



MENU

LUXURY HAS A NEW ADDRESS

STARTERS

CRISP SALT & PEPPER CALAMARI Accompanied by a delicate dash-mirin dipping sauce.	180
TIGER PRAWN TEMPURA Served with a zesty lime and kaffir leaf aioli.	195
HAND-CRAFTED SHRIMP BALLS Panko-crusted tiger shrimp spheres served with a saffron infused oil and micro-herbs.	195
SPICY CHICKEN WINGS Tossed in a scotch bonnet-ginger reduction.	160

MAIN COURSE

HERB-CRUSTED GRILLED CHICKEN Finished with a lemon-thyme velouté.	220	HERBES DE PROVENCE LAMB CHOPS Served with a minted balsamic reduction.	380
PRIME BEEF TENDERLOIN Topped with a rich truffe peppercon au jus.	400	BUTTER-POACHED GRILLED LOBSTERS Brushed with a garlic-parsley compound butter.	450
SLOW-BRAISED SPICY GOAT Finished in a scotch bonnet and aromatic herb reduction.	200	PAN-SEARED SPICY SNAPPER FILLET Dressed in a vibrant mango-habanero aioli and micro-herbs.	400



ARTISAN PIZZA & BURGERS

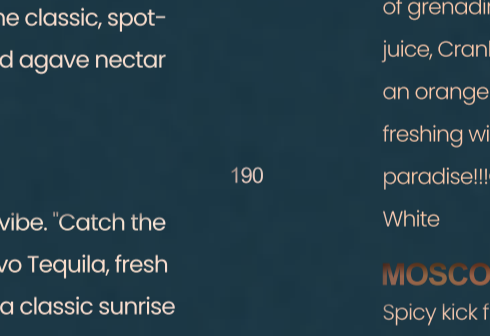
WAGYU BEEF MINI SLIDERS Topped with caramelized onion jam and truffe mayo on brioche.	210	CLASSIC BUFFALO MOZZARELLA MARGARITA Hand-torn basil and extra virgin olive oil drizzle.	240
SPICED CHICKEN SLIDERS Served with a signature spicy shito dipping sauce.	190	THE ULA SIGNATURE PIZZA PLANTAINS A decadent topping of butter-poached lobster, mussels and smoked Atlantic salmon with a balsamic glaze.	350
CARAMELIZED PINEAPPLE & HAM PIZZA A refined Hawaiian with Prosciutto di Parma and a hot honey drizzle.	240		

PASTA & SALADS

SIGNATURE SEAFOOD LINGUINE Tossed in a white wine, garlic, and botarga emulsion.	280	ULA LOBSTER & MANGO STACK Layered with avocado and a citrus-chili vinaigrette.	280
GARDEN SPINACH PAPPARDELE Served with roasted pine nuts and a creamy gorgonzola sauce.	220	GARDEN SALAD Crisp seasonal greens and market vegetables tossed in a signature honey-mustard sauce.	170

ACCOMPANIMENTS (SIDES)

SPICY FRENCHED FRIES Dusted with smoked paprika and sea salt.	80	WOK-FIRED SHRIMP FRIED RICE	150
CRISPY YAM FRIES Served with a signature spicy shito dipping sauce.	80	CHILI - DUSTED SPICY RIPE PLANTAINS Caramelized "cocoa" style with a hint of chili and sea salt.	80
SILK-PRESSED MASHED POTATOES Infused with roasted garlic and French butter.	80		
AUTHENTIC SMOKEY JOLLOF RICE Slow-cooked in a rich aromatic tomato base.	100		



CHAMPAGNE

VEUVE CLIQOT Rich Rosé	3300	MOET ET CHANDON Nectar Imperial Rose	3000
Brut	2800	Brut	2600
DOM PERIGNON Rose Luminous	10,000	ACE OF SPADES Brut gold	9200
Prosecco	8500		
PROSECCO Minetto Brut	800		
Fresnetto Ica	600		

COGNAC

HENNESSY VS	2000 / 120	MARTEL VSOP	2400
VSOP	3000 / 60	Blue swift	2500 / 40
XO	7000		
REMY MARTIN VSOP	2600		

TEQUILA

CASAMIGOS Añejo	3300	DON JULIO Añejo	3500
Reposado	3000	1842	1800
Blanco	2500	Blanco	2500 / 100
JOSE CUERVO Reposado	800 / 50	CLASE AZUL Reposado	9500
Blanco	600 / 50	1800	1800
		Reposado	2000

VODKA

Belvedere	2100		
Absolut	1100		
Citric pineapple	2000 / 60		
Corbatsow	700 / 40		

WHISKEY / SCOTCH

MACALLAN 12 years	2400 / 80	JONNY WALKER Black	1650 / 60
15 years	4200	JAMESON Original	1200 / 50
GLENFIDICH 12 years	1500	PROPER 12 Shots only	40
15 years	2600 / 80		
18 years	3000		
JACK DANIELS No 7	1200 / 60		

