



A'ZÜLA

RESTO - BAR . CAFÉ . CLUB

MENU

Food is Memories

MENU

TO START

A'Züla Hummus	380
A creamy dip made of chickpeas mashed with oil, garlic, lemon juice, and tahini and usually eaten with our home-made focaccia.	
Crispy Fried Calamari	360
Squid coated in batter and quickly deep fried to golden perfection. It's served hot with a splash of citrus.	
Fish Ceviche	560
A delightful appetizer or light dinner featuring fresh fish that's "cooked" in a marinade of lime, lemon, and orange juice.	
Shakshuka	395
Shakshuka is a one-pan meal of eggs poached in a savory, spicy tomato and pepper sauce.	
Falafel	320
A Middle Eastern food that's made from ground chickpeas. Served with tahini sauce.	

MUNCHIES

Banana Crepe Nutella	240
Freshly made crepe filled with Nutella chocolate spread and banana.	
Pancake (Nutella/Maple Syrup/Honey)	240
Thick, fluffy, and all-around delicious pancakes prepared from a starch-based batter that may contain eggs, milk and butter.	
Smoothie Bowl	345
A blend of fresh and frozen fruits, topped with a variety of nuts and seeds.	
Grilled Cheese Bagel	320
A combination of chewy, crunchy bagels with flavorful melted cheese for the ultimate twist on the classic grilled cheese sandwich.	
Pitanini™	320
A warm, pressed pita stuffed with savory fillings (cheese, egg, tomatoes and herbs). The perfect fusion of a panini and a pita.	
Add salami	380
French Toast	380
Thick slices of bread, soaked in egg beaten with milk and cinnamon, fried in butter and served with delicious Canadian maple syrup.	

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MAINS

Tuna Steak	780
300gr sashimi quality tuna steak grilled in special sauce and served with rice or chunky potatoes and tomatoes salad.	
Bicol Express	480
A spicy and savory pork dish that's stewed in coconut milk to give it a rich and creamy sauce.	
Egocentric Lasagna	460
Homemade lasagna pairs a meaty, from-scratch tomato sauce with a cheesy filling and lots of mozzarella on top.	
Shoyu Chicken Ramen	460
Soy sauce, or shoyu, dashi and chicken broth, garnished with hearty toppings like soft boiled eggs, pork belly, bean sprouts, spring onion, sesame seeds and nori.	
Thai Green Chicken Curry	470
Rich and aromatic with homemade curry paste, making it mild or spicy with a vibrant creamy sauce served with white rice.	
Thai Beef Panang	530
Beef cooked in coconut with lemongrass and chili, with a slight touch of spice dancing on your tastebuds. Served with white rice.	
A'Züla Smash Cheeseburger	390
Juicy smashed beef patty with melted cheese pickles and house sauce tucked into a soft bun.	
Crispy Pork Belly	490
Slow cooked pork belly finished until crisp and served with steamed rice and house sauce.	

RICE DISHES

Chipotle Burrito Bowl	420
Fluffy rice, beans, tender chicken, sweet corn salsa, tomato salsa, and lots of guacamole.	
Nasi Goreng	380
A traditional Indonesian fried rice dish that's savory, sweet, and salty thanks to the addition of kecap manis (Indonesian soy sauce).	

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PIZZA

Pizza Margarita	740
A crisp, chewy crust supporting the delicious trio of tomatoes, basil, and fresh mozzarella.	
Pizza Pepperoni	820
A crispy crust, tangy sauce, and the perfect amount of cheese and pepperoni slices.	
Vegetarian Pizza	790
A crisp crust topped with tomatoes sauce, mozzarella and a selection of fresh vegetables.	
Meaty Pizza	840
Salami cubes & ground beef on a tomato base topped with mozzarella cheese. If you crave a pizza packed with meat, this one's for you.	
Ultimate Cheese Pizza	820
Salami cubes & ground beef on a tomato base topped with mozzarella cheese. If you crave a pizza packed with meat, this one's for you.	

