

RÜYA

D U B A I

LOUNGE MENU

Muhammara 50

roasted red pepper, tomato & walnut dip with sourdough (G/N)

Antep Fistikli Rafik 65

Feta cheese goat curd, pistachios & pide bread (D/G/N)

Isli Patlican 55

aubergine & walnut purée, crispy coted aubergine chips (G/N)

*Çitir Kalamar 70

simit-coated baby squid, avocado haydari & tomato sauce (D/G)

Börek 65

filo-wrapped Feta cheese with carrots, courgette & walnuts (D/G/N)

Triple-Cooked Chips

garlic, lemon & chili (G) 50

truffle & Parmesan (D/G) 60

Lahmacun 85

with spicy lamb, vegetables & herbs (G)

Two Cheese Pide from Black Sea

with homemade spicy sucuk (D/G) 95

with slow-cooked organic egg (D/G) 85

with fresh truffle & slow-cooked organic egg (D/G) 165

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

*Item is locally sourced.

For additional dietary requirements, please reach out to our team.

All prices are in AED and inclusive of applicable taxes and fees.