

RÜYA

D U B A I

MEZE

Simit & Caviar Bite 130
toasted simit bread, sour labneh,
Ocietra caviar (D/G)

***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)

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

Isli Patlican 55
aubergine & walnut purée,
crispy-coated aubergine chips (G/N)

CAVIAR

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

Beluga
30g 1,165 50g 1,540

Ocietra
30g 615 50g 800

COLD / SOĞUK

Lakerda 95
salt-cured yellow-fin tuna,
compressed cucumber & tarama (D) (G)

Oyster N°2 (per piece) 32
tomato, preserved lemon
& pomegranate (S)

Çiğ Köfte 90
beef tartare with
bulgur & baby gem (G)

Levrek 90
thinly sliced raw sea bass with
mustard, apple & shaved radish (D/G/N)

Halloumi & Mixed Leaf Salad 75
fresh herbs, yogurt dressing &
cornbread croutons (D/G)

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

Kısır Salad 65
bulgur wheat, tomato, cucumber,
spring onion, mint & parsley (G)

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

HOT / SICAK

***Lamb Manti 155**
lamb-stuffed paste with tomato
sauce and garlic yogurt (D/G)

Şiş Tavuk Kebap 110
yogurt & chili-marinated
grilled chicken (D/G)

***Adana Kebap 125**
hand-cut lamb &
burnt tomato (G)

Zeytinyağlı Ahtapot 145
marinated & grilled octopus
with chili, black-eyed beans,
green apple vinaigrette (S)

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

Wagyu Çağ Kebap 150
lavash & sumac onion (D/G)
available for dinner only

Carabineros & Ezme 360
sweet Scarlet prawn, spiced
ezme sauce, lemon (S)

BREAD OVEN / FIRIN

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

Spinach & Leeks Pide 85
spinach, burnt leeks, dill
& feta cheese (D/G)

Two Cheese Pide from Black Sea
with slow-cooked organic egg (D/G) 85
with homemade spicy sucuk (D/G) 95
with fresh truffle & slow-cooked
organic egg (D/G) 165

Short Rib Pide 100
slow-cooked short rib, horse radish
labneh sauce (G)

Lahmacun 85
with spicy lamb, vegetables
& herbs (G)

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 270**
Turkish chili BBQ glaze & spiced
Konya chickpea purée (D/G)

Seafood Stew 230
mussels, squid, prawn, octopus,
sea bass, couscous, olives &
spicy tomato sauce (G/S)

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)

Yoğurtlu Kebap 185
wagyu beef & lamb, tomato sauce,
roasted garlic yogurt & croutons (D/G)
available for dinner only

Mantarli Keşkek 170
barley risotto, wild mushrooms,
truffle & sage (D/G)

Whole Grilled Sea Bream 190
braised Samphire, olive oil,
tomato, lemon

Whole Corn-fed Baby Chicken 170
smoked paprika walnut sauce,
paprika chili butter (D/G/N)

TO ADD / İLAVE

Izgara Enginar 95
grilled artichokes, pomegranate
& pine nuts (N)

Triple-Cooked Chips
garlic lemon & chili (G) 50
truffle & Parmesan (D/G) 60

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

Mixed Olives 15
marinated with olive oil,
garlic, herbs

Chili Plate 30
harissa, Turkish chili pepper
& chopped chili

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

Fresh Black Truffles
3g 80 6g 160
**add with any dish you like*



(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.