHEN

We have created a menu inspired by our travels all over the world, to share with you the food we discovered. The best way to experience AYU is also by sharing the food – ask us for an extra plate and **share your starters and main dishes...** experience exotic flavours and classics from all over the world!

### Starters

#### PINTXOS DE SAN SEBASTIAN

World famous Basque nibbles mostly renowned in San Sebastian and eaten in bars as pre-dinner snacks. Our selection of Pintxos vary according to seasonal ingredients and other Basque-sourced delicacies and can be viewed at the bar

#### CROQUETAS

- Jamon Iberico (4pcs)
- Calamari (4pcs)
- Boletus Champiñon (4 pcs)(VG)
- Trio taster (6 pcs)

#### BAO BUNS (GF)

- Steamed sweet pork belly, cucumber, coriander, chilli (2 pcs)
- Korean chicken, red onion, cucumber, sesame seeds (2 pcs)
- Cauliflower popcorn, pickled cabbage, bean sprouts (VG)(2 pcs)

Trio taster (3 pcs)

#### VENEZUELAN PATACONES (VG, GF)

Avocado, tomato, red onion dipping mix

2

7

7

7

10.5

8

8

8

12

7

#### PULPO A LA GALLEGA (GF)

Octopus with new potatoes, smoked paprika and Jubilee Foods olive oil

#### CHICKEN YAKITORI SKEWERS (GF)

Grilled in a sticky sweet sauce (4 pcs)

#### VIETNAMESE ROLLS (GF)

- Shrimp, rice noodles, veggies, fresh herbs with Nuoc Cham dipping sauce (garlic, fish sauce, chilli, lime, sugar) (4 pcs)

- Tofu, rice noodles, veggies, fresh herbs with peanut dipping sauce (VG)

#### COLOMBIAN CHICHARRON (GF)

Served with a chilli dipping sauce and fresh lime

#### DEEP FRIED MINI RAVIOLI (6 pcs) (V)

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

#### TOFU SATAY SKEWERS (4 pcs) (VG, GF)

Served with a peanut dipping sauce

14

12

10

8

6

8

8

### Soups

#### AJIACO (GF)

Hearty Colombian chicken soup with potato, rice, plantain, capers and sweet corn. Avocado and mild sour cream served on the side.

#### WANTAN MEE WITH CHAR SIU PORK

Home made pork & shrimp wontons, egg noodles, aromatic chicken & pork broth

12

12

#### PORK RAMEN

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

#### KIMCHI NOODLE SOUP (VG, GF)

Shitake and Enoki mushrooms, rice noodles, tofu, pak choy, chilli and coriander. Hot and spicy.

12

12

Our soups are very hearty and filling... it's not advisable to consider them "just a starter"



(GF) Gluten Free (VG) Vegan (V) Vegetarian

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

**SRILANKAN BLACK PORK CURRY (GF)** 20

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

**LAAL MAANS (GF)** 20

Fiery hot and spicy Rajistani style mutton curry, steamed rice

**CANTONESE STEAMED FISH (GF)** 20

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

**AMBULTHIYAL (GF)** 20

Srilankan sour fish dry-style curry with turmeric rice and crispy onions

**STEAK FRITES** 26

Charcoal grilled medium-rare USDA rib-eye steak (300 gr) served with Skin-on Potato fries, Xwejni sea salt and mustard

- Add Béarnaise sauce - 2
- Add Chimichurri - 2

**FREGOLA SARDA** 14

Durum wheat and semolina fregola pasta, with vongole, baby octopus, garlic, saffron, mediterranean herbs and cherry tomato

**RIGATONI CARBONARA** 14

Free range eggs, guanciale artigianle, Pecorino Romano, crushed black pepper

**RIGATONI AMATRICIANA** 14

Guanciale artigianle, tomato pulp, Pecorino Romano, crushed black pepper

## Sides

**SKIN-ON POTATO FRITES** 4

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

**JASMINE RICE SIMPLY STEAMED (VG, GF)** 4

**ROSEMARY & PAPRIKA SWEET POTATO (VG)** 4

**JASMINE RICE MUSHROOMS AND CHIVES (VG, GF)** 6

**SHOESTRING ZUCCHINI FRITES (VG)** 4

**STIR-FRIED VEGETABLES (VG)(GF)** 5

**NANNA'S RAVIOLI (V)** 12

Jubilee Foods traditional sheep cheese ravioli with classic tomato & basil sauce, sprinkled with grated sheep cheese

