

RÜYA

D U B A I

ANATOLIAN EXPERIENCE ₦ 500 per person
+ Wine Pairing ₦ 300 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

Osciètre
30g 615 50g 800

BITES & DIPS

Börek 75

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

Antep Fistikli Rafik 80

feta cheese, goat curd, pistachios & pide bread (G/D/TN/SS/V)

Çitir Kalamar 85

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

Simit & Caviar Bite 145

toasted simit bread, sour labneh, Osciètre caviar (G/D/SS/E/F/R)

Isli Patlican 70

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

Locally sourced

Muhammara 70

roasted red pepper, tomato & