

AEGEAN

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

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

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

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

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

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

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

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

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

Hazelnut Baklava whipped kaymak, caramelized milk sorbet, cinnamon (D/G/TN/VG/V)

Fırın Sütlaç traditional Anatolian rice pudding, raspberries, rose ice cream & lokum (D/E)



MARMARA

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

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

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

Gavurdaği tomato salad with shallots, spiced walnuts (D/G/TN/SS/V)

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

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

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

Grilled Seabass & Zeytinyağli Pirasa antep pistachio crust, baby leeks, carrots & rice (F/D/TN)

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

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

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

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

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

Meyve Tabaği seasonal fruit platter with apricot & lime sorbet (VG/V)

(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.



ANATOLIAN

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

Gavurdaği tomato salad with shallots, spiced walnuts (D/G/TN/SS/V)

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

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

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

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

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

Grilled Seabass & Zeytinyağli Pirasa antep pistachio crust, baby leeks, carrots & rice (F/D/TN)

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/TN)

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

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

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

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

 $\begin{tabular}{ll} Meyve Tabag\'i seasonal fruit platter with a pricot \& lime sorbet (VG/V) \\ \end{tabular}$

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