



Ya Hala

RAMADA HOTEL & SUITES AMWAJ ISLANDS BOASTS A NEW RESTAURANT THAT WILL 'A-MEZZE' YOUR EYES AND APPETITE!

Dying to get away this summer? Ramada Hotel & Suites Amwaj recently opened a beautiful Mediterranean rooftop restaurant you'd want to visit everyday. With

stunning views and beautiful interiors, Ya Hala makes its patrons feel like they are dining somewhere in the Greek islands.



Ya Hala flaunts a vast menu crafted by Executive Chef Carlos Lizarraga Mancera, that takes inspiration from the Middle East, modern Southern Europe to the Levant. Chef Carlos says that he wants to be able to take guests into a gastronomic adventure with every dish that he makes. "I want guests not to just 'visit' but rather have an 'experience' that they will remember", Chef Carlos adds.

We commenced our experience by savouring the 'Nachos Gratin' with guacamole, sour cream and pico de gallo. The nachos are definitely a crisp start to what seems like a wonderful culinary adventure. Biting into the Spanish-style 'Charred Padron Peppers' however, triggered a pleasant surprise on our taste buds – who knew that these bright green peppers can be turned into such an addictive side dish?



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Moving on to the most awaited part, the main course. Tender and full of flavour, we were quick to clean the 'Arabic Mixed Grill' alongside the 'Shish Tawook', chicken skewers marinated in herbs and spices grilled to perfection alongside grilled vegetables and fries. Paired with a side of greens and crispy fries, the mixed grill goes well with the restaurant's impressive beverage menu.

We wrapped up the evening on a sweet note with 'Cicolatto Dolci', which is a sweet chocolate dessert with pistachios. For those who are craving for a tippie or two, there's a great cocktail and grape menu on hand.

We sipped on our mocktails while admiring the sea view and the warm sunset. From quick bar bites to a

banquet of sharing plates, Ya Hala definitely hits the spot.

The restaurant features live music, outdoor and indoor seating with a dance floor. Ya Hala is open from 5pm to 2am during weekdays and 12nn to 2am on weekends.

For more information, call Tel. +973 1600 0099



Chef Carlos Lizarraga Mancera

Driven by experience and fueled by passion, Chef Carlos Lizarraga Mancera has been working as a chef for more than 15 years. He studied at the Universidad Anáhuac México Sur, Mexico and The Culinary Institute of America. Having worked at various countries across the world including the United States, Europe and the Middle East, Chef Carlos has acquired remarkable skills that is evident in his masterpieces at Ya Hala. "My dishes speak for themselves", Chef Carlos says as he continued to share how he aims to makes people happy and with his dishes.

Chef Carlos believes that the youth who want to pursue a career in the culinary arts need to have commitment, passion, creativity and love for what they do. He says that skills are only secondary to passion for it is passion that fuels you to thrive and survive in this field. In order for you to be successful, you need to love what you do.

