

Starters

Marinated spiced Olives  **4.95**
Kalamata Olives in homemade marinade with a touch of mediterranean spices

Butterfly Tigers **8.99**
Tail-on Tiger prawns butterflied in garlic and herbs marinade – char-grilled to perfection, accompanied with lime mayo and greens



Gone with the Wings **5.50**
Jumbo wings in a hot homemade marinade, crisp fried & glazed with house BBQ sauce

Wild Wings **5.50**
Jumbo wings crisped and coated with Aylanto's special hot sauce.

Lamb Chops **8.50**
Grilled lamb chops marinated in a house special mix cooked to perfection to enhance your whole experience


Spiced Mozzarella  **4.95**
Crunchy Mozzarella bars coated in a house special batter, covered with fine crumbs.

Aylanto Bruschetta  **5.50**
Homemade bread, garlic chestnut mushrooms cooked in butter and cream with caramelised onions and parmesan cheese

Dynabites   **4.95**
Spiced creamy cheese filled jalapeño covered in crispy batter. Served with tomato salsa.

Loaded Fries **5.50**
Crisp fried, skin on fries, with your choice of jalapeño or beef sauce (Bolognese) topped with melted cheese


Spiced Hummus  **4.95**
Lebanese hummus accompanied with homemade pitta bread


Halloumi  **4.95**
Grilled halloumi cheese with rocket and a sweet chilli jam

Grilled Chicken Tikka **5.99**
Juicy and tender flat pieces of chicken breast marinated in yoghurt, garlic, lemon juice, herbs & house special spices.

Salads

Aylanto style Caesar **7.95**
Char-grilled corn-fed chicken breast, romaine lettuce, matured parmesan and traditional caesar dressing

Greek  **5.95**
A classic combo of olives, peppers, feta cheese, red & green onions, cherry tomatoes and red vine vinaigrette. Accompanied with freshly baked garlic bread roll

Buffalo Mozzarella & Tomato  **5.95**
Buffalo mozzarella, tomatoes and basil, baby spinach & pine kernel pesto

Sandwiches

Aylanto Club house **8.50**
Roasted chicken breast, turkey ham, mature cheddar, egg, caramelised onion, tomato lettuce and burger relish forced between toasted triple layered jumbo bread, accompanied with Aylanto fruits slaw

Hawaiian cheese grilled  **5.95**
Pineapple and Monterey Jack cheese filled in bread slice with sandwich pickle, accompanied with Aylanto fruits slaw

Eastern Rampage **6.95**
Chicken confit filled with iceberg, layered with walnut pesto in sourdough bread, accompanied with Aylanto fruits slaw

Grilled Cheese Tomato & Chilli  **5.50**
Toasted bread topped with compote of cheese, tomatoes and a hint of green chilli, gratinated, served with our Aylanto fruit slaw.

Prawn Cocktail **6.50**
Prawn cocktail, romaine lettuce enveloped in sourdough bread, accompanied with house fruits slaw

Burgers

Buttry Lovers

Pulled Frango peito (Hot or BBQ) 9.50

Pulled chicken meat, tenderised to perfection, seasoned with our house special sweet and tangy BBQ sauce & spices, blissfully meaty burger, slowly cooked for hours to melt in your mouth. you'll surely keep coming back once it becomes your favourite

Chicken Steak 8.50

Marinated spring chicken breast char-grilled, sautéed mushrooms, red onion chutney and cheese

Spiced Chicken 8.50

Homemade chicken mince burger with fresh herbs and spices, flame grilled, enveloped with caramelised onions, cheese and homemade relish in a toasted bun.

Spot Shoot 8.50

Char Grilled chicken burgers topped with cheddar cheese, grilled pineapple & onion confit, Russian dressing and pickles.

