



Welcome to Ayu: the travellers kitchen

We've crafted a menu influenced by our global adventures, bringing you the culinary treasures we've encountered along the way. For the ultimate AYU experience, simply ask for an additional plate, and partake in the joy of sharing starters and main courses.

Prepare to indulge in an array of exotic and classic tastes from around the world!



JUBILEE GROUP

CELEBRATING 25 YEARS OF OPERATIONS

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

Breakfast

Served until 12pm

SOURDOUGH GRILLED TOAST

Provolone cheese, arrosto ham, apple chutney

4

SHAKSHUKA (V)

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

9

TRADITIONAL ENGLISH BREAKFAST

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

10

GRILLED MUSTARD CHICKEN

Crispy bacon, Gruyere, rucola, honey mustard in a sourdough multi-seed bagel

9

PLANT BASED AYU BAGEL (VG)

Pickled beets, baby spinach, hummus

6

AYU HOME-MADE GRANOLA (VG, GF)

Fresh fruit in season, Greek yoghurt, honey

7

FRENCH ONION & GRILLED CHEESE

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

7

AYU EGG

Sourdough brioche bun, Hollandaise sauce

- Avocado guacamole (VG)

9

- Smoked ham & crispy bacon

9

- Smoked salmon & cream cheese

9

ROAST BEEF OPEN SANDWICH

Slices of seasoned roasted beef, horseradish mayo, pickled onions and gherkins, leafy greens on artisanal crusty French bread

10

Soups

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

TOM YUM (GF)

Thailand's most iconic soup made with a base of a flavourful broth of lemongrass, galangal, kaffir lime leaves and chilli paste using local prawns and oyster mushrooms. Served with steamed Jasmine rice on the side

15

CALDO DE COSTILLA (GF)

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

15

SESAME MISO NABE (VG, GF)

Japanese style miso one-pot stew packed with vegetables, sesame, tofu, spices and rice

14

PORK RAMEN

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

15

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

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

VENEZUELAN PATACONES (VG, GF)	7	MINI JUBILEE FOODS NANNA'S RAVIOLI (V)	9
Avocado, tomato, red onion dipping mix		Homemade mini ravioli with a traditional filling of Gozo cheeselets, deep fried and served with a mint & parsley pesto and caramelized walnuts	
KIBBEH		CHICKEN BASTILLA	9
Lamb-stuffed bulgur balls served with labneh dipping sauce		Traditional Moroccan chicken and rice pie in filo pastry, sprinkled with icing sugar and cinnamon	
• 4 pieces	7		
• 6 pieces	10		
BAO BUNS (GF)		CROQUETAS CASERAS	
• Steamed sweet pork belly, cucumber, coriander, chilli (2 pcs)	9.5	Home-made Iberian croquettes	
• Korean chicken, red onion, cucumber, sesame seeds (2 pcs)	9.5	• Chorizo (4 pcs)	8
• Cauliflower popcorn, pickled cabbage, bean sprouts (VG) (2 pcs)	9.5	• Bacalao (4 pcs)	8
Trio taster (3 pcs)	14	• Aubergine (4 pcs) (VG)	8
		• Trio taster (6 pcs)	12
COLOMBIAN CHICHARRON (GF)	8	ALBÓNDIGAS DE CHOCO	8
Served with a chilli dipping sauce and fresh lime		Andalucian tapas of stewed Cuttlefish 'meatballs' (4 pcs)	
FALAFEL (VG, GF)	8	CHICKEN YAKITORI (GF)	12
Chickpea fritters served with tahini dip (6 pcs)		Grilled in a sticky sweet sauce (4 pcs)	
TACOS AL PASTOR (GF)	9	CARRILLADA DE CERDO	
Chilli mutton, red onion, grilled pineapple and coriander (2 pcs)		Andalucian specialty of slowly simmered pork cheeks in red wine and a rich-based tomato sauce	
BABA GANOUSH (VG, GF)	6	• Starter to share	8
Burnt aubergine dip, pomegranate, lemon. Served with warm flat bread		• Main dish (served with mashed potato and sourdough bread)	18