LIQUEUR

Bumbu cream	1000		
Jagermeister	1500 / 60		
Sambucca - shots only	50		
Campari	600 / 40		

RUM

Bumbu Original	1500		
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SAINT JAMES RUM White	700	BACARDI Black	700 / 40
Brown	700	Gold	700 / 40
		White	800 / 40

MIXERS

Red Bull	60		
Soda	30		
Tonic	30		
Ginger ale	30		

GIN

Handicks	1700 / 60	MOQUESEN	700 / 50
Tanqueray (No ten)	1150 / 50		

BEER

Cub mini	60	Corona extra	70
Heineken	70	Guinness	70
Smirnoff black	70	Sauvanna	70

SOFT DRINKS

Coke	40		
Sprite	40		

WATER

Sparkling water	30		
Still water	30		

FRUIT JUICES (PER GLASS)

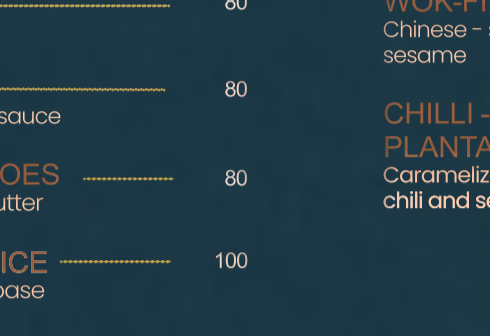
Pineapple juice	30		
Cranberry	30		
Orange	30		

WINES

RED Ascoli ice wine (Late Harvest)	600	WHITE Domènec de la Vila de Colmar Gewurztraminer	800
Chateau de Montlud Fitou	700	Assoni Redwing / Muscat	800
Piacini Memoro de Berliner Chardonnay	700	Escudou Ridge Sauvignon Blanc	900
Hausmann Bordeaux superieur (house wine)	700 / 150 (per glass)	Hausmann Estate-Deux-Mers (house wine) - dry white	700 / 150 (per glass)
Moderato (house wine) - sweet	600 / 120 (per glass)	Macketto (house wine) - sweet	600 / 120 (per glass)

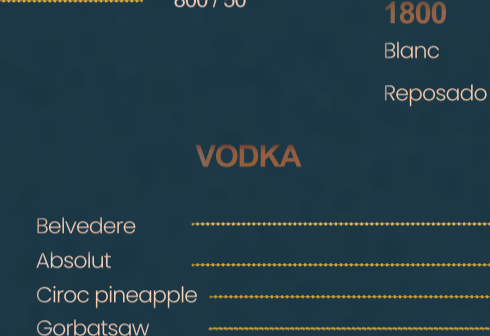
CLASSIC COCKTAIL

TOMMY'S MARGARITA Crunchy, tangy, and refreshingly sweet with bold tequila and lime vibes. Experience the OG, Tommy's Margarita. Julio Bermejo's game-changing twist on the classic, spot-lighting Jose Cuervo Tequila, fresh limes, and agave nectar.	190	SEX ON THE BEACH Indulge in a luxurious escape, premium Vodka, Peach Schnapps, juicy orange and cranberry, hint of grenadine, Vodka, Peach Schnapps, Orange juice, Cranberry juice, grenadine, garnished with an orange slice & cherry. Fruity, sweet, and refreshing with a tropical vibe. Perfect for sipping in paradise! Gold.	190
TEQUILA SUNRISE Fruity, sweet, and refreshing with a sunrise vibe. Catch the vibe at ULA with Tequila Sunrise, Jose Cuervo Tequila, fresh orange juice, and a splash of Grenadine - a classic sunrise in a glass.	190	MOSCOW MULE Fruity, sweet, tangy, spicy, and bubbly. Refreshing and refreshing too. Ginger mule lime in this iconic duo - crisp, refreshing and totally Mule. Premium Vodka, freshly squeezed lime juice, ginger beer, topped up and garnished with a dehydrated lime wheel.	190
OLD FASHION Rich, complex, and smooth with hints of vanilla, oak, and citrus. Savor the classic, Proper Twelve Whiskey, simple syrup, and Aromatic bitters, served smoky in a chilled glass.	190	LONG ISLAND ICED TEA This exquisite combo of premium Vodka, elite Gin, aged Rum, Tequila, Cointreau, lemon Juice, and simple syrup, topped with Coke. It's intoxicatingly intense, complex, and devastatingly smooth - like an extravagant sorbet in your glass with hints of cola, citrus, and sophisticated spirits. A potent masterpiece - sip with sophistication, vibe with elegance.	190
WHISKEY SOUR Shake things up with Whiskey Sour! Proper Twelve Whiskey, fresh lemon juice, simple syrup, Aromatic bitters, egg white optional, flamed orange zest garnish. Tangy, creamy, and bubbly, refreshing, slightly bitter, and citrusy. Prosecco meets Aperitivo - fizz for days, crisp, bittersweet, and sparsely unweird or vibe.	190		



