

RÜYA

D U B A I

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)
Antep Fistikli Rafik feta cheese, goat curd, pistachios & pide bread (D/G/TN/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 (D/G/F)
Mantarli Keşkek barley risotto, wild mushrooms, truffle & sage (D/G/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 are inclusive of all applicable taxes and fees. *Items are locally sourced.