CONSCIOUS CHOICES

Tofu Rice Paper Roll	380
Rice paper wrapped spring rolls (also known as gỏi cuốn or summer rolls). Made with fresh vegetables, herbs, and tofu that are wrapped in rehydrated rice paper and served with a dipping sauce.	
Falafel	320
A Middle Eastern food that's made from ground chickpeas. Served with tahini sauce.	
Healthy Mediterranean Pasta	360
A light, easygoing mix of pasta, fresh lemon, and classic Mediterranean ingredients like tomato, Parmesan, and bell peppers, this simple but splendid healthy pasta recipe can carry itself at any meal.	
Spaghetti Aglio e Olio	360
A simple Italian classic — spaghetti gently sautéed in extra virgin olive oil, garlic, and chili flakes, finished with parsley and a whisper of sea salt.	

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ADVANCE ORDERS (dishes to order the night before)

AmanDagat Signature Grilled Chicken

Tender, juicy, and full of flavor — our signature grilled chicken is marinated overnight.

QUARTER	240
HALF	360
WHOLE	520

SANDWICHES

Sunrise Stack

Juicy tomato slices, melted cheese, and salami topped with a sunny-side-up egg. A dash of chili oil gives it a gentle morning kick.

Open Ciabatta

240 340

Tuna Melt

Tuna with aioli, sweet corn, and melted cheese, served with sweet potato chips.

280 380

Tropical Chicken

Grilled chicken with tomato, onion, and melted cheese, served with sweet potato chips.

280 380

Garden Harvest

Roasted vegetables and cream cheese, served with chopped salad and tahini.

240 340

Choose your sauce: Mayonnaise, Thousand Island, Curry, Chipotle.

SIDE DISHES

Fries	180
Rice	60
Garlic Rice	80
Roast Potatoes	160
Chickpea Curry	160
Buttered Corn Kernels	120
Tomatoes and Cucumber Salad	120
Coleslaw	180
Pickles	120

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DESERTS

Vanilla/Chocolate Ice Cream

This homemade ice cream is rich and creamy, with an indulgent vanilla/chocolate flavor that every chocolate aficionados will love.

280

Strawberry Ice Cream

This Homemade Strawberry Ice Cream is creamy, dreamy, and made with fresh strawberries. It's based on an old-fashioned strawberry ice cream recipe that makes it the perfect spring or summer dessert.

290

Banana Split

A fresh banana served with scoops of vanilla, chocolate, or strawberry ice cream, drizzled with hot fudge and finished with crushed nuts and a cherry..

280

Sorbet (ask for available flavors)

A delightful frozen dessert that takes advantage of fresh fruit flavors. This refreshing dessert is perfect on a warm summer day.

280

Mango Tapioca

An Asian-inspired tropical chilled treat, combines creamy coconut tapioca pudding and sweet and tangy mango chunks in an irresistible paleo and vegan-friendly dessert.

310

Crepe Roll

A thin, delicate crepe gently rolled and filled with whipping cream and banana, strawberry or mango. Lightly warmed and finished with a soft dusting of sugar.

310

CAKES (need to preorder)

Burnt Cheesecake/Chocolate Cheesecake/Carrot Cake

Decadence Chocolate Cake

980

Home-baked with love and care. Available exclusively by preorder.

PASTRY

Muffin Selection

Freshly baked with love. Please ask about today's flavors.

100

Counter Selection

Our pastries are baked fresh in limited batches. Please ask about today's variety.

