

RÜYA

D U B A I

MEZE

Antep Fistikli Rafik 65 feta cheese goat curd, pistachios & pide bread (D/G/N)	Islı Patlican 55 aubergine & walnut purée, crispy-coated aubergine chips (G/N)	*Çıtır Kalamar 70 simit-coated baby squid, avocado haydari & tomato sauce (D/G)	Muhammara 50 roasted red pepper, tomato & walnut dip with sourdough (G/N)	Börek 65 filo-wrapped feta cheese with carrots, courgette & walnuts (D/G/N)
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CAVIAR

Served with Zaatar blini, egg, chives, lemon labneh, crispy capers

Beluga 30g 1,165 50g 1,540	Ocietra 30g 615 50g 800
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COLD / SOĞUK

Lakerda 95 salt-cured yellow-fin tuna, compressed cucumber & tarama (D) (G)	Gavurdağı 65 tomato salad with shallots, spiced walnuts (D/G/N)	Ciğ Köfte 90 beef tartare with bulgur & baby gem (G)	Karpuz Domates 75 compressed watermelon, labneh & feta cheese & tomato (D/N)
	Halloumi & Mixed Leaf Salad 75 fresh herbs, yogurt dressing & cornbread croutons (D/G)	Levrek 90 thinly sliced raw sea bass with mustard, apple & shaved radish (D/G/N)	

HOT / SICAK

Midye Dolma 95 rice-stuffed mussels with breadcrumbs & herbs (D/G/S)	Şiş Tavuk Kebap 100 yogurt & chili-marinated grilled chicken (D/G)	*Adana Kebap 125 hand-cut lamb & burnt tomato (G)	Carabineros & Ezme 360 sweet Scarlet prawn, spiced ezme sauce, lemon (S)	Zeytinyağlı Ahtapot 145 marinated & grilled octopus with chili, black-eyed beans, green apple vinaigrette (S)
	*Lamb Manti 155 lamb-stuffed pasta with tomato sauce and garlic yogurt (D/G)	Wagyu Çağ Kebap 150 lavash & sumac onion (D/G) <i>available for dinner only</i>	Umut’s Bayildi 95 confit of aubergine, slow-cooked onions, tomato, feta & pine nuts (D/N)	

BREAD OVEN / FIRIN

Fresh House Basket (D/G) 30 Pide / Simit / Sourdough	Two Cheese Pide from Black Sea with fresh truffle & slow-cooked organic egg (D/G) 165 with slow-cooked organic egg (D/G) 85 with homemade spicy sucuk (D/G) 95	Short Rib Pide 100 slow-cooked short rib, horse radish labneh sauce (G)	Lahmacun 85 with spicy lamb, vegetables & herbs (G)
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LARGER PLATES / BÜYÜK TABAKLAR

Grilled Sea Bass & Zeytinyağlı Pirasa 195 Antep pistachio crust, baby leeks, carrots & rice (D/S/N)	Australian Grain-fed Rib-eye 295 Turkish coffee & isot rub, crispy Zaatar potatoes (G)	24-hours Slow-cooked Short Rib 250 Turkish chili BBQ glaze & spiced Konya chickpea purée (D/G)	Yoğurtlu Kebap 185 wagyu beef & lamb, tomato sauce, roasted garlic yogurt & croutons (D/G) <i>available for dinner only</i>
Güveç 95 clay pot vegetables in a tomato & red pepper sauce	Lamb Cutlets 195 smoked aubergine, tomato & minted yogurt (D)	Keşkek 160 barley risotto, pulled lamb & spices (D/G)	Whole Corn-fed Baby Chicken 170 smoked paprika walnut sauce, paprika chili butter (D/G/N)
	Mantarlı Keşkek 170 barley risotto, wild mushrooms, truffle & sage (D/G)	Whole Grilled Sea Bream 180 braised Samphire, olive oil, tomato, lemon	

TO ADD / İLAVE

Izgara Enginar 95 grilled artichokes, pomegranate & pine nuts (N)	Grilled Sweetcorn 45 with preserved lemon butter, Turkish chili flakes (D)	Turkish Spoon Salad 60 chopped vegetables, pomegranate dressing & pistachio (N)	Pistachio Rice 40 pistachio pilaf, spinach & herbs (D/G/N)
Chili Plate 30 harissa, Turkish chili pepper & chopped chili	Triple-Cooked Chips garlic lemon & chili (G) 50 truffle & Parmesan (D/G) 60	Fresh Black Truffles 3g 80 6g 160 <i>*add with any dish you like</i>	Mixed Olives 15 marinated with olive oil, garlic, herbs

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

*Items are locally sourced.

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