All our starters come in generous portions, ideal for sharing

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Mains

SRILANKAN BLACK PORK CURRY (GF)	20	MOQUECA BAIANA (GF)	22
Traditional aromatic roasted spice mix with Goraka paste, fresh pandan & curry leaves, cinnamon, ginger & chilli. Served with steamed rice.		Brasilian 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	
KABULI PULAO (GF)	22	MOQUECA BAIANA VEGANA (VG, GF)	18
Afghani aromatic rice dish with caramelized carrots, raisins and toasted almonds. Topped with braised lamb shank.		Brasilian celeriac stew slowly simmered in a flavourful coconut broth with lime, cilantro, bell peppers and a kick of chillies. Served with fragrant steamed rice	
AYU THAI GREEN CURRY CHICKEN (GF)	18	JUBILEE FOODS NANNA'S RAVIOLI (V)	12
Thailand's most recognized dish with chicken in a fragrant home-made green coconut curry served with Jasmine rice		Jubilee Foods traditional sheep cheese ravioli in a classic tomato & basil sauce. Sprinkled with grated sheep cheese	
SPAGHETTI BURRATA E PUTTANESCA	15	FESENJAN (VG, GF)	18
Fresh home-made pasta with anchovy, capers, black olives, chillies, tomato and burrata D.O.P.		Iran's most famous stew made out of ground walnuts, aubergine chunks and pomegranate molasses. Served with Basmati rice and a Shirazi salad.	
ROMAN RIGATONI PASTA CLASSICS	15	WANDERING UDON DRAGON (VG)	14
<ul style="list-style-type: none"> • CARBONARA: Free range eggs, guanciale artigianale, Pecorino Romano, crushed black pepper • AMATRICIANA: Guanciale artigianale, tomato pulp, Pecorino Romano, crushed black pepper 		Stir-fried noodles with shredded Asian healthy greens, chilli and black bean sauce	
SOY & GINGER CANTONESE STEAMED FISH (GF)	22	<ul style="list-style-type: none"> • Add Tofu (VG) - 3 • Add Beef and shrimp - 4 	
Infused Sea Bream with ginger, kaffir lime leaves and shitake mushrooms. Served whole with Jasmine rice		MORROCCAN BABY AUBERGINES (VG, GF)	12
CUMIN LAMB NOODLES	16	Stuffed with spiced lentils, crunchy grated parsnip and plant-based cheese	
Tender chunks of lamb, stir-fried with flat pulled noodles in a bold, addictive chilli oil sauce		LEVANTINE RATATOUILLE (VG, GF)	12
STEAK FRITES (GF)	28	Butternut squash, sweet red pepper, potato, aubergine, zucchini, parsnip and cherry tomato roasted in middle-Eastern spice mix	
Charcoal grilled medium-rare Uruguayan rib-eye steak (300 gr) served with skin-on potato fries, Xwejni sea salt and wholegrain mustard		BEDOUIN MIX (VG, GF)	12
<ul style="list-style-type: none"> • Add Béarnaise sauce - 2 • Add Chimichurri - 2 		Spiced chickpeas, green lentils, red cabbage, caramelised walnuts and maple syrup. A Jordanian staple	
SIZZLING PORK SISIG (GF)	18	ROASTED PINEAPPLE COCONUT CURRY (VG, GF)	16
Traditional Philippino dish with minced pork belly, ears, face and snout, chicken liver, spices, chillies and sunny side up egg. Served with steamed rice.		With cabbage & cauliflower koftas, pomegranate and jasmine rice	

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Sides

SKIN-ON POTATO FRIES	5
• Xwejni sea salt & Chilli (VG)	
• Parmesan & Parsley (V)	
• Garlic & Onion (VG)	
• Sumac & Xwejni Sea Salt (VG)	
JASMINE RICE, SIMPLY STEAMED (VG, GF)	5
• Simply steamed	7
• With mushrooms and chives	
ROSEMARY & PAPRIKA SWEET POTATO (GF)	5
SHOESTRING ZUCCHINI FRIES (VG)	5
STIR-FRIED VEGETABLES (VG, GF)	6

Add-ons

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

Some tasty
add-ons for our
plant-based dishes
😊

Dessert

MATCHA YOGHURT CAKE	5.5	AYU HAZELNUT PROFITEROLE	5.5
CHOCOLATE COOKIE AND MASCARPONE CHEESECAKE	5.5	APPLE STRUDEL (VG)	5.5
		Served with plant-based Cinnamon Ice-Cream	

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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Cocktails