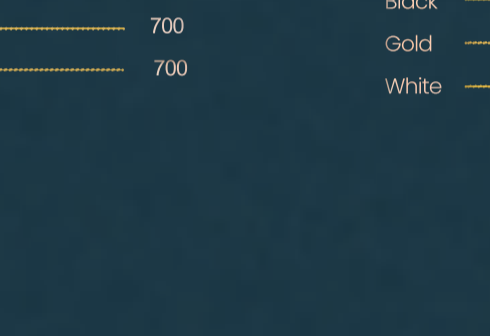
CLASSIC COCKTAIL

MOJITO (FLAVORS: PASSION, MIXED BERRIES, GINGER & LEMON GRASS) It's refreshingly herbaceous, zesty, and perfectly balanced with a hint of sweetness. Got St. James White Rum, fresh lime wedges, simple syrup, a handful of fresh mint leaves, topped with soda water, and garnished with mint sprigs and a dehydrated lime wheel. A taste of Havana luxury - crisp mint, zesty lime, and rum that's simply divine.	190	FRENCH 75 Perfect for celebrations or a classy night out. The zesty lemon, botanical sweetness, and crisp Prosecco blend for a refreshing, complex drink. Citrusy, bubbly, and sophisticated. Gin, lemon, and Prosecco - a royal fizz.	190
PINA COLADA Escape to a tropical haven in a glass - sweet pineapple, coconut bits, and rum that'll transport you. Features St. James White Rum, fresh pineapple juice, and coconut cream - blended to creamy perfection. Garnished with dehydrated pineapple and coconut chips, it's like a mini vacation.	190	BRAMBLE Moquezen premium gin, fresh lemon, and rich blackberry flavors, expertly crafted for the connoisseur. Sweet, fruity, and refreshing with notes of blackberry and citrus. The Bramble. Savor the velvet blend!	190
MIMOSA It's citrusy, bubbly, and refreshingly perfect for brunch. The orange juice brings a tangy sweetness, while the Prosecco adds crisp bubbles, making it a match made in heaven. The fresh orange juice and Mimosa Prosecco, garnished with a twist of orange zest. A classic brunch sparkler - bright orange meets crisp Prosecco.	190		
MIONETTO SPRITZ Shake things up with Whiskey Sour! Proper Twelve Whiskey, fresh lemon juice, simple syrup, Aromatic bitters, egg white optional, flamed orange zest garnish. Tangy, creamy, and bubbly, refreshing, slightly bitter, and citrusy. Prosecco meets Aperitivo - fizz for days, crisp, bittersweet, and sparsely unweird or vibe.	190		



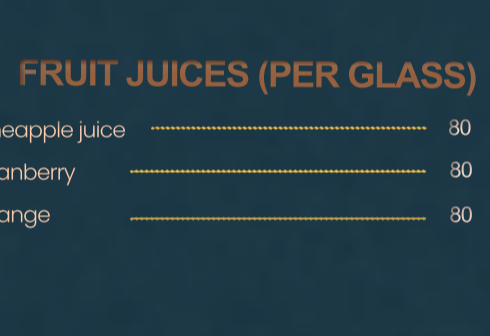
SIGNATURE COCKTAILS

WHISPERING BUTTERFLY Sweet, creamy, floral, and slightly herbal from the butterfly tea. The rum adds a nice warmth. Perfect for cocktails, beach bars, or anyone wanting a unique, pretty drink. Garnished with edible flowers.	210	WILD CARD Smoky, sweet, nutty, creamy, and savory. Bacon-infused whiskey adds smokiness, amaretto adds nuttiness, lemon juice adds a zing, passion syrup adds sweetness, and egg white makes it creamy, foamy and velvety. Perfect for whiskey lovers, topped up with a calming vibe. Not your average drink - perfect for adventurous customers.	210
JALISCO ESCAPE Smooth reposado tequila, sweet pineapple, tangy lime, tropical passion fruit, touch of spice. Perfect summer sipper, tropical getaway in a glass, balances sweet & spice, great for beach or patio vibes.	210	ULA PARADISE This cocktail is a tropical paradise in a glass - sweet guava & fresh hibiscus transport you to a resort, zesty lemon adds a refreshing kick, all smoothed out by vodka. The Paradise. Savor the days, or anytime you need a chill pill.	210
RUBY FIZZ Gin-forward with a tangy twist, the Cointreau adds a sweet orange kick, pomegranate gives it a fruity depth, and a velvety-textured, complex cocktail with a perfect balance of citrus, sweetness, and spice - ideal for classy gatherings, dates, and that egg white? Silky smooth finish.	210		



