



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.

MENU

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).	

MENU

PIZZA

Pizza Margarita

A crisp, chewy crust supporting the delicious trio of tomatoes, basil, and fresh mozzarella.

740

Pizza Pepperoni

A crispy crust, tangy sauce, and the perfect amount of cheese and pepperoni slices.

820

Vegetarian Pizza

A crisp crust topped with tomatoes sauce, mozzarella and a selection of fresh vegetables.

790

Meaty Pizza

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.

840

Ultimate Cheese Pizza

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.

820

CONSCIOUS CHOICES

Tofu Rice Paper Roll

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.

380

Falafel

A Middle Eastern food that's made from ground chickpeas. Served with tahini sauce.

320

Healthy Mediterranean Pasta

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.

360

Spaghetti Aglio e Olio

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.

360

MENU

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

For any allergies, kindly advise one of our staff members immediately.

MENU

DESSERTS

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

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

980

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

BREAKFAST

Beef Silog

Peppery beef, crunchy garlic rice, and a sunny fried egg make this Filipino breakfast perfect for any meal of the day.

480

Spam or Corned Beef Silog

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.

440

Tocino or Pork Silog (choose ONE)

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.

420

American Omelet

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.

380

Grilled Cheese Bagel

A combination of chewy, crunchy bagels with flavorful melted cheese for the ultimate twist on the classic grilled cheese sandwich.

420

Corned Beef Hash

Corned beef and potato hash prepared in one skillet with canned corned beef for a quick and filling breakfast with eggs.

440

Smoothie Bowl

A blend of fresh and frozen fruits, topped with a variety of nuts and seeds.

450

Bacon and Egg

Crispy bacon layered with a sunny-side-up egg, melted cheese, and fresh tomato. A classic comfort favorite served A'zula style.

540

Pitanini™

A warm, pressed pita stuffed with savory fillings (cheese, tomatoes and herbs). The perfect fusion of a panini and a pita.

480

Add salami 520

MENU

DRINKS

COFFEE

	Hot	Iced		Hot	Iced
Espresso	120		Coconut Latte		
Double Espresso	160		Regular	200	240
Cappuccino			Large	240	285
Regular	160	180	Hot Chocolate		
Large	190	215	Regular	180	
Americano			Large	220	
Regular	140	160	Mocha (Chocochino)		
Large	190	210	Regular	180	200
Coffee Latte			Large	200	220
Regular	160	180	Chocolate Shake		200
Large	190	210	Geek Freddo		200
Caramel Macchiato			Tablea		200
Regular	160	180	Thai Coffee		200
Large	195	215	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	
Local	100
Imported	160
Flavored	120
Red Horse (500ml)	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