



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)

Tirnak pide bread butter & marinated olives (D/G/N)

Simit Caviar Oscietra caviar, sour labneh, toasted simit bread (F/D/G/SS/R)

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

NV Louis Roederer Brut Premiere, Champagne, France (75ml)

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

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

Kavaklıdere Egeo Rosé, Aegean, Turkey (75ml)

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

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

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

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

B.P. Rothschild, Escudo Rojo, Grand Reserva, Chile (150ml)

DESSERT

Anatolian Toast saffron & egg bread, star anise and caramel sauce,
roasted peach, mastic ice cream (D/G/TN/E/SOY)

Taylor's, Tawny Port, Portugal (40ml)

(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.

All prices are in UAE Dirhams and inclusive of all applicable taxes and fees.