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Please do contact us for private event arrangements
as well as for all your catering needs.

ALIYAA KUALA LUMPUR

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DAMANSARA HEIGHTS, 50490 KUALA LUMPUR, MALAYSIA

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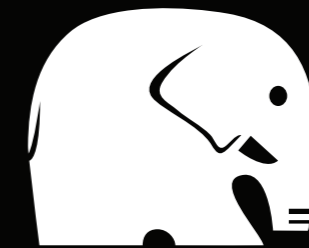


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ALIYAA
KUALA LUMPUR

Starters & Snacks

🍷 CRACKERS & DIPS	18
<i>Crispy pappadam served with Seeni Sambol, Pol Sambol, Karupillay Sambol & Katta Sambol</i>	
🍷 CASHEW BADUN	16
<i>Cashew stir-fried with curry leaf, onion & a hint of spices</i>	
🍷 CUTLETS	19 • 24 • 25
VEGETABLES • FISH • LAMB	
LANKAN CRAB CAKES 3 PIECES	24
ROTI ROLLS	
CHICKEN	23
<i>The traditional roti, rolled & pan-seared with your choice of filling</i>	
🍷 POTATO PATTIES	16
CRISPY CRAB ROLLS 2 PIECES	27
<i>A delectable blend of tender crab meat varai enveloped in a rice flour web, deep-fried to perfection</i>	
🍷 SRI LANKAN 'CHINESE' ROLLS 3 PIECES	24
<i>Breaded savoury crepe rolls, stuffed with spiced lamb keema & deep-fried to perfection</i>	

Soups

🍷 RASAM	12
<i>Hearty broth of tomatoes & tamarind with peppery notes</i>	
🍷 NANDU RASAM SERVES 2	34
<i>A traditional broth made with blue swimmer crabs - rich in flavour</i>	
AATUKKAL RASAM SERVES 2	34
<i>Traditional broth made from mutton bone</i>	
🍷 ODIYAL KOOL SERVES 2 (PRE-ORDER 24 HOURS IN ADVANCE)	75
<i>A famous Jaffna seafood 'soup' made from Odiyaly flour & seafood</i>	

Rice / Breads

🍷 STRING HOPPERS	10
🍷 PUTTU	
RED RICE	14
RICE	
🍷 PLAIN • YELLOW RICE • EGG FRIED RICE	10 • 12 • 14
🍷 POL ROTI	12
🍷 ROAST PAAN 3 PIECES	15

Appam

YOUR CHOICE OF
PLAIN • EGG • PAAL 7 • 8 • 8

Kothu Corner

CHOOSE YOUR BASE :

STRING HOPPER • 🍷 ROTI • PUTTU

CHICKEN	35
MUTTON	38
SEAFOOD	45
🍷 VEGETARIAN	30

Curries / Sothies

Kindly ask our staff about available Curry / Sothi options

CHICKEN	29
MUTTON	55
FISH	48
PRAWN	52

Varuvals & Poriyals

🍷 CHICKEN VARUVAL	32
🍷 MUTTON PAAL PORIYAL	68
🍷 MUTTON BONE PERATAL SMALL • BIG	54 • 92
🍷 MUTTON BONE VARUVAL SMALL • BIG	54 • 92
FISH PORIYAL	46

Sambols & Salsas

🍷 GOTTU KOLA	16
VALLARAI	
🍷 AMMA'S EGGPLANT SALAD	16
🍷 BITTERGOURD SALAD	16

Elolu (Vegetables)

EGGPLANT	
MOJU • PAAL CURRY	20
POTATO	
SOTHI • PORIYAL • TEMPERED	17
OKRA	
TEMPERED • PAAL CURRY	18 • 22
BITTERGOURD PERATAL	18
BEETROOT CURRY	17
LEEK VARAI	20
DHAL	
DHAL • SPINACH DHAL	16 • 22
DRUMSTICK	
CURRY • SOTHI	22
CASHEWNUT CURRY	35

House Specials

WHOLE CRAB
ROASTED CINNAMON • AMMA • JAFFNA STYLE • DEVEILED • FRIED
Market pricing - kindly ask our staff