Meat O Holic

Classic Beef 8.95

Classic flame grilled homemade aged beef burger with sautéed mushrooms, burger relish and cheese in a toasted bun

Steak 9.95

Seared to order prime aged beef strips with caramelised onions, grilled tomatoes & cheese, enveloped in a freshly baked bun

Pulled Bull Brisket (Hot or BBQ) 300gm 10.95

Pulled lean beef brisket, tenderised to perfection, seasoned with our house special sweet and tangy BBQ sauce & spices, a suvied meaty burger, slowly cooked for hours to melt in your mouth. you'll surely keep coming back once it becomes your favourite

House Special Beef 10.95

Triple homemade aged beef tower, topped with onion relish, turkey bacon and cheese melt, set on charred brioche

Fire Cracker 8.50

Grilled chicken breast with cheddar, lettuce, tomato, onion and pickles on our baked bun

Marine

Fish O Cod 8.95

Marinated fillet of cod, crumbed and deep fried, layered with lettuce, sautéed onions cheese and relish in a fresh bun. Accompanied with house slaw

Greens

Aylanto Veggie 7.95

Grilled homemade vegetables, herbs and cottage cheese patties, onions, tomatoes, lettuce and cheese with burger relish, served with house slaw

Add an extra to enhance your experience

Grilled pineapple 0.99

Goat cheese 1.50

Sauces & Sides

Sauce 1.95

- Green peppercorn sauce
- Mushroom sauce
- Calada sauce
- Chimichurri sauce
- Blue Cheese sauce

Sides 2.95


- Steak cut chips
- Wilted spinach with cream
- Skin on French Fries
- Creamy mash – Choice: Plain or with herbs & garlic
- Tropical Roast Vegetables
- Sautéed Button Mushrooms with garlic & onion

Sweet Potato Fries 3.45

Paninis / Toasties

Roast Beef **6.95**
Freshly baked panini filled with grilled steak, sautéed mushroom, caramelised onions, topped with mature cheese and baked


Grilled Chicken **6.95**
Freshly baked panini filled with grilled chicken, caramelised onions, Jalapeño topped with a combo of mozzarella and cheddar

Vegetable Focaccia  **5.50**
Madeleine goat cheese, sandwich jam, red pepper eggplant, courgette, sundried tomato, basil pesto and cheddar cheese

Pastas

Chicken Calda **8.95**
Stir fried penne with marinated chicken, chilli & lime pesto topped with parmesan shavings

Smoked Salmon Fettuccine **9.95**
Toasted with beef bacon and mushrooms along with chive cream sauce

Saltare in padella  **7.95**
Freshly cooked penne with oven roasted vegetables topped with parmesan shavings

Funghi cremosi & Chicken **9.95**
Perfectly cooked tagliatelle tossed in extra virgin olive oil and finished with creamy mushroom sauce and chicken.

Pizzas "09"

Margherita  **5.95**
Freshly made impasto with homemade tomato basil sauce topped with mozzarella on a homemade fresh base

Veggie  **6.95**
Goat cheese, mozzarella, caramelised onion, spinach, red onion, tomato and garlic oil on a homemade fresh base

Chicky **7.95**
Hot chilli chicken, roquito peppers, roasted peppers, garlic oil, fresh tomato, mozzarella, parsley, chilli oil and Gran Milano cheese on a homemade fresh base

Steaky **7.95**
Aged steak meat, green peppers, black olives, red onions, garlic butter and blue cheese on a homemade fresh base

Feasty **8.50**
Hot spiced beef, pepperoni, mozzarella, tomato, green pepper, red onion and tabasco, roquito and jalapeño peppers on freshly made dough

Ribs

Buffalo Ribs

16.95

The crowning glory of any BBQ platter is a beef rib big enough to make a Flintstone jealous. The secret to mouth-watering beef ribs is to cook them low and slow over indirect heat

Steaks

09 oz Fillet

22.95

The most legendary of all cuts, tender and lean, the buttery softness of fillet is best enjoyed rare or medium rare. Best when paired with one of our speciality sauces or toppings for the perfect personalised touch.

10 oz Sirloin

18.95

A prime cut, succulent and tender with a strip of fat that, when crispy, packs in the flavour. This cut is best enjoyed as rare as possible.

10 oz Ribeye

18.95

Rib-eye has fat marbling through the steak and it's recommended that it's not cooked less than medium rare. This is to allow the fat marbling to melt and saturate the meat, making it juicy and full of flavour.

