

TAKE HOME COCKTAILS (SERVES 1)

Spanish G&T / 15

Empress 1908 Gin, Fever Tree Elderflower Tonic, Grapefruit, Juniper Berries

Mediterranean G&T / 14

Ungava Premium Gin, Barberry Syrup, Fever Tree Mediterranean Tonic, Thyme

Mediterranean Mule / 14

Vodka, Fever Tree Ginger Beer, Lemon Juice, Fig Bitters, Mint, Dried Fig

Pomegranate Martini / 14

Vodka, Crème De Cassis, Pomegranate Juice, Lemon Juice, Orange Bitters

Weeping za'atar* / 14

J.P. Wiser's Whisky, Amaro, Lemon Juice, Za'atar* Syrup, Orange Bitters

* contains gluten

ROSÉ & SPARKLING WINE

2018 Rose' "Rosada" – Raimat – Coster Del Segre, Spain / 42

Nv Prosecco Spumante – Nua – Piedmont, Italy / 40

Nv Cava Rose 'Cuvee Barcelona' Codorniu – Penedès, Spain / 49



AYLA'S SOCIAL KITCHEN



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WHITE WINE

2018 Sauvignon Blanc – Domaine Robert Vie – Languedoc, Fr / 42

2018 Pinot Grigio – Terre Gaie – Veneto, Italy / 42

2018 Albarino – Raimat – Costers del Serge, Spain / 45

2018 Notios White – Gaia – Nemea, Greece / 45

2018 Chardonay – Coastal Vines – California / 46

2018 Côtes du Rhône Blanc – Rive D&G – Rhône, France / 55

2018 Sauvignon Blanc – Te Mania – Nelson, NZ (Vegan + Organic) / 58

RED WINE

2018 Valpolicella Classico – Righetti – Veneto / 42

2018 Cotes Du Rhone – Domaine Saint Michel- Rhone, France / 45

2018 Notios Red – Gaia – Nema, Greece / 45

2016 Rioja Crianza “Vina Pomal” – Bodegas Bilbainas – Rioja, Spain / 49

2018 Pinot Noir – Racine – Languedoc, France / 53

2016 Cabernet Sauvignon – James Mitchell – Lodi, California / 53

2017 Primitivo “Criteri” – Schola Sarmenti – Puglia, Italy / 59

2018 JR Classico Barbera – Mafrag, Jordan / 59

2017 Syrah – Domaine Ouled Thaleb – Zenata, Morocco / 65

2015 Amarone Della Valpolicella – Luigi Righetti – Veneto, Italy (Organic)/75



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MEZZES

Marinated Olives / 12

Pomegranate Molasses, Walnuts, Mint, Crostini

Pistachio & Feta Dip / 14

Crostini

Halloumi Fries / 16

Fried Breaded Halloumi, Mint, Sumac, Pomegranate Molasses, Za'atar Yogurt Drizzle, Pomegranate

Halloumi Poutine / 15

Lamb Gravy, Pomegranate, Rosemary

House-made Loaded Labneh / 14

EVOO, Mint, Za'atar, Pistachios, Pomegranate, Crostini

Duck Rillettes / 14

Spiced Pear, Crostini

Lamb* Hummus / 18

Pulled Lamb, Roasted Red Pepper, Fried Eggplant, Pine Nuts, Pita

*** Vegetarian Option**

Charred Eggplant, Roasted Tomato, Roasted Red Pepper, Pine Nuts, Pita

SALADS

Orange & Date Salad / 17

Kale, Goat Cheese, Super Seeds* (hemp, pumpkin, sunflower & sesame seeds), Red Onion, Mint, Honey Lime Vinaigrette

*Seeds are premixed. Cannot be separated.

+ Add Chicken 6

Grilled Halloumi & Pear Salad / 18

Kale, Cucumber, Cashews, Radish, Honey lime + Green Tahini Dressing

+ Add Chicken 6



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MAINS

Vegan Lentil Meatballs / 17

Rice, Coconut Curry

Persian Style Beef Kabab / 18

Tzatziki, Saffron Rice, Grilled Tomato, Garden Salad/Green Tahini Dressing

Mediterranean Chicken Kabab/ 18

Whipped Feta, Spanish Rice, Parmesan, Charred Corn Salad*/Honey Lime Vinaigrette

* Charred corn, Cucumber, Mint, Parsley, Red onion

Vegetarian Mini Pitas / 18

Salsa Verde, Whipped Feta, Roasted Red Pepper, Charred Eggplant, Roasted Tomato, Egg, Rosemary Salt Fries + Garden Salad/Green Tahini Dressing

Fig & Brie Burger / 18

Fig Jam, Garlic Aioli, Bacon, Caramelized Onions, Rosemary Salt Fries + Garden Salad/Green Tahini Dressing

Pulled Lamb Mini Pitas / 19

Salsa Verde, Whipped Feta, Roasted Red Pepper, Fried Eggplant, Pomegranate, Rosemary Salt Fries + Garden Salad/Green Tahini Dressing

Pan Fried Rainbow Trout / 20

Spinach & Mushroom Pearl Couscous, Fennel, White Wine Parmesan Sauce

Moroccan Style Beef Brisket / 21

Spinach & Mushroom Pearl Couscous, Crispy Kale, Zhooug

Ayla's Kabab / 29

Pomegranate & Herb Marinated Striploin Kabab, Yogurt Pomegranate Sauce, Saffron Rice, Garden Salad/Green Tahini Dressing

Braised Lamb Shank / 29

Mushroom Risotto, Roasted Broccolini

DESSERTS

Coconut Panna Cotta / 8

Honey Citrus Compote

Cake of the day / 8

Ask us about today's cake

Chocolate Mascarpone Mousse / 8

Mixed Berry Coulis



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