

STARTER

Mustang Timur Aalu Homemade spiced and fried potatoes wedges tossed with Nepalese herbs and spices(Sichuan pepper)	\$16
Buff Sukuti Buffalo jerky perfectly tossed with Nepalese herbs and spices gravy	\$22
Chicken Sausage Savory chicken sausages fried to perfection served with Nepali authentic sauce, Siracha	\$15
Bhatmas and Peanut Sadheko Nepali authentic drinks salad of roasted soybeans and peanuts	\$14
Sausage Sadheko Spicy sausage chips traditional salad with fresh herbs and spices	\$18
Chilli Chips Fried chips caramalized perfectly with Nepali sweet chilli sauce, dice onion and capsicum	\$14
Crispy Fish Lightly battered white bait fish fried to crispy perfection	\$19
Chicken Lollipop Flavorful, deep-fried chicken drumettes served with a spicy sauce	\$20
WAI WAI Chatpatay Crispy Fried Noodle, onion, coriander, Tomatoes, peanuts, mustard oil	\$14
Pork Sekuwa Sizzling pork belly cooked on a Chargrill with aromatic spices.	\$24
Bhutan Fry Goat tripe, lungs, intestine fried with Nepalese herbs and spices.	\$20

CURRIES & SOUPS

Goat Jhol Momo

Choice of Momo served with Goat bone soup perfectly balanced with kick of Sichuan pepper and goat broth

- Buff \$25
- Chicken \$23

Curry Bowl

\$23

Rice, lentils, choice of curry (Goat/Chicken), salads, Nepali pickle, papadam

Dharanay Thukpa

\$23

A traditional nepali noodle soup featuring fresh vegetables, tender meats and a flavorful broth. (pork, chicken, veg)

Sides:

Goat curry \$17

Chicken curry \$16

Lentils \$14

Fry rice \$16

Rice \$5

MOMO

Steam/Fried Jhol(Soup) Chilli

Chicken Momo	\$17	\$18	\$19
Buff Momo	\$19	\$20	\$20
Veg Momo	\$16	\$18	\$19

SPECIALITIES

Bhutan Khaja Set

\$26

Serve of Bhutan served with bhatmas and peanut sadheko, nepali pickle, salads and beaten rice

Pork Sekuwa Khaja Set

\$27

Serve of pork sekuwa served with beaten rice, bhatmas and peanut sadheko, salads and nepali pickle

Chowmein (Nepalese Fried Noodle)

\$18

Nepalese style stirred fried noodles sauteed with veggies, chickpeas, garlic, ginger, soy sauce and flavouring of Nepalese herbs and spices.

- **Chicken/Egg**

\$20

- **Buff**

\$22

- **Mix**

\$23

Ayla Set

\$29

Bhutan, Tawa pork, sausage sadheko, crisy fried fish, beaten rice, salads

Pork Sekuwa Tacos

\$19

Flavorful pork(chicken option available),salsa, Nepali sauce, jalapeno , mozzarella cheese.

DESSERT

Juju Dhau(King Of Yogurt)

\$15

A creamy, sweet yogurt dessert from the Newar community, made with rich buffalo milk and flavored with cardamon.

Lal Mohan and Yoghurt

\$10

Fried dough balls soaked in a sweet, sticky syrup.

Chaku Icecream with Kitkat

\$16

Chaku icecream wuth Kitkat crumble

Message from Chef and the Team of Ayla

Dear Valued Guests,

With over five years of culinary experience, we believe the true secret ingredient is passion. As proud representatives of Nepal, we're excited to share our vibrant cuisine, where every spice is carefully balanced to let each flavor shine.

At Ayla, we welcome you to experience the taste of the Himalayas. Our team is here to guide you and ensure a warm, memorable dining experience.

Thank you for choosing Ayla—let's enjoy this journey together!

Warm regards,

Chef and the Team of Ayla