

**ANATOLIAN EXPERIENCE AED 440 per person****+ Wine Pairing AED 260 per person**

A specially curated chef's Anatolian dinner experience. Minimum of 2 guests and for the entire table (sharing menu).  
(Last order is at 10:00 pm)

**MEZE**

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

**\*Çıtır Kalamar 70**  
simit-coated baby squid, avocado  
haydari & tomato sauce (S/D/G)

**Muhammara 60**  
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)

**Islı Patlican 60**  
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

**Oscietra**  
30g 615 50g 800

**COLD / SOĞUK**

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

**Gavurdağı 70**  
tomato salad with shallots,  
spiced walnuts (D/G/N)

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

**Levrek 95**  
thinly sliced raw sea bass with  
mustard, apple & shaved radish (S/D/G/N)

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

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

**Karpuz Domates 80**  
compressed watermelon, labneh,  
feta cheese & tomato (D/N)

**HOT / SICAK**

**\*Lamb Manti 155**  
lamb-stuffed pasta with tomato  
sauce & garlic yogurt (D/G)

**Şiş Tavuk Kebap 115**  
yogurt & chili-marinated  
grilled chicken (D/G)

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

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

**Umut's Bayildi 105**  
confit of aubergine, slow-cooked  
onions, tomato, feta & pine nuts (D/N)

**Izgara Enginar 105**  
grilled artichokes, pomegranate  
& pine nuts (N)

**BREAD OVEN / FIRIN**

**Lahmacun 90**  
with spicy lamb, vegetables  
& herbs (G)

**Two Cheese Pide from Black Sea**  
with a slow-cooked organic egg (D/G) 90  
with fresh truffle & a slow-cooked  
organic egg (D/G) 165

**Short Rib Pide 105**  
slow-cooked short rib,  
horseradish labneh sauce (G)

**Fresh House Basket (D/G) 40**  
Pide / Simit / Sourdough

**LARGER PLATES / BÜYÜK TABAKLAR**

**Grilled Sea Bass &  
Zeytinyağlı Pirasa 205**  
Antep pistachio crust, baby leeks,  
carrots & rice (S/D/N)

**Australian Grain-fed  
Rib-eye 300g 295**  
Turkish coffee & isot rub,  
crispy Zaatar potatoes (G)

**24-hours Slow-cooked  
Short Rib 275**  
Turkish chili BBQ glaze & spiced  
Konya chickpea purée (D/G)

**Whole Corn-fed  
Baby Chicken 175**  
smoked paprika walnut sauce,  
paprika chili butter (D/G/N)

**Whole Grilled Sea Bream 195**  
braised Samphire, olive oil,  
tomato, lemon (S)

**Güveç 95**  
clay pot vegetables in a tomato  
& red pepper sauce

**Mantarlı Keşkek 175**  
barley risotto, wild mushrooms,  
truffle & sage (D/G)

**Keşkek 175**  
barley risotto, pulled lamb  
& spices (D/G)

**Lamb Cutlets 205**  
smoked aubergine, tomato  
& minted yogurt (D)

**TO ADD / İLAVE**

**Chili Plate 30**  
harissa, Turkish chili pepper  
& chopped chili

**Triple-Cooked Chips**  
garlic lemon & chili (G) 55  
truffle & Parmesan (D/G) 65

**Turkish Spoon Salad 65**  
chopped vegetables, pomegranate  
dressing & pistachio (N)

**Mixed Olives 20**  
marinated with olive oil,  
garlic, herbs

**Pistachio Rice 45**  
pistachio pilaf, spinach  
& herbs (D/G/N)

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

(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.