RÜYA

DUBAI

ANATOLIAN EXPERIENCE ₯ 440 per person
+ Wine Pairing ₯ 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
30g *1,165* 50g *1,540*

Oscietra
30g *615* 50g *800*

MEZE

Simit & Caviar Bite *140*
toasted simit bread, sour labneh, Oscietra caviar (D/G/F/E/R/SS)

Antep Fistikli Rafik *70*
feta cheese, goat curd, pistachios & pide bread (D/G/TN/SS/V)

Çıtır Kalamar *75*
simit-coated baby squid, avocado haydari & tomato sauce (D/G/MO/SS)

Börek *70*
filo-wrapped feta cheese with carrots, courgette & walnuts (D/G/TN/V)

Isli Patlican *65*
aubergine & walnut purée, crispy-coated aubergine chips (G/TN/V)
Locally sourced

Muhammara *65*
roasted red pepper, tomato & walnut dip with sourdough (G/TN/SS/V/VG)
Locally sourced

COLD / SOĞUK

Lakerda *100*
salt-cured yellow-fin tuna, compressed cucumber & tarama (D/G/F/R)

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

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

Tuna Tartare *100*
yellowfin tuna marinated with bulgur, tomato chili & topped with crispy filo pastry (D/G/F/R)

Ciğ 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 *75*
tomato salad with shallots, spiced walnuts (D/G/TN/SS/V)

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

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

Oyster & Caviar *150*
freshly shucked osyter topped with Oscietra caviar, pomegranate dressing (F/CR/R)

Oyster *40*
fresh oyster served with tomato, preserved lemon & pomegranate sauce (CR/R)

HOT / SICAK

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

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

Umut's Bayildi *110*
confit of aubergine, slow-cooked onions, tomato, feta & pine nuts (D/TN/V)

Adana Kebap *130*
hand-cut lamb with chili & burnt tomato (G)
Locally sourced

Truffle Börek *110*
crispy filo dough stuffed with aged cheese, truffle & honey (D/G/E/SS)

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

Zeytinyağli Ahtapot *150*
marinated & grilled octopus with chili, black-eyed beans, green apple & lemon garlic dressing (MO/C)

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 *115*
slow-cooked short rib, horseradish labneh sauce (D/G/C)

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

MAINS / ANA YEMEKLER

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

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

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

Grilled Sea Bass & Zeytinyağli Pirasa *215*
Antep pistachio crust, baby leeks, carrots & rice (D/F/TN)

Whole Corn-fed Baby Chicken *185*
smoked paprika walnut sauce, paprika chili butter (D/G/TN)

24-hours Slow-cooked Short Rib *280*
Turkish chili BBQ glaze & spiced Konya chickpea purée (D/C)

Lamb Cutlets *215*
smoked aubergine, tomato & minted yogurt (D)

Manti *170*
Beef and lamb stuffed pasta with garlic yoghurt and chili butter (D/G/E)

Keşkek *180*
barley risotto, pulled lamb & spices (D/G)

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

TO ADD / İLAVE

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

Triple-Cooked Chips
garlic lemon & chili (G/V/VG) *55*
truffle & Parmesan (D/G/V) *70*

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

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

Grilled Vegetable Şiş *50*
baby vegetables with pomegranate dressing, pomegranate seeds & pine nuts (TN)

Mixed Olives *25*
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.