



## FESTIVE BRUNCH



AED 450 set menu AED 550 set menu with house package

Oysters tomato, preserved lemon & pomegranate (S)

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

Isli Patlican aubergine & walnut purée, crispy coated aubergine chips (G/N)

Kale & Sprouts Salad kale & brussels sprouts salad with Tulum cheese & walnuts

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

\*\*\*

Two Cheese Pide from Black Sea with slow-cooked egg (D/G)
Midye Dolma rice-stuffed mussels with breadcrumbs & herbs (D/G/S)
Siş Tavuk Kebap yogurt & chili-marinated grilled chicken (D/G)

\*\*\*

## **CHOOSE ONE**

Anatolian Roast Turkey roasted Turkey, walnut & cinnamon (D/G/N)

Australian Grain-fed Ribye Turkish coffee & isot rub, crispy Za'atar potatoes (D)

Grilled Seabass & Zeytinyaği Pirasa Antep pistachio crust, baby leeks, carrot & rice (D/S/N)

Mantarli Keşkek risotto, wild mushrooms, truffle & sage (D/G)

\*\*\*

## Chef's Selection of Desserts

