



M E N U

Food is Memories

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. Take a seat, share a meal, and let the spirit of A'Züla inspire you, where flavors flow as freely as the tides and every bite feels like home.



TO START

A'Züla Hummus P380

Creamy chickpea dip with olive oil, garlic, lemon juice, and tahini. Served with homemade focaccia.

Crispy Fried Calamari P380

Golden deep fried squid served hot with a fresh splash of citrus.

Fish Ceviche P560

Fresh fish cured in a vibrant marinade of lime, lemon, and orange juice.

Shakshuka P395

One pan poached eggs in a savory, gently spiced tomato and bell pepper sauce.

Falafel P320

Middle Eastern chickpea fritters served crisp with smooth tahini sauce.

Eggplant Frittata P280

A Filipino eggplant omelet made with grilled eggplant dipped in beaten egg, then pan fried until golden.



MUNCHIES

Banana Crepe Nutella P240

Freshly made crepe filled with Nutella chocolate spread and banana.

Pancakes P240

Thick, fluffy pancakes with Nutella, maple syrup, or honey.

Smoothie Bowl P360

A blend of fresh and frozen fruits topped with a variety of nuts and seeds.

Grilled Cheese Bagel P320

A chewy, crunchy bagel with flavorful melted cheese.

Pitanini P320

A warm pressed pita stuffed with cheese, egg, tomatoes, and herbs. Add salami.

French Toast P240

Thick slices soaked in cinnamon egg, fried in butter, served with Canadian maple syrup.





MAINS

A'Züla Smash Cheeseburger ₱390

Juicy smashed beef patty, melted cheese, pickles, and house sauce on a soft bun.

Thai Beef Panang ₱530

Beef in coconut curry with lemongrass and subtle chili warmth.

Shoyu Chicken Ramen ₱460

Soy dashi chicken broth, soft boiled egg, pork belly, bean sprouts, nori.

Tuna Steak 300g ₱780

Sashimi quality tuna grilled in house sauce with rice or chunky potatoes.

Bicol Express ₱480

Spicy and savory pork stewed in coconut milk and chili peppers.

Egocentric Lasagna ₱460

Homemade layered pasta with rich meat sauce and melted mozzarella.

Beef con Carne ₱520

Spiced ground beef stew simmered with chilies and beans. Rice or pita.

Chicken Schnitzel ₱480

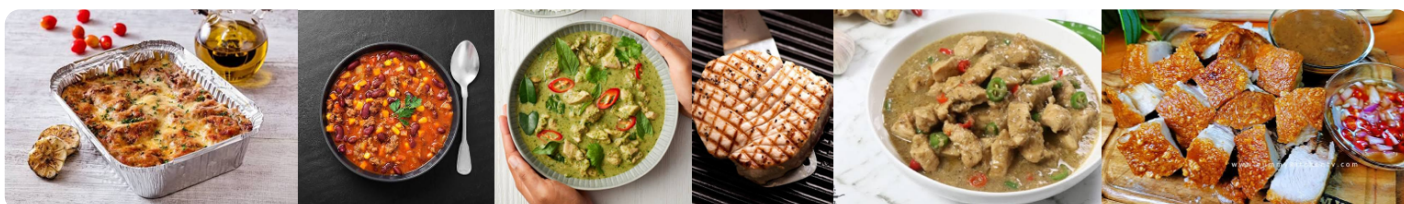
Crispy breaded chicken breast pan fried golden brown.

Crispy Pork Belly ₱510

Slow cooked crispy pork belly with steamed rice and signature dipping sauce.

Thai Green Chicken Curry ₱470

Rich coconut green curry served with fragrant white rice.



PIZZA

Pizza Margherita ₱740

Crisp crust with ripe tomatoes, fresh mozzarella, and basil.

Ultimate Cheese Pizza ₱820

Crisp, chewy crust topped with rich tomato sauce and a generous layer of melted cheese.

Pizza Pepperoni ₱820

A crispy crust, tangy sauce, and the perfect amount of cheese and pepperoni slices.

Vegetarian Pizza ₱790

Fresh tomato sauce, mozzarella, and garden vegetables.

Meaty Pizza ₱840

Salami cubes and ground beef loaded over extra mozzarella.

BBQ Chicken Pizza ₱840

Tender grilled chicken, red onion, mozzarella, and smoky barbecue sauce on a crisp, chewy crust.