CRAB MEAT
ROASTED CINNAMON • AMMA • JAFFNA STYLE • VARUVAL • NANDU VARAI
185

TIGER PRAWNS
CHEF SIVA'S VARUVAL • NEGOMBO
38 (100 gms)

SRI LANKAN BEEF RENDANG
Beef is delicately slow-cooked in coconut milk, using age-old Malay techniques and accentuated with freshly roasted Lankan spices
85 (250 gms)

KULAIYAL
A traditional pot mix of dishes packed in a banana leaf & oven-baked
🍷 **VEGETABLES • CHICKEN • LAMB • SEAFOOD**
28 • 35 • 40 • 45

LAMPRAIS
A very traditional Dutch-Burgher influenced Sri Lankan dish
Only available on Sundays
CHICKEN
35
** Kindly ask our staff for the **Specials Of The Day***

Aliyaa Experience

STARTER
CRAB SAMOSA
SOUP
ATUKKAL RASAM
MAINS
FISH SOTHI
PRAWN VARUVAL
DEVEILED CHICKEN
MUTTON CURRY
CASHEWNUT PAAL CURRY
BRINJAL MOJU
NEI SORU
NETHILI SAMBOL
VALLARAI & CARROT SAMBOL
SERVED WITH PAPADAM & CHILLI
DESSERT
SWEET APPAM
128 per pax with a minimum of 2 pax
If you would like to add crab, kindly ask our staff
<i>* Vegetarian option available</i>

Dessert

🍷 WATTALAPPAM	15	🍷 FLAMING APPAM	18
<i>A traditional custard with notes of palm sugar and spices</i>		<i>Flambéed sweet brandy appam</i>	
TOM'S SPECIAL	19	🍷 PAYASAM	15
<i>Aliyaa's watalappam served with a dash of Kahlúa</i>		<i>A traditional dessert made from sago, semiya, a dash of cardamon & raisins served in a fresh coconut</i>	
🍷 SWEET APPAM	8	🍷 CURD & TREACLE	15
<i>Hoppers with coconut and a sprinkle of Gula Melaka</i>			

Drinks / Mocktails (Alcohol-free)

YUZU ICED TEA	16
<i>Tea, Yuzu, Home-Made Citrusy Syrup</i>	
KANTAN MAL ALE	15
<i>Ginger Syrup, Fresh Ginger, Fresh Torch Ginger & Soda Water</i>	
ELDERFLOWER COOLER	15
<i>Elderflower Syrup, Fresh Lemon, Mint Leaf & Soda water</i>	
MANGO LASSI	18
<i>Fresh Mango, Fresh Milk, Yogurt & Vanilla Ice Cream</i>	
LYCHEE ASAM BOI	15
<i>Lychee, Asam Boi, Lychee Syrup & Soda Water</i>	
WATERMELON, LYCHEE & BASIL COOLER	18
<i>Watermelon with Lychee Fruit & Basil</i>	
FRESH COCONUT	15
ACQUA PANNA STILL 500ml	16
SAN PELLEGRINO SPARKLING 500ml	16
FIJI MINERAL WATER 1 liter	24

Tea by Dilmah

MASALA TEA	11
BRILLIANT BREAKFAST • THE ORIGINAL EARL GREY	12
CEYLON CINNAMON SPICE TEA • ROSE WITH FRENCH VANILLA	
GREEN TEA WITH JASMINE FLOWERS • MOROCCAN MINT GREEN TEA	
CEYLON GINGER TEA • PURE PEPPERMINT LEAVES	13
PURE CHAMOMILE FLOWERS	

Coffee by illy

ESPRESSO	9
DOUBLE ESPRESSO	12
LONG BLACK	10
LATTE	12
MACCHIATO	12
CAPPUCCINO	12
ICED LONG BLACK	11
ICED LATTE	14

🍷 Signature Dishes 🌶️ Spicy 🍷 Vegetarian

SOME SRI LANKAN DISHES ARE TRADITIONALLY SPICY, PLEASE ASK OUR STAFF TO TONE DOWN THE SPICE LEVEL AS PER YOUR PREFERENCE

CORKAGE CHARGES : RM100 FOR WINE / RM150 FOR LIQUOR (750ML), RM200 (1LTR)

All prices in Ringgit Malaysia and subject to 10% service charge plus 6% SST.