**WANDERING UDON DRAGON (VG)** 12

Black bean, chilli and garlic wheat noodle stir fry with healthy greens

- Add Tofu (VG) - 2
- Add Beef and shrimp - 3

**MORROCCAN BABY AUBERGINES (VG, GF)** 12

Stuffed with spiced lentils, crunchy grated parsnip and plant-based cheese

**LEVANTINE RATATOUILLE (VG, GF)** 12

Butternut squash, sweet red pepper, potato, aubergine, zucchini, parsnip and cherry tomato roasted in middle-Eastern spice mix

**BEDOUIAN MIX (VG, GF)** 12

Spiced chickpeas, green lentils, red cabbage, caramelized walnuts and maple syrup

**ORIENTAL STIR-FRY (VG, GF)** 12

Mushroom and broccoli stir-fried rice

**BIBIMBAP (VG, GF)** 14

Korean rice classic packed with forgotten vegetables, kimchi, colour and flavour

- Add Free-range egg - 2
- Add Grilled chicken (150 gr) - 4
- Add Angus beef tagliata (150 gr) - 5
- Add Salmon fillet (150 gr) - 5

**ROASTED PINEAPPLE COCONUT CURRY (VG, GF)** 16

With cabbage & cauliflower koftas, pomegranate and jasmine rice

**TEMPEH NOODLES STIR-FRY (VG, GF)** 14

Fresh Asian vegetables and chillies

## Add-ons

- Add Spiced chickpeas (100 gr) (VG, GF) - 2
- Add Tempeh (100 gr) (VG, GF) - 2
- Add Sourdough bread (VG) - 2
- Add Free-range hard boiled egg (V) - 2
- Add Grilled chicken (150 gr) (GF) - 4.5
- Add Angus beef tagliata (150 gr) (GF) - 5.5
- Add Salmon fillet (150gr) (GF) - 5.5
- Add Tofu (100gr) - 2

Some tasty add-ons for our plant-based dishes





## Brunch

<b>SOURDOUGH GRILLED TOAST</b>	<b>4</b>
Provolone cheese, arrosto ham, apple chutney	
<b>AYU HOME-MADE GRANOLA (VG, GF)</b>	<b>7</b>
Fresh fruit in season, Greek yoghurt, honey	
<b>SHAKSHUKA (V)</b>	<b>8</b>
Spicy Lebanese red pepper & tomato stew topped with a poached egg, toasted sourdough bread	
<b>AYU EGG</b>	
Sourdough brioche bun, Hollandaise sauce	
• Avocado guacamole (VG)	<b>8</b>
• Smoked ham & crispy bacon	<b>8</b>
• Smoked salmon & cream cheese	<b>8</b>
<b>TRADITIONAL ENGLISH BREAKFAST</b>	<b>9</b>
2 sunny side up eggs, pork sausages, bacon, mushrooms & baked beans, toasted sourdough bread	
<b>FRENCH ONION &amp; GRILLED CHEESE</b>	<b>7</b>
Brie, Gruyere, Granny Smith green apple, caramelized onion in toasted thick sourdough turmeric bread	
<b>PLANT BASED AYU BAGEL (VG)</b>	<b>5</b>
Pickled beets, baby spinach, hummus	
<b>ROAST BEEF OPEN SANDWICH</b>	<b>10</b>
Slices of seasoned roasted beef, horseradish mayo, pickled onions and gherkins, leafy greens on artisanal crusty French bread	
<b>GRILLED MUSTARD CHICKEN</b>	<b>9</b>
Crispy bacon, Gruyere, rucola, honey mustard in a sourdough multi-seed bagel	

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We pride ourselves in delivering a unique and exciting culinary experience, and that includes our decadently delicious desserts! These are not ready-made, frozen cakes – **everything is freshly prepared in our kitchen, using only the finest ingredients.**

## Desserts

<b>NOCCIOLA FONDANT</b>	<b>5</b>
With vanilla ice cream and biscuit crumble	
<b>COCONUT AND LEMONGRASS PANNACOTTA (VG, GF)</b>	<b>5</b>
<b>NEW YORK CHEESECAKE</b>	
• Coffee caramel	<b>5</b>
• Berries compote	<b>5</b>
<b>CHOCOLATE AND ROASTED NUTS SALAMI</b>	<b>5</b>
Served with vanilla orange double cream on the side	

## Weekly Special

Check the board or ask your server for our weekly specials

*Our very own chef's mouth-watering weekly specials!*  


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