

# RÜYA

DUBAI

## AEGEAN

Islı Patlıcan 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)  
Heritage Tomato Salad tomato salad with shallots, spiced walnuts (D/G/TN/SS/V)  
Fresh Bread Basket (D/G/SS)

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

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Adana Kebap hand-cut lamb & burnt tomato (G)  
Whole Corn-fed Baby Chicken smoked paprika walnut sauce, chili butter (D/G/TN)  
Grilled Sea Bass & Zeytinyađlı 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)

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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)

(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. \* Items are locally sourced.

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## MARMARA

Islı Patlıcan aubergine & walnut purée, crispy-coated aubergine chips (G/TN)  
Lakerda salt-cured yellow-fin tuna, compressed cucumber & tarama (F/G/R)  
Muhammara roasted red pepper, tomato & walnut dip (G/TN/SS/V/VG)  
Heritage Tomato Salad tomato salad with shallots, spiced walnuts (D/G/TN/SS/V)  
Fresh Bread Basket (D/G/SS)

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Börek filo-wrapped feta cheese with carrots, courgette & walnuts (D/G/N/V)  
Two Cheese Pide from Black Sea with a slow-cooked egg (D/G/E)  
Şiş Tavuk Kebap yogurt & chili-marinated grilled chicken (D/G)

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Grilled Seabass & Zeytinyađlı Pirasa antep pistachio crust, baby leeks, carrots & rice (F/D/TN)  
Australian Grain-fed Rib-eye Turkish coffee & isot rub, crispy Zaatar potatoes (G)  
Mantarlı Keşkek barley risotto, wild mushrooms, truffle & sage (D/G/V)  
Turkish Spoon Salad chopped vegetables, pomegranate dressing & pistachio (TN/VG)  
Triple-Cooked Chips garlic, lemon & chilli (G/V)

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Hazelnut Baklava whipped kaymak, caramelized milk sorbet, cinnamon (D/G/TN/VG)  
Meyve Tabađı seasonal fruit platter with apricot & lime sorbet (VG/V)

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(MUS) Mustard (SUL) Sulphites (V) Vegetarian (VG) Vegan (R) Raw  
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## ANATOLIAN

Islı Patlıcan aubergine & walnut purée, crispy-coated aubergine chips (G/TN)

Heritage Tomato Salad 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)

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

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Truffle Pide with a fresh truffle & 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)

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Grilled Seabass & Zeytinyağlı Pırasa 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)

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

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

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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)

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