60-140

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BREAKFAST

Beef Silog	480
Peppery beef, crunchy garlic rice, and a sunny fried egg make this Filipino breakfast perfect for any meal of the day.	
Spam or Corned Beef Silog	440
Spamsilog as it so more commonly known in the Philippines or Beef Silog is a breakfast consisting of Spam/corned beef, garlic fried rice and fried eggs.	
Tocino or Pork Silog (choose ONE)	420
A classic Filipino breakfast or brunch, with just three ingredients. It's a satisfying, hearty breakfast that's perfect for leisurely weekends as well as busy weekday mornings.	
American Omelet	380
A fully cooked omelet with a golden crust and fluffy finish . The eggs are briefly scrambled in the pan and then left to set and develop a lightly golden crust. The omelet is then filled with cheese, meat, or vegetables and folded in half or thirds.	
Grilled Cheese Bagel	420
A combination of chewy, crunchy bagels with flavorful melted cheese for the ultimate twist on the classic grilled cheese sandwich.	
Corned Beef Hash	440
Corned beef and potato hash prepared in one skillet with canned corned beef for a quick and filling breakfast with eggs.	
Smoothie Bowl	450
A blend of fresh and frozen fruits, topped with a variety of nuts and seeds.	
Bacon and Egg	540
Crispy bacon layered with a sunny-side-up egg, melted cheese, and fresh tomato. A classic comfort favorite served A'züla style.	
Pitanini™	480
A warm, pressed pita stuffed with savory fillings (cheese, tomatoes and herbs). The perfect fusion of a panini and a pita.	
Add salami	520

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DRINKS

COFFEE

	Hot	Iced		Hot	Iced
Espresso	120		Coconut Latte		
Double Espresso	160			Regular	200
Cappuccino				Large	240
	Regular	160	Hot Chocolate		
	Large	190		Regular	180
Americano				Large	220
	Regular	140	Mocha (<u>Chocochino</u>)		
	Large	190		Regular	180
Coffee Latte				Large	200
	Regular	160	Chocolate Shake		200
	Large	190	Geek Freddo		200
Caramel Macchiato			<u>Tablea</u>		200
	Regular	160	Thai Coffee		200
	Large	195	Affogato		240

COLD DRINKS

Soft Drinks	100
Bottled Water	60
Soda Water	80
Tonic Water	180
Fresh Coconut Water	120
Red Bull	210
Organic Kombucha (no sugar)	170
Beer	
<i>Local</i>	100
<i>Imported</i>	160
<i>Flavored</i>	120
<i>Red Horse (500ml)</i>	150

MATCHA

	Hot	Iced
Coconut Matcha	180	
Affogato Matcha		200
Latte Matcha	180	200
Vanilla Matcha	180	200

TEA

	Hot	Iced
Ginger	100	120
Lemon	100	120
Mint	100	120
Chamomile	100	120
Turmeric	100	120

MENU

JUICES

Apple Carrot Ginger	320
Ginger Pear Beet	320
Strawberry	280
Apple Ginger	280
Carrot Coco Espresso	320

FRUIT SHAKES

Strawberry Banana Shake	290
Mango Shake	240
Banana Shake	220
Coconut Dates Shake	280

Kindly ask your barista about today's available fruit.

MOCKTAIL & LEMONADE

Pink & Blue Lemonade	180
Sunset Mocktail	220
Cucumber Cooler	180
Mango Sunset Delight	260
Berry Basil Lemonade	240

ALCHOLIC BEVERAGES

Classic Cocktails

Tom Collins	340
Gin Tonic	340
Tequila Sunrise	340
Mojito	380
Whiskey Sour	420
Bellini	420
Bloody Mary	380
A'züla Pearl Sunset	380

Wine

Glass of Red Wine	320
Glass of White Wine	320
Bottle	1,200

The Story Behind the Flavors

At A'Züla, each dish tells a story, inviting you to dive into fresh, inventive flavors. Here, we celebrate food as a language, uniting old favorites with bold, unexpected twists. So, take a seat, share a meal, and let the spirit of A'Züla inspire you. Welcome to a place where flavors flow as freely as the tides, and every bite feels like home.



Because Food is Memories

MENU

GCash

GP AmanDagat Beach
Resort



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Ahal Besorai

Wi-Fi

	<u>Ground Floor</u>	<u>UpperDeck</u>
<u>Name</u>	Azulabluewave	Azulasunsetview
<u>Password</u>	Azularestocafeclub	Azulaclub

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