

RÜYA

DUBAI

BUSINESS LUNCH

AED 130 per person

Ezogelin Çorbasi red lentil soup with minted chili butter (D/G/V)

TO START

Choose one

- Muhammara roasted red pepper, tomato, & walnut dip with sourdough (G/TN/SS/V/VG)
Levrek thinly sliced raw sea bass with mustard, apple & shaved radish (SS/MUS/D/G/TN/R/SOY)
Kısır Salad bulgur wheat, tomato, cucumber, spring onion, mint & parsley (G/VG)
Gavurdağı tomato salad with shallots, spiced walnuts (G/D/N/SS/V)

TO FOLLOW

Choose one

Served with Pistachio Rice (D/G/TN)

- Two Cheese Pide with a slow-cooked organic egg (D/G/E)
* add fresh truffle 3g 80
Short Rib Pide grilled slow-cooked short rib, horseradish labneh sauce (G/D/F)
Güveç clay pot vegetables, tomato & red pepper sauce (D/V)
Şiş Tavuk Kebab yogurt & chili-marinated grilled chicken (D/G)

SWEET PART

*additional 55

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

(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 inclusive of all applicable taxes and fees. * Items are locally sourced.