16 oz T Bone

21.95

A juicy and tender favourite, the smaller tender fillet is separated from a larger succulent sirloin by the t-shaped bone which adds a sweeter flavour, Perfect for those who can't decide. Have it medium rare for the best flavour

Chicken

12.95

Chicken fillets are considered as a must take food for people who love to work out! Because it is loaded full of protein. Cutlet like dish with large and tender chicken fillet marinated well, bursting with flavours of homemade spices

Sauces & Sides

Sauce

1.95

Green peppercorn sauce
Mushroom sauce
Calada sauce
Chimichurri sauce
Blue Cheese sauce

Sides

2.95

Steak cut chips
Skin on French Fries
Wilted spinach with cream
Creamy mash – Choice: Plain
or with herbs & garlic
Tropical Roast Vegetables
Sautéed Button Mushrooms
with garlic & onion

Sweet Potato Fries

3.95

Desserts

Mövenpick Ice-cream Scoops 1 Scoop **2.30** 2 Scoop **3.70** 3 Scoop **4.99**
Additional Toppings Strawberries, Bananas, Marshmallows, Nutella Chocolate Sauce, Strawberry Sauce, White Chocolate Sauce, Biscoff Sauce **0.99**

Ice-cream Flavours Dream Vanilla / Chocolate / Strawberry / Banana / Chocolate & Salted Caramel / Choco Mint / Caramelita / Black Coconut

Sorbet Flavours Passion & Mango / Raspberry / Lemon

Waffles

Longing **6.99**
Freshly made waffle with Nutella, sliced banana & topped with crushed Oreo cookies, served with fresh cream or soft vanilla ice cream

Sentimental **6.99**
Freshly made waffle layered with chopped mouth watering pieces of strawberry in a strawberry and chocolate sauce, served with fresh cream or soft vanilla ice cream

Nostalgic **7.99**
Freshly made waffle daubed in Nutella, topped with chunks of Ferrero Rocher, rich chocolate sauce and nuts served with either fresh cream or vanilla ice cream

Reminiscence **6.99**
Freshly made waffle layered with peanut butter spread, strawberry sauce, topped with crumbled Reese's chunks, served with fresh cream or soft vanilla ice cream

Dreamy **6.99**
Warm waffle smothered in rich butterscotch sauce, with sliced banana pieces and biscoff crumbs served with fresh cream or vanilla ice cream.

Additional Toppings **0.99**
Strawberries, Bananas, Marshmallows, Nutella Chocolate Sauce, Strawberry Sauce, White Chocolate Sauce, Biscoff Sauce, Roasted Nuts, Fudge, Smarties,

Cookie Dough

Chocolate Chip **6.99**
Freshly baked Belgian chocolate chip cookie dough with a scoop of dreamy vanilla gelato, a classic combination

Blissful S'mores **7.99**
Freshly baked Belgian chocolate chip cookie dough, topped with Biscoff® crumb & sauce with a scoop of dreamy vanilla gelato to create a perfect balance of flavour for your palate.

Classic Sundaes

Strawberries & Cream **7.95**
Strawberry and Vanilla Ice Cream topped with fresh cream, fresh strawberries, strawberry ripple sauce, white chocolate blossoms and wafer

Chocolate Nut-Roche **7.95**
Chocolate and Vanilla Ice Cream with our special Roche Ripple, topped with Fresh Cream, Chopped Nuts, Choco Hazelnut Sauce and Wafer

Banoffee **7.95**
Caramelita and Banana Ice Cream with fresh banana, caramel sauce and cookies, topped with fresh cream, fudge pieces and wafer

Caramelita **7.95**
Caramelita and Vanilla Ice Cream with caramel sauce and cookies, topped with Fresh Cream, Fudge pieces and wafer

Biscoff Caramelised Cookie **7.95**
Salted Caramel and vanilla Ice Cream with Lotus Biscoff Sauce, Topped with Fresh Cream, Biscoff Crumb and wafer.

