

RÜYA

D U B A I

VEGETARIAN MENU

COLD

- Izgara 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) **55**
- Karpuz Domates** compressed watermelon, labneh & feta cheese, tomato, pine nuts (D/N) **75**
- Gavurdagi** tomato salad with shallots, spiced walnuts (G/N) **65**
- Kısır Salad** bulgur wheat, tomato, cucumber, spring onion, mint & parsley (G) **65**

HOT

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