

RÜYA

D U B A I

GLUTEN-FREE MENU

COLD

- Crudité** raw vegetables, red pepper yogurt (D) 70
- Zeytinyağlı Enginar** artichokes, pomegranate & pine nuts (N) 95
- Oyster** tomato, preserved lemon & pomegranate (S) 40
- Lakerda** salt-cured yellow-fin tuna with compressed cucumber & bottarga 95
- Halloumi & Mixed Leaf Salad** fresh herbs dressing (D) 75
- Karpuz Domates** compressed watermelon, labneh & Feta cheese, tomato, pine nuts (D/N) 75
- Turkish Spoon Salad** chopped vegetables & pomegranate dressing (N) 60

HOT

- Zeytinyağı Ahtapot** grilled octopus, black-eyed beans, apple vinaigrette (S) 145
- Umut's Bayildi** confit of aubergine, slow-cooked onions, tomato, Feta cheese & pine nuts (D/N) 95
- Şiş Tavuk Kebap** yogurt & chili-marinated grilled chicken (D) 100
- Adana Kebap** hand-cut lamb & burnt tomato 125

LARGER PLATES

- Izgara Karides** prawns with pickled fennel butter (D/S) 175
- Lamb Cutlets** smoked aubergine, tomato & minted yogurt (D) 195
- Güveç** clay pot vegetables, tomato & red pepper sauce 95
- Grilled Seabass & Zeytinyagli Pirasa Antep** pistachio crust, baby leeks, carrots & rice (S/N) 180
- 24 hours Slow-cooked Short Rib** spiced Konya chickpea purée (D) 250

TO ADD

- Pistachio Rice** pistachio pilaf, spinach & herbs (D/N) 40
- Chili Plate** harissa, Turkish chili pepper & chopped chili 30
- Fried Okra** with tomato, preserved lemon & herbs 40
- Triple-Cooked Chips**
- garlic & chilli 50 truffle & Parmesan (D) 60
- Fresh Black Truffle**
- 3g 80 6g 160

(S) Seafood or Shellfish (D) Dairy (N) Nuts

For additional dietary requirements, please reach out to our team.
All prices are in AED and inclusive of applicable taxes and fees.