Poffertjes

Dutch Mini Pancakes
Poffertjes are little pancake puffs from the Netherlands formed by pouring a yeast-based batter into the cavities of a Poffertjes Pan. They are cooked on each side until golden and finished off with a few dots of butter and a sprinkling of powdered sugar

Mini Pancakes
10 Pcs **4.99** 20 Pcs **8.50**

Choose any two toppings
Strawberries, Bananas, Nutella Sauce, Strawberry Sauce, White Chocolate Sauce, Biscoff Sauce, Whipped cream

Nuts about Pharaoh **7.99**
Freshly baked Belgian chocolate chip cookie dough, topped with Biscoff® crumb & sauce with a scoop of dreamy vanilla gelato to create a perfect balance of flavour for your palate.

All items are subject to availability. Dishes may contain nuts & their derivatives/dairy/eggs & may contain small shells. If you have any allergies, please inform or ask a member of the waiting staff, who will advise on all ingredients used. We can not guarantee the total absence of allergens.

Drinks

Hot Beverages

	Regular	Large
English Breakfast Tea	1.50	1.70
Espresso	1.50	
Double Espresso	1.95	
Flat White	2.50	
Cappuccino	2.25	2.60
Latte	2.25	2.60
Mocha	2.65	2.95
Americano	1.95	2.25
Macchiato	3.00	3.50
Hot Chocolate	2.50	2.80

Asian Teas

	Regular
Cardamom Chai	1.90
Karak Chai	1.90
Masala Chai	2.40
Pink (Kashmiri) Chai	2.40

Soft Drinks

	Regular
Coca cola Classic	2.50
Coke Zero	2.50
Diet Coke	2.50
Fanta	2.50
7Up	2.50
Appletiser	2.50
J2O (Apple & Mango)	2.90
J2O (Orange & Passion fruit)	2.90
Belvoir Beer (0.0% Alc Free)	2.25
Ginger Beer	2.50

Milk Shakes

Chocolate Swirl **6.95**
Loaded with Hershey's chocolate and creamy ice cream, this rich and velvety shake pops with delicious chocolate flavour

Sweet Success **6.95**
A blended fruity concoction of rich, creamy ice cream and freshly chopped strawberries

Cookie Fantasy **6.95**
Old-fashioned thick shake made with real ice cream, OREO® cookie pieces blended to scrumptious perfection, topped with whipped cream and a maraschino cherry. One sip and you will be living in a cookie fantasy.

Butter Cup **6.95**
Reece's creamy peanut butter cup and rich chocolate syrup are spun together to create a thick and flavourful shake

Kool Club **6.95**
Refreshingly delicious, this shake combines aero mint bubbles and chocolate syrup, which is then mixed together with smooth soft ice cream

Blissful S'mores **6.95**
A blend of Biscoff butter and ice cream swirled with caramel sauce, enhanced by rich lotus biscoff crumbs and cream

Nuts about Pharaoh **6.95**
The intense taste of chocolate laces with hazelnut, together with the rich and luscious mouth-feel of this milkshake will earn itself immense fanfare. The effect that comes out if combining the nutty-chocolaty taste is absolutely heavenly

Fusion **6.95**
A fusion of divine flavours (Terry's Chocolate Orange) in one wonderfully smooth shake. This is a paradise for chocolate-lovers

Mocktails

A mocktail is a drink who's recipe normally calls for a type of alcohol but is omitted. There is no alcohol in this recipe so it's perfect to share with kids & families

Kinky Bubble 5.95

The Kinky Bubble is one of the most popular mocktails out there for a reason, 'cause it looks amazing and tastes incredible. Gum flavour, cranberries, lemonade, lemon lime soda, and a whole bunch of candy that makes this one of the best gum drinks of all time

Minty 5.95

Mint Mojito is arguably the most refreshing mocktail in the world!! With the fresh mint flavour, a touch of sweet tang from lime, fizzy soda water quickly blended with ice

Bursting Blue 5.95

Want a drink? Then you can't do better than this. It has a mix of flavours that burst into your mouth. Everyone loves its delicious citrus flavour and dazzling blue hue

Pine and Coco punch 5.95

This icy, creamy, coconutty, sweet cool drink is a dream of everyone. A combination of sweet and sour flavours which creates a unique overall experience as soon as you take the first sip