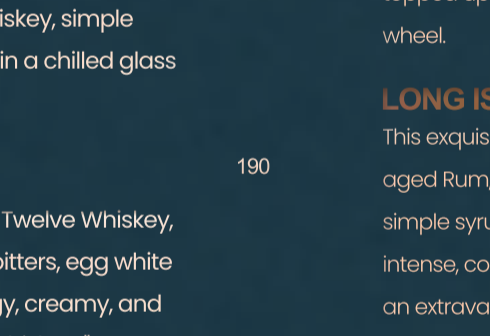
MOCKTAILS

BERRY RETREAT This drink's a game-changer: a sweet mixed-berries blend with creamy coconut milk and a hint of vanilla syrup, topped with whipped cream. It's like a berry-filled cloud in a vintage highball. Sweet, creamy, fruity, and indulgent. Perfect for dessert lovers, brunch spots, or anyone craving something sweet and satisfying.	150	PEACH GINGER GLOW The sweet, tangy, spicy, and bubbly. Peach and agave bring sweetness, mint cools the ginger kick, lemon juice adds a zing, and sparkling wine makes it festive. Perfect for celebrations, brunch spots, or anywhere fancy drinks fit the bill. The combo's unique and pretty.	150
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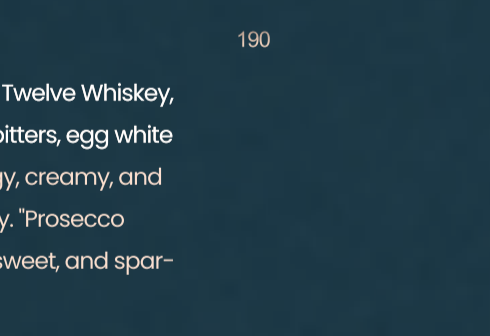
MOCKTAILS

TROPICAL TEMPTATION Sounds like a vacation drink! The combo's got tropical vibes: pineapple and passion fruit bring the sweetness, lemon juice wakes it up, and banana syrup makes it silky smooth. Ula Beach Resort's gonna crush with this drink - perfect for poolside sips, beach parties, or just vibing.	150	BUTTERFLY KISS Refreshing, floral, citrusy, and calming. Slightly bitter tea brings a unique floral twist (and that gorgeous blue color), fresh mint adds a cooling sensation, lemon juice adds a tangy zing, and lavender syrup adds sweetness with a calming vibe. Not your average drink - perfect for adventurous customers.	150
SPICE & BLOOM Fruity, nutty, creamy, and spiced. Guava brings tropical sweetness, almond syrup adds a subtle nutty flavor, Greek yogurt makes it creamy and refreshing, cinnamon syrup adds warmth, and basil gives a fresh, herbal twist, and the Wow Factor!	150		



FROZEN/GOURMET MILKSHAKES

STRAWBERRY DAQUIRI Indulgent, fruity, tangy, and refreshing. The strawberry brings a sweet sweetness, rum adds a tropical kick, and lime juice gives it a zesty twist. Comes frozen or on the rocks for versatility. Perfect for summer vibes, beach parties, or girls' night. Bruly twist on a classic cocktail.	175	BERRY BROWNIE EXPLOSION Delicious berries, creamy vanilla, rich chocolate brownie, crunchy pebbles. Decadent treat, perfect for parties, gatherings, or treats! Whipped cream & blackberry in top. Choccolate, and a fluffy mix of mixed berries, fresh milk, vanilla ice cream, brownies, and pebbles. Decadent treat with crunch! Perfect for kids' parties or treats.	175
MIXED BERRIS DAQUIRI Mouthwatering, fruity, tangy, and refreshing. Mixed berries bring a sweet-tangy fusion of strawberry, blueberry, and raspberry, creating a fruity explosion with every sip. Perfect for summer vibes or girls' night.	175	COZY FALL WHIP Rich creamy texture, sweet apple crunch, and hints of cinnamon-sugar warmth. Fall vibes amplified with apple sauce, fresh apples, and that salted caramel kick. The wow factor will come from whipping cream, fresh apples, and waffle biscuits.	175



SHISHA

TREASURE OF THE SEA (TROPICAL FRUITS MIXTURE OF PREMIUM FLAVORS ON ICE)	400	SUNDOWN (HAWAII FLAVOR MIX ON ICE)	300
SEX ON THE BEACH (SPECIAL)	350	AROUND THE WORLD (REGULAR FLAVORS) Mint / Apple / Strawberry / Mango	300

