

RÜYA

DUBAI

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 (D/G/F/E/R/SS)

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

Muhammara 60
roasted red pepper, tomato &
walnut dip with sourdough (G/TN/SS/V/VG)

Börek 65
filo-wrapped feta cheese with
carrots, courgette & walnuts (D/G/TN/V)

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

Isli Patlican 60
aubergine & walnut purée,
crispy-coated aubergine chips (G/TN)

CAVIAR

Served with Zaatar blini, egg, chives, lemon labneh, crispy capers (D/G/F/E/R/SS)

Beluga
30g 1,165 50g 1,540

Oscietra
30g 615 50g 800

COLD / SOĞUK

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

Heritage Tomato Salad 70
tomato salad with shallots,
spiced walnuts (D/G/TN/SS/V)

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

Levrek 95
thinly sliced raw sea bass with mustard,
apple & shaved radish (D/F/TN/R/MUS/SOY/SS)

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

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

Karpuz Domates 80
compressed watermelon, labneh,
feta cheese & tomato (D/TN/V/SS)

Oyster 33
fresh oyster served with tomato, preserved
lemon & pomegranate sauce (CR/R)

Turkish Spoon Salad 65
chopped vegetables, pomegranate
dressing & pistachio (TN/VG)

Tuna Tartar 95
yellowfin tuna marinated with bulgur, tomato
chili & topped with crispy filo pastry (D/G/F/R)

HOT / SICAK

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

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 (MO/C)

Truffle Börek 105
crispy filo dough stuffed with aged
cheese, truffle & honey (D/G/E/SS)

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

Izgara Enginar 105
grilled artichokes, pomegranate
& pine nuts (TN/VG)

Şiş Kalamar 105
grilled baby calamari skewer, cherry tomatoes,
Halhal olives & chili-herb sauce (D/MO/SUL)

BREAD OVEN / FIRIN

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

Two Cheese Pide from Black Sea
with a slow-cooked egg (D/G/E) 90

with fresh truffle & a
slow-cooked egg (D/G/E) 165

Short Rib Pide 105
slow-cooked short rib,
horseradish labneh sauce (D/G/F/SS)

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

LARGER PLATES / BÜYÜK TABAKLAR

Grilled Sea Bass & Zeytinyağlı Pirasa 205
Antep pistachio crust, baby leeks,
carrots & rice (D/F/TN)

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

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

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

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

Güveç 95
clay pot vegetables in a tomato
& red pepper sauce (D/V/C)

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

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 (VG)

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

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

Mixed Olives 20
marinated with olive oil,
garlic, herbs (VG)

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

(G) Gluten (D) Dairy (P) Peanuts (TN) Tree Nuts (SOY) Soybean (SS) Sesame (E) Egg (C) Celery (L) Lupin (F) Fish
(CR) Crustaceans (MO) Mollusks (MUS) Mustard (SUL) Sulphites (V) Vegetarian (VG) Vegan (R) Raw

For additional dietary requirements, please reach out to our team. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All prices are in UAE Dirhams and are inclusive of all applicable taxes and fees. *Items are locally sourced.