Strawberry sensation 5.95

A perfectly refreshing summer mocktail that the whole family can enjoy! It's actually good any time of the year. A blend of fresh strawberries with lime to create a balanced flavour

Strawberry Daiquiri 5.95

A frosty blender full of strawberry-citrus cream base slush with wild strawberry puree, fresh lime and sultry strawberry infused water

Violet volcano 5.95

A delicious grape, lime and soda combination with a hint of violet to tantalise your taste buds for a fun mocktail

Sparkling Citrus 5.95

This bright, crisp pomegranate drink has a delicious sweet-tart flavour and just enough bubbles to keep things fun

Rising Sun 5.95

This passion fruit and pineapple blend shaken with ice and fruit puree topped with soda is the perfect addition to any celebration

Banana Daiquiri 5.95

Our Banana Daiquiri is the quickest way to transport your senses to island mode without going anywhere. Banana Daiquiri is similar tasting to the classic Pina Colada drink with a twist of banana. This is a delicious semi frozen mocktail with a dash of passion and banana puree

Lychee N Lime 5.95

Lychee is a tiny but mighty tropical fruit with sweet, white flesh and bumpy, deep pink skin which is muddled with lemon wedges and citrus syrup to make a refreshing and flavoursome drink

We must advise!

All items are subject to availability. Dishes may contain nuts/nuts derivatives/dairy/eggs & shells.

All of our food is freshly prepared and cooked in house, if you have any allergies please inform/ask a member of waiting staff who will advise on all ingredients used as not all ingredients can be listed and we cannot guarantee the total absence of allergens.

A discretionary service charge of 8% will be added to your bill.

Café

Croissant

All Butter Croissant

1.50

Crescent shape, made in Brittany to traditional recipes involving multiple folds of the pastry with oodles of butter

Cakes

Lotus Biscoff Cheesecake

3.50

Rich and creamy vanilla cheesecake on a crunchy biscuit base, topped with a layer of Lotus Biscoff spread and biscuit crumbs.

Belgian Chocolate

3.50

3 layers of chocolate buttermilk sponge filled, masked with Belgian chocolate fudge icing & cocoa nibs. Side decorated with chocolate shavings & gold honeycomb, finished with a top wave decoration & sprayed with gold dust

Muffins

Triple Chocolate Tulip

2.50

A chocolate muffin with plain, white & milk chocolate pieces

Fruity Carrot Cake Tulip

2.30

Wholemeal & carrot muffin with raisins, apricots, dates, pumpkin seeds & cranberries, sprinkled with a granola topping

Blueberry Crumble Tulip

2.50

Blueberry muffin topped with a butter crumble

Banana & Salted Caramel Tulip

2.30

A banana flavoured muffin with a salted caramel filling, topped with a sweetened banana chip

Cookies

Double Belgian Chocolate Chunk

1.40

A butter enriched, vanilla flavour cookie with chunks of dark & milk Belgian chocolate

Triple Belgian Chocolate Chunk

1.40

A butter enriched, chocolate cookie with chunks of dark, milk & white Belgian chocolate

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A discretionary service charge of 8% will be added to your bill. Thank you.

Kids



MENU

Chicken Nuggets

Chicken nuggets made freshly from chicken breast covered in batter served with fries

4.95

Classic Beef Burger

Classic flame grilled homemade aged beef burger with sautéed mushrooms, burger relish and cheese in a toasted bun served with fries

4.50

Chicken Steak Burger

Marinated spring chicken breast char-grilled, sautéed mushrooms, red onion chutney and cheese served with fries

5.50

Saltare in padella Pasta

Freshly cooked tomato base penne with parmesan shavings chicken or vegetables

5.50



WE MUST ADVISE

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A discretionary service charge of 8% will be added to your bill.

FOOD ALLERGENS & INTOLERANCES

If you are uncertain, please speak to a member of staff about the ingredients in our dishes before placing your order. Whilst a dish may contain a specific Allergen, Due to the wide range of ingredients used in our kitchen, Foods may be at risk of cross-contamination by other ingredients.