RICE · NOODLE · PASTA

Chipotle Burrito Bowl **P420**

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

Nasi Goreng **P420**

Indonesian fried rice, savory, sweet, and salty with kecap manis.

Shrimp Fried Rice **P480**

Fragrant rice stir fried with shrimp, egg, garlic, and Thai seasonings.

Tuna Pasta **P400**

Al dente pasta tossed with tender tuna and aromatic herbs.

Healthy Mediterranean Pasta **P380**

HEALTHY

Light mix of lemon, tomato, Parmesan, and bell peppers.

Spaghetti Aglio e Olio **HEALTHY** **P380**

Extra virgin olive oil, garlic, chili flakes, parsley, and sea salt.



CONSCIOUS CHOICES

Tofu Rice Paper Roll **VEGGIE** **P380**

Fresh vegetables, herbs, and tofu wrapped in rice paper with a dipping sauce.

Falafel **VEGGIE** **P320**

Golden chickpea fritters served with tahini sauce.

Healthy Mediterranean Pasta **P380**

HEALTHY

Light mix of lemon, tomato, Parmesan, and bell peppers.

Spaghetti Aglio e Olio **HEALTHY** **P380**

Olive oil, garlic, chili flakes, parsley, and sea salt.



SANDWICHES

OPEN · CIABATTA

Sunrise Stack

Sliced tomato, melted cheese, salami, sunny side egg, and a gentle chili oil kick.

Open **P240** Ciabatta **P340**

Tuna Melt

Tuna aioli, sweet corn, melted cheese, served with sweet potato chips.

Open **P280** Ciabatta **P380**

Tropical Chicken

Grilled chicken, tomato, onion, melted cheese, and sweet potato chips.

Open **P280** Ciabatta **P380**

Garden Harvest **VEGGIE**

Roasted vegetables, cream cheese, chopped salad, and tahini dressing.

Open **P240** Ciabatta **P340**

Choose your sauce: Mayonnaise, Thousand Island, Curry, or Chipotle.





SIDE DISHES

Fries	P180	Buttered Corn Kernels	P120
Rice	P60	Tomatoes Cucumber Salad	P120
Garlic Rice	P80	Coleslaw	P180
Roast Potatoes	P160	Pickles	P120
Chickpea Curry	P160	Extra Pita	P50



ADVANCE ORDERS • AMANDAGAT SIGNATURE GRILLED CHICKEN

Tender, juicy, and full of flavor. Our signature grilled chicken is marinated overnight.

Quarter	P360	Half	P480	Whole	P690
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BREAKFAST

Beef Silog <i>Peppery beef, crunchy garlic rice, and a sunny fried egg. A Filipino breakfast classic, perfect any time of day.</i> P480	Corned Beef Hash <i>Corned beef and potato hash prepared in one skillet, served with eggs.</i> P440
Spam or Corned Beef Silog <i>Choose one. Garlic fried rice and fried eggs with Spam or corned beef, a Philippine favorite.</i> P440	Smoothie Bowl <i>A blend of fresh and frozen fruits topped with a variety of nuts and seeds.</i> P450
Tocino or Pork Silog <i>Choose one. A classic three-ingredient Filipino breakfast, satisfying any day of the week.</i> P420	Bacon and Egg <i>Crispy bacon, sunny side egg, melted cheese, and fresh tomato, A'Zūla style.</i> P540
American Omelet <i>Fully cooked golden egg omelet filled with cheese, meat, or vegetables, folded in half or thirds.</i> P360	Pancakes <i>Thick, fluffy pancakes with Nutella, maple syrup, or honey.</i> P240
Grilled Cheese Bagel <i>A chewy, crunchy bagel with flavorful melted cheese.</i> P320	Pitanini <i>Pressed pita with cheese, tomato, and herbs. Add salami.</i> P320





DESSERTS

Vanilla / Chocolate Ice Cream **P280**

Homemade, rich and creamy, with an indulgent flavor every aficionado will love.

Strawberry Ice Cream **P290**

Creamy and dreamy, made with fresh strawberries. An old fashioned recipe.

Banana Split **P280**

Fresh banana, three scoops, hot fudge, crushed nuts, and a cherry.

