



# A'ZÜLA

RESTO - BAR . CAFÉ . CLUB

## MENU

Food is Memories

## TO START

<b>Grilled Cheese Bagel</b>	420
A combination of chewy, crunchy bagels with flavorful melted cheese for the ultimate twist on the classic grilled cheese sandwich.	
<b>Falafel</b>	380
A Middle Eastern food that's made from ground chickpeas. Served with tahini sauce.	
<b>Tofu NoChicken Nuggets</b>	400
Crispy and Crunchy Vegan Chicken Nuggets aka Tofu Nuggets. Our vegan version of popcorn chicken.	
<b>A'Züla Hummus</b>	380
A creamy dip made of chickpeas mashed with oil, garlic, lemon juice, and tahini and usually eaten with our home-made focaccia.	
<b>Crispy Fried Calamari</b>	410
Squid coated in batter and quickly deep fried to golden perfection. It's served hot with a splash of citrus.	
<b>Fish Ceviche</b>	560
A delightful appetizer or light dinner featuring fresh fish that's "cooked" in a marinade of lime, lemon, and orange juice.	
<b>Shakshuka</b>	480
Shakshuka is a one-pan meal of eggs poached in a savory, spicy tomato and pepper sauce.	

## SMALL SNACKS

<b>Banana Crepe Nutella</b>	360
Freshly made crepe filled with Nutella chocolate spread.	
<b>Pancake (Nutella/Maple Syrup/Honey)</b>	350
Thick, fluffy, and all-around delicious pancakes prepared from a starch-based batter that may contain eggs, milk and butter.	
<b>Smoothie Bowl</b>	440
A blend of fresh and frozen fruits, topped with a variety of nuts and seeds.	

## MAINS

<b>Tuna Steak</b>	820
300gr sashimi quality tuna steak grilled in special sauce and served with rice or chunky potatoes and tomatoes salad.	
<b>Bicol Express</b>	580
A spicy and savory pork dish that's stewed in coconut milk to give it a rich and creamy sauce.	
<b>Yemenite Chicken Soup</b>	620
A fragrant, chunky, golden-hued chicken and vegetable-studded soup which can only be described as otherworldly, a pure comfort food in a bowl.	
<b>Egocentric Lasagna</b>	460
Homemade lasagna pairs a meaty, from-scratch tomato sauce with a cheesy filling and lots of mozzarella on top.	
<b>Shoyu Chicken Ramen</b>	560
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.	
<b>Thai Green Chicken Curry</b>	570
Rich and aromatic with homemade curry paste, making it mild or spicy with a vibrant creamy sauce served with white rice.	
<b>Thai Beef Panang</b>	610
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	
<b>Tacos Chili con Carne</b>	580
The Spanish phrase “chili con carne” means chili with meat. It’s made with meat, onions, chili peppers, seasonings and spices. Our recipe contains tomatoes and beans.	
<b>Provençal Beef Stew</b>	980
Cubes of beef marinated with plenty of herbs and rendered in red wine. The color of this dish is rich and the aroma intense and appetizing.	
<b>Tufo Steak</b>	980
This Tofu Steak is packed with protein and a delicious smoky flavor, it's perfect for a meat-free meal with your favorite sides.	

## 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.

**840**

### **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.

**880**

## RICE DISHES

### **Prawn-A-Colada Rice Salad**

A rice salad made with colorful, crunchy veggies, protein-packed shrimp, and a mildly spicy miso sesame salad dressing.

**580**

### **Chipotle Burrito Bowl**

Fluffy rice, beans, tender chicken, sweet corn salsa, tomato salsa, and lots of guacamole.

**560**

### **Nasi Goreng**

A traditional Indonesian fried rice dish that's savory, sweet, and salty thanks to the addition of kecap manis (Indonesian soy sauce).

**440**

## HEALTHY 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.

480

### Tofu Scramble

Each bite is a sublime juxtaposition of velvety smoothness and perky crunchiness. The combination of beans and rice makes this a complete protein dish with all the nine essential amino acids intact.

480

### Southwest Tofu Burrito

Each bite is a sublime juxtaposition of velvety smoothness and perky crunchiness. A protein-rich Tofu Burrito that combines taco-seasoned tofu crumbles, beans, rice, and toppings.

490

### 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.

520

## SIDE DISHES

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

## 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

### 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

### Buko Panadan

A creamy, tropical dessert made with strips of coconut and pandan-flavored jelly. It's refreshing and perfect for get-togethers or simply as an afternoon snack.

340

## 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

A moist chocolate cake in bittersweet fudge icing generously drizzled with caramel. It's an indulgent take on the classic chocolate cake.

980

## BREAKFAST

<b>Beef Silog</b>	480
Peppery beef, crunchy garlic rice, and a sunny fried egg make this Filipino breakfast perfect for any meal of the day.	
<b>Spam or Corned Beef Silog</b>	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.	
<b>Sausage or Tocino or Pork Silog (choose ONE)</b>	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.	
<b>Silog Combi</b>	640
Silog with 2 meat options (e.g. pork and sausage)	
Silog with 3 meat options (e.g. pork, sausage and spam)	760
<b>American Omelet</b>	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.	
<b>Grilled Cheese Bagel</b>	420
A combination of chewy, crunchy bagels with flavorful melted cheese for the ultimate twist on the classic grilled cheese sandwich.	
<b>French Toast</b>	380
Thick slices of bread, soaked in egg beaten with milk and cinnamon, fried in butter and served with delicious Canadian maple syrup.	
<b>Corned Beef Hash</b>	440
Corned beef and potato hash prepared in one skillet with canned corned beef for a quick and filling breakfast with eggs.	
<b>Smoothie Bowl</b>	450
A blend of fresh and frozen fruits, topped with a variety of nuts and seeds.	
	5

# MENU

## DRINKS

COFFEE	Hot	Iced	TEA	Hot	Iced
Espresso	120		Ginger	100	120
Double Espresso	160		Lemon	100	120
Cappuccino	160	180	Mint	100	120
Americano	140	160	Turmeric	100	120
Coffee Latte	160	180	Matcha	120	
Coconut Latte	200	220			
Chocolate Shake		200			
Hot Chocolate	180				

## COLD DRINKS

Soft Drinks	100
Bottled Water	60
Soda Water	80
Tonic Water	180
Fresh Coconut Water	120
Organic Kombucha (no sugar)	170
Beer	
<i>Local</i>	100
<i>Imported</i>	140

# MENU

## JUICES

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

## SHAKES

One Fruit	200
Fruit Mixture	290

*Kindly ask your barista about today's available fruit.*

## ALCHOLIC BEVERAGES

### Classic Cocktails

Tom Collins	340
Gin Tonic	340
Tequila Sunrise	340
Mojito	380
Whiskey Sour	420
Bellini	420
Bloody Mary	380

### Wine

Glass of Red Wine	320
Glass of White Wine	320

## 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 **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**