

AZÜLA

RESTO-BAR. CAFÉ. CLUB

MENU

Food is Memories



TO START

A'Züla Hummus A creamy dip made of chickpeas mashed with oil, garlic, lemon juice, and tahini and usually eaten with our home-made focaccia.	380
Crispy Fried Calamari Squid coated in batter and quickly deep fried to golden perfection. It's served hot with a splash of citrus.	360
Fish Ceviche A delightful appetizer or light dinner featuring fresh fish that's "cooked" in a marinade of lime, lemon, and orange juice.	560
Shakshuka Shakshuka is a one-pan meal of eggs poached in a savory, spicy tomato and pepper sauce.	395
Falafel A Middle Eastern food that's made from ground chickpeas. Served with tahini sauce.	320
MUNCHIES	
Banana Crepe Nutella Freshly made crepe filled with Nutella chocolate spread and banana.	240
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MAINS

Tuna Steak 300gr sashimi quality tuna steak grilled in special sauce and served with rice or chunky potatoes and tomatoes salad.	680
Bicol Express A spicy and savory pork dish that's stewed in coconut milk to give it a rich and creamy sauce.	480
Egocentric Lasagna Homemade lasagna pairs a meaty, from-scratch tomato sauce with a cheesy filling and lots of mozzarella on top.	460
Shoyu Chicken Ramen Soy sauce, or shoyu, dashi and chicken broth are the foundation of this comforting Japanese noodle soup, which is garnished with hearty toppings like soft boiled eggs, pork belly, bean sprouts, spring onion, sesame seeds and nori.	460
Thai Green Chicken Curry Rich and aromatic with homemade curry paste, making it mild or spicy with a vibrant creamy sauce served with white rice.	470
Thai Beef Panang Beef cooked in coconut with lemongrass and chili, with a depth of flavor from shrimp paste and lime with a slight touch of spice dancing on your tastebuds. served with white rice	530
RICE DISHES	
Chipotle Burrito Bowl Fluffy rice, beans, tender chicken, sweet corn salsa, tomato salsa, and lots of guacamole.	420
Nasi Goreng A traditional Indonesian fried rice dish that's savory, sweet, and salty thanks to the addition of kecap manis (Indonesian soy sauce).	380
Jungle Curry Rice Stack Fragrant jasmine rice layered with green curry chicken, grilled eggplant, and toasted coconut — bold, creamy, and full of tropical spice.	380

Coconut rice topped with citrus-grilled prawns, mango salsa, and a zesty cilantro-lime

drizzle — bright, fresh, and full of rhythm.

Sunset Samba Rice

420



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
orave a pizza paokea with meat, this one short you.	
CONSCIOUS CHOICES	
	380
CONSCIOUS CHOICES Tofu Rice Paper Roll Rice paper wrapped spring rolls (also known as goi cuốn or summer rolls). Made with fresh vegetables, herbs, and tofu that are wrapped in rehydrated rice paper and served	380 320
CONSCIOUS CHOICES Tofu Rice Paper Roll Rice paper wrapped spring rolls (also known as goi 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	



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.

QAURTER	240
HALF	360
WHOLE	520

SANWICHES	Open	Ciabatta
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.	_ 240	340
Tuna Melt Tuna with aioli, sweet corn, and melted cheese, served with sweet potatochips.	280	380
Tropical Chicken Grilled chicken with tomato, onion, and melted cheese, served with swee potato chips.	280 t	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



DESERTS

DEGERRIO	
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
Fruit Salad A classic combination of juicy seasonal fruit drizzled with a bright honey lime dressing. We serve our fruit salad on a creamy fruit coulis.	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
CAKES (need to preorder)	
Burnt Cheesecake With a caramelized top that borders on burnt and a rich and creamy center, Burnt Cheesecake is a mind-blowingly delicious combination of textures and tastes.	950
Chocolate Cheesecake A perfect combination of light fluffy cream cheese and rich chocolate on a cookie crust! It's everything you want in a chocolate cheesecake, a perfectly rich and creamy dessert that just melts in your mouth!	980
Carrot Cake With its outstanding spice flavor, super moist crumb, and velvety cream cheese frosting, this is truly an outstanding carrot cake.	920
Decadence Chocolate Cake	980

A moist chocolate cake in bittersweet fudge icing generously drizzled with caramel. It's

an indulgent take on the classic chocolate cake.



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'züla 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



DRINKS

COFFEE

	Hot	lced		Н	ot	lced
Espresso	120		Coconut Latte			
Double Espresso	160		Regu	ılar	200	240
Cappuccino			Lai	rge	240	285
Regular	160	180	Hot Chocolate			
Large	190	215	Regu		180	
Americano	4.40	400		rge	215	000
Regular	140	160	Chocolate Shak	е		200
Large Coffee Latte	165	190	Greek Freddo Tablea Float			200 200
Regular	160	180	Thai Coffee			200
Large	190	210	Thai Gonec			200
3						
			TEA	Hot₀		lced₀∘
COLD DRINKS			TEA∘	пою		iceus
Soft Drinks		100	Ginger □	100∘		120∘ ∘
Bottled Water		60	Lemon∘	100∘		120∘ ∘
Soda Water		80	Mint∘	100∘		120∘ ∘
Tonic Water		180	Turmeric₀	100∘		120∘ ∘
Fresh Coconut Wa	ter	120	Matcha⋼	120∘		ه ه
Red Bull		210				
Organic Kombucha (no sugar)	a	170				
Beer						
	Local	100				
	orted ⁄ored	160 120				



JUICES		FRUIT SHAKES	
Apple Carrot Ginger	320	Strawberry Banana	290
Ginger Pear Beet	320	Shake	
Strawberry	280	Mango Shake	260
Apple Ginger	280	Banana Shake	220
Carrot Coco Espresso	320	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	220
Berry Basil Lemonade	240



ALCHOLIC BEVERAGES

Classic Cocktails		Wine	
Tom Collins	340	Glass of Red Wine	320
Gin Tonic	340	Glass of White Wine	320
Tequila Sunrise	340		
Mojito	380		
Whiskey Sour	420		
Bellini	420		
Bloody Mary	380		



The Story Behind the Flavors

Nestled where the vibrant energy of the coast meets the quiet strength of the river, A'Züla was born from a love for connection, adventure, and flavor. Inspired by the elements, Aqua and A'Züla — meaning "blue waters" and "peaceful retreat" — our name reflects the harmony of the ocean and the river, mingling together just as our global menu weaves spices, traditions, and tastes from around the world.

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