

# 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)

## CAVIAR

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

Beluga		Oscietra	
30g	1,165	30g	615
50g	1,540	50g	800

## 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)

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

## COLD / SOĞUK

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

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

**Oyster & Caviar 145**  
freshly shucked osyter topped with Oscietra  
caviar, pomegranate dressing (F/CR/R)

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

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

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

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

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

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

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

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

## HOT / SICAK

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

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

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

**Zeytinyağlı Ahtapot 145**  
marinated & grilled octopus with chilli,  
black-eyed beans, green apple vinaigrette (MO/C)

**Şiş Tavuk Kebap 115**  
yogurt & chili-marinated  
grilled chicken (D/G)

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

**Mushroom Kebap 80**  
grilled oyster mushrooms with harissa glaze,  
served with smooth cacık (D/V/SOY/SS)

**\*Adana Kebap 125**  
hand-cut lamb &  
burnt tomato (G)

## 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/V) 90

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

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

**Fresh Bread Basket (D/G/SS/V) 40**  
Pide / Simit / Sourdough

## MAINS / ANA YEMEKLER

**Whole Grilled Lobster 390**  
served with orzo, tomatoes &  
a zesty lemon drizzle (D/G/F/CR)

**Wagyu Kebap 350**  
grade 9+ Wagyu striploin skewer with smoky  
roasted tomato & capsicum sauce (D)

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

**Keşkek 175**  
barley risotto, pulled lamb  
& spices (D/G)

**Fish of the Day**  
freshly-caught seasonal fish (F)  
*Ask your server for today's special  
& additional dietary requirements*

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

**Lamb Cutlets 205**  
smoked aubergine, tomato  
& minted yogurt (D)

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

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

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

## TO ADD / İLAVE

**Chili Plate 30**  
harissa, Turkish chili pepper  
& chopped chili (V/VG)

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

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

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

**Mixed Olives 20**  
marinated with olive oil,  
garlic, herbs (V/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.