

# RÜYA

DUBAI

## AEGEAN

Islı Patlıcan aubergine & walnut purée, crispy-coated aubergine chips (G/N)  
Levrek thinly sliced raw sea bass with mustard, lemon & shaved radish (S/D/G/N)  
Karpuz Domates compressed watermelon, labneh, feta cheese & tomato (D/N)

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Two Cheese Pide from The Black Sea with a slow-cooked organic egg (D/G)  
Şiş Tavuk Kebap yogurt & chili-marinated grilled chicken (D/G)

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Lamb Cutlets smoked aubergine, tomato & minted yogurt (D)  
Güveç clay pot vegetables in a tomato & red pepper sauce  
Grilled Sea Bass & Zeytinyağlı Pırasa Antep pistachio crust, baby leeks, carrots & rice (S/D/N)  
Turkish Spoon Salad chopped vegetables, pomegranate dressing & pistachio (N)  
Pistachio Rice pistachio pilaf, spinach & herbs (D/G/N)

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Hazelnut Baklava whipped kaymak, caramelized milk sorbet, cinnamon (D/G/N)  
Fırın Sütlaç traditional Anatolian rice pudding, raspberries, rose ice cream & lokum (D)

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

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## MARMARA

Islı Patlıcan aubergine & walnut purée, crispy-coated aubergine chips (G/N)

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

Cıĝ Köfte beef tartare with bulgur & baby gem (G)

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

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Börek filo-wrapped feta cheese with carrots, courgette & walnuts (D/G/N)

Two Cheese Pide from The Black Sea with a slow-cooked organic egg (D/G)

Adana Kebab hand-cut lamb & burnt tomato (G)

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Grilled Seabass & Zeytinyaĝlı Pırasa antep pistachio crust, baby leeks, carrots & rice (S/D/N)

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

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

Fried Okra with tomato, preserved lemon & herbs (G)

Triple-Cooked Chips garlic, lemon & chilli (G)

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Hazelnut Baklava whipped kaymak, caramelized milk sorbet, cinnamon (D/G/N)

Meyve Tabakası seasonal fruit platter with apricot & lime sorbet

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## ANATOLIAN

Islı Patlıcan aubergine & walnut purée, crispy-coated aubergine chips (G/N)

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

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

Çıg Köfte beef tartare with bulgur & baby gem (G)

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Two Cheese Pide from The Black Sea with a slow-cooked organic egg (D/G)

Börek filo-wrapped feta cheese with carrots, courgette & walnuts (D/G/N)

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

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Grilled Seabass & Zeytinyađlı Pirasa antep pistachio crust, baby leeks, carrots & rice (S/D/N)

Australian Grain-fed Rib-eye Turkish coffee & Isot rub, crispy Zaatar potatoes (G)

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

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

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

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Hazelnut Baklava whipped kaymak, caramelized milk sorbet, cinnamon (D/G/N)

Künefe baked Kadayif pastry, melted Majdule cheese, rose & orange,  
blossom syrup, pistachio ice cream (D/G/N)

Meyve Tabađı seasonal fruit platter with apricot & lime sorbet

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