

RÜYA

D U B A I

VEGETARIAN MENU

COLD

Crudité raw vegetables, red pepper yogurt (D) 70

Zeytinyağlı Enginar artichokes, pomegranate & pine nuts (N) 95

Antep Fistikli Rafik Feta cheese, goat curd, pistachios & sourdough bread (D/G/N) 65

Islı Patlican aubergine & walnut puree, crispy coated aubergine chips (G/N) 55

Halloumi & Mixed Leaf Salad fresh herbs dressing & corn bread croutons (D/G) 75

Muhammara roasted bell pepper, tomato & walnut dip (G/N) 50

Karpuz Domates compressed watermelon, labneh & feta cheese, tomato, pine nuts (D/N) 75

Gavurdagi tomato salad with shallots, spiced walnuts (G/N) 65

HOT

Umut's Bayildi confit of aubergine, slow-cooked onions, tomato, feta & pine nuts (D/G/N) 95

Courgette Dolma wild mushroom ragout, fennel & oregano (D/G) 85

Börek filo-wrapped feta, carrot, courgette & walnut (D/G/N) 65

BREAD OVEN

Two Cheese Pide slow-cooked organic egg (D/G) 85

Fresh House Bread Pide / Simit / Sourdough (D/G) 30

LARGER PLATES

Güveç clay pot vegetables, tomato & red pepper sauce 95

Mantarli Keşkek barley risotto, wild mushrooms, truffle & sage 170

TO ADD

Pistachio Rice pistachio pilaf, spinach & herbs (D/G) 40

Turkish Spoon Salad chopped vegetables, pistachio & pomegranate dressing (N) 60

Fried Okra with tomato, preserved lemon & herbs (G) 40

Triple-Cooked Chips

garlic & chilli (G) 50 truffle & Parmesan (D/G) 60

Fresh Black Truffle

3g 80 6g 160

(D) Dairy (G) Gluten (N) Nuts

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