

RÜYA

DUBAI

BUSINESS LUNCH

₪139 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)

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

TO FOLLOW

Choose one

Served with Pistachio Rice (D/G/TN)

Two Cheese Pide slow-cooked egg (D/G/E)

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

Şiş Tavuk Kebab yogurt & chili-marinated grilled chicken (D/G)

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

*add fresh truffle 3g **80**

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.