Coconut Panna Cotta **P280**

Silky coconut cream set with a touch of vanilla, served chilled with mango sauce.

Mango Tapioca **VEGGIE** **P310**

Chilled coconut tapioca pudding with sweet, tangy mango. Vegan friendly.

Banana Crepe Nutella **P240**

Freshly made crepe filled with Nutella and banana.



PASTRY AND ARTISAN BREADS

Muffin Selection **P100**

Freshly baked with love. Please ask about today's flavors.

Counter Selection **P60-140**

Our pastries are baked fresh in limited batches. Please ask about today's variety.

Sourdough Loaf **P280**

Sourdough Ciabatta **P100**

Other artisan breads may be available. Please ask our team.



CAKES

Burnt Cheesecake / Chocolate Cheesecake / Carrot Cake / Decadence Chocolate Cake **P980**

Home baked with love and care. Available exclusively by preorder.





DRINKS

COFFEE & SPECIALTY

	REGULAR		LARGE	
	HOT	ICED	HOT	ICED
Espresso	120	—	—	—
Double Espresso	180	—	—	—
Macchiato	120	—	—	—
Double Macchiato	180	—	—	—
Americano	140	160	190	210
Café Latte / Cappuccino	160	180	190	210
Caramel Macchiato	160	180	195	215
Coconut Latte	200	240	240	285
Hot Chocolate	180	—	220	—
Mocha (Choco chino)	180	200	200	220
Chocolate Shake	—	200	—	—
Greek Freddo	—	200	—	—
Thai Coffee	—	200	—	—
Affogato	—	240	—	—

A'ZÜLA FRAPPÉ COLLECTION

Classic Coffee Frappé	₱195	Chocolate Frappé	₱215
Caramel Frappé	₱215	Nutella Frappé	₱235
Mocha Frappé	₱215	Biscoff Frappé	₱235
Matcha Frappé	₱225	Spanish Latte Frappé	₱225





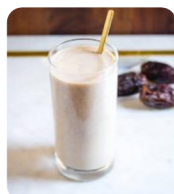
JUICES & FRUIT SHAKES

JUICES

Apple Carrot Ginger	₱320	Apple Ginger	₱250
Ginger Pear Beet	₱320	Carrot Coco Espresso	₱320
Strawberry	₱280	Pineapple Calamansi	₱280

FRUIT SHAKES

Strawberry Banana Shake	₱290	Banana Shake	₱220
Mango Shake	₱240	Coconut Dates Shake	₱280





COLD DRINKS, MATCHA & TEA

SOFT DRINKS

Coke / Sprite / etc. **P100**

Bottled Water **P60**

Soda Water **P80**

Tonic Water **P180**

Fresh Coconut Water **P120**

Red Bull **P210**

Organic Kombucha **P170**

Ginger Ale **P150**

MOCKTAIL & LEMONADE

Pink & Blue Lemonade **P180**

Sunset Mocktail **P220**

Cucumber Cooler **P180**

Mango Sunset Delight **P260**

Berry Basil Lemonade **P240**

Thai Lemongrass Pandan Cooler **P220**

MATCHA

	HOT	ICED
Coconut Matcha	180	—
Affogato Matcha	—	200
Latte Matcha	180	200
Vanilla Matcha	180	200

TEA

	HOT	ICED
Ginger	100	120
Lemon	100	120
Mint	100	120
Chamomile	100	120
Turmeric	100	120





BAR

BEER

Local Beer	₱100
Imported Beer	₱160
Flavored Beer	₱120
Red Horse 500 ml	₱150

WINE

Glass of Red or White Wine	₱320
Bottle of Red or White Wine	₱1200

CLASSIC COCKTAILS

Tom Collins	₱340
Gin Tonic	₱340
Tequila Sunrise	₱340
Mojito	₱380
Whiskey Sour	₱420
Bellini	₱420
Bloody Mary	₱380
A'Züla Pearl Sunset	₱380



Dietary and Allergy Advisory. For any food allergies or restrictions, kindly advise a staff member immediately.

GCASH PAYMENT



Account GP AmanDagat Beach Resort

Number 0917 557 1800

WI-FI ACCESS

	GROUND FLOOR	UPPER DECK
NETWORK	Azulabluewave	Azulasunsetview
PASSWORD	<i>Azularestocafeclub</i>	<i>Azulacub</i>