Classics

CLASSIC NEGRONI 8

Gin, Campari, sweet vermouth

AVIATION 8

Gin, Maraschino liqueur, Crème de Violate, ime

RUSTY NAIL 8

Scotch whisky, Drambuie

MANHATTAN 8

Rye whisky, vermouth, dash Angostura bitters

TWISTED LONDON MULE 8

Gin, dinger beer, fresh lime, elderflower

MARGARITA 8

Tequila, Triple sec, fresh lime juice

PIMM'S CUP 8

Pimm's No. 1, fresh lime, mint sprig, ginger ale

COSMOPOLITAN 8

Vodka, Cointreau, cranberry juice, fresh lime

SINGAPORE SLING 8

Gin, cherry brandy, Cointreau, herb liqueur, pineapple

PISCO SOUR 8

Pisco, fresh lime, simple syrup, egg white

MAI TAI 8

Rum, dark rum, Triple sec, Orgeat, pineapple juice

ESPRESSO MARTINI 8

Vodka, Kahlua, espresso

AYU Signatures

ROSEMARY GIN FIZZ 9

Rosemary infused gin, lime, elderflower, soda

PARADISE FLOWER 9

Gin, Passoa, orange juice, bitter, prosecco

JUNGLE BIRD 9

Dark rum, Campari, fresh lime, pineapple

THAI LADY 9

Lemon grass & chilli infused vodka,
kiwi liqueur, tropical juice

SPARKLING PARIS 9

Dill infused gin, Bianco, Crème de Fraise, prosecco

PICK ME UP 9

Vodka, berries, fresh orange, cranberry juice

BEACH BUM 9

White rum, dark rum, Southern Comfort,
almond purée

ORCHARD SPICE 9

Tequila, fresh lime, apple cider, cinnamon

ACAPULCO 9

Tequila, rum, grapefruit juice, pineapple, lime

WALK IN THE CLOUDS 9

Thyme infused gin, Maraschino liqueur,
Blue Curaçao, fresh lime, egg white

SIP N SWING 9

Vanilla vodka, dry vermouth, rose syrup, egg white

SMOCKSEY 9

Whisky, infused bitter, bay leaves, Southern Comfort

Wine



750ML



375ML



175ML

Bubbly

PROSECCO 1881 VALDOBBIADENE Serena - Veneto, Italy	23	-	6
CREMANT DE BOURGOGNE BRUT F. Martenot - Burgundy, France	25	-	-
BRUT CLASSIC Deutz - Champagne, France	95	50	-

White Wine

MALVASIA Jubilee Foods - Gozo	19	-	6
CHARDONNAY 'ISIS' Meridiana - Malta	26	15	-
'JEAN PARISOT' OAK-FERMENTED CHARDONNAY Ta' Betta - Malta	85	-	-
'ANTHILIA' Donnafugata - Sicily, Italy	25	15	-
'PAPIRI' VERMENTINO DI SARDEGNA Santa Maria La Palma - Alghero, Italy	22	-	-
GRILLO, TASCA D'ALMERITA Tenuta Sallier de la Tour - Sicily, Italy	20	-	-
GAVI Ernesto Picollo - Piedmont, Italy	22	-	7
GRECHETTO COLLI MARTANI (BIO) Plani Arche - Umbria, Italy	22	-	-
VERNACCIA DI SAN GIMIGNANO 'CLARA STELLA' Cappella Sant Andrea - Tuscany, Italy	30	-	-
GRECO DI TUFO Mastroberardino - Campania, Italy	26	-	-
MOSCATO D'ASTI Cascina Galletto - Piedmont, Italy	24	15	-
'CONTROGUERRA PECORINO' Illuminati - Abruzzo, Italy	22	-	-
'THE NORTH' ASSYRTIKO Kir-Yanni - Florina, Greece	25	-	-
VIOGNIER Delas Freres - Rhone, France	22	-	-
RIESLING A.C. Ringenbach & Fils - Alsace, France	30	-	-
SANCERRE Pascal Jolivet - France	38	-	-
BLANC DE BLANCS Chateau Kefraya - Bekaa Valley, Lebanon	28	-	-
MARQUÉS DE RISCAL SAUVIGNON ORGANIC Castilla y León, Spain	22	-	7
SAUVIGNON BLANC PRIVATE BIN 'VILLA MARIA' Marlborough - New Zealand	30	-	-

Wine



Rosé

CÔTES-DU PROVENCE Chateau Gigery - Provence, France	23	-	-
ROSÉ D'ANJOU, CALVET Loire Valley, France	20	-	6

Red Wine

SYRAH (BARREL AGED) Jubilee Foods - Gozo	19	-	-
MERLOT (BARREL AGED) Jubilee Foods - Gozo	19	-	6
CABERNET SAUVIGNON / MERLOT 'MELQART' Meridiana - Malta	26	15	-
'ANTONIO MANOEL' MERLOT/CABERNET SAUVIGNON Ta' Betta - Malta	85	-	-
NERO D'AVOLA 'LA SEGRETA' Planeta - Sicily, Italy	23	-	7
PRIMITIVO SALENTO 'CRITERA' Schola Sarmenti - Puglia, Italy	25	-	7
NOTTEFONDA 'DA UVE VERONESI LEGGERMENTE APPASSITE' Rocca Sveva - Veneto, Italy	26	-	-
CHIANTI CLASSICO 'PEPPOLI' Marchesi di Antinori - Tuscany, Italy	28	15	-
PRIMITIVO DI MANDURIA 'STILIO' Villa Mottura - Puglia, Italy	27	-	-
CANNONAU DI SARDEGNA 'MAMMUTHONE' Sedilesu - Sardinia, Italy	39	-	-
COTES DU RHONE 'SAINT ESPRIT' Delas Frères - Rhone, France	25	-	-
CHATEAU LA ROSE PERRIER Lussac Sant Emilion - Bordeaux, France	48	-	-
MARQUÉS DE RISCAL Reserva - Rioja, Spain	29	16	-
QUINTA DOS ACIPRESTES Delaforce - Douro, Portugal	29	-	-
'LES COTEAUX' Château Kefraya - Bekaa Valley, Lebanon	26	15	-
NAOUSSA CUVÉE VILLAGES Kir-Yanni - Naousa, Greece	24	-	-
TOURIGA SINGLE VINEYARD Touriga Nacional, Miolo - Vale dos Vinhedos, Brazil	26	-	7
'FILIUS' CABERNET SAUVIGNON Vasse Felix - Margaret River, Western Australia	30	-	-

Grappa

GRAPPA DI VERMENTINO (42% ALC), Marolo – Trentino Alto Adige, Italy	4
GRAPPA DI BRUNELLO (44% ALC), Marolo – Trentino Alto Adige, Italy	4
GRAPPA DI MOSCATO 'APRÈS' 5 ANNI (42%ALC), Marolo – Trentino Alto Adige, Italy	5

Beer & Cider

Craft Beer - Malta

INDIA PALE ALE (330ml, 5.7%)	3.5
BLUE LABEL AMBER ALE (330ml, 4.7%)	3.5
BLUE LAGOON WITBIER (330ml, 5.1%)	5.5
SAN BLAS ENGLISH IPA (330ml, 5.9%)	5.5

Craft Beer - UK

ST AUSTELL PROPER JOB (500ml, 5.5%)	6
ST AUSTELL BIG JOB (500ml, 7.2%)	6
MAGIC ROCK BREWING DARK ARTS (330ml, 6%)	5.5
MAGIC ROCK BREWING MURK-LIFE BALANCE (330ml, 5%)	5.5

Craft Beer - Belgium

LEFFE BLOND (330ml, 6.6%)	5
LEFFE BRUNNE (330ml, 6.5%)	5
DUVEL (330ml, 8.5%)	6
LA CHOUFFE (330ml, 8.0%)	6

Craft Beer - Italy

BALADIN ROCK 'N' ROLL IPA (330ml, 7.5%)	5.5
BALADIN NAZIONALE BLONDE ALE (330ml, 6.5%)	5.5

Craft Beer - Germany

WEIHENSTEPHANER WEISSBIER (500ml, 5.4%)	6
AYINGER LAGER HELL (500ml, 4.9%)	6
AYINGER BAIRISH PILS (330ml, 5%)	5.5

Craft Beer - Ireland

KILKENNY (440ml can, 4.3%)	4.5
GUINNESS (4.2%)	2.5
• 250ml draught	2.5
• 500ml draught	5

Local Beer

CISK LAGER (4.2%)	
• 250ml can	2.5
• 500ml can	5
CISK EXCEL (250ml, 4.2%)	2.5
CISK PILSNER (330ml, 5.5%)	3.5
CISK STRONG (330ml, 9.0%)	4
HOPLEAF PALE ALE (250ml, 3.8%)	2.5
SHANDY (250ml, 2.2%)	2

Non-Alcoholic Beer

CISK LAGER (250ml, 0.0%)	3
OLD JAMAICA GINGER BEER (330ml can, 0.0%)	3.5

Foreign Beer

BECK'S (270ml, 5.0%)	3
BUDWEISER (250ml, 5.0%)	3
HEINEKEN (250ml, 5.0%)	3
CORONA (355ml, 4.5%)	4

Gluten Free Beer

BELLFIELD PILSNER (330ml, 4.5%)	6
BELLFIELD LAWLESS VILLAGE IPA (330ml, 4.5%)	6

Ciders

STRONGBOW (500ml, 5.0%)	5
WOODPECKER (500ml, 3.5%)	5
BULMERS (330ml, 4.5%)	4
BULMERS RED BERRIES & LIME (330ml, 4.0%)	4
SOMERSBY APPLE CIDER (330ml, 4.5%)	4
TUFF Maltese Apple Cider (330ml, 4%)	5
TUFF Maltese Pear Cider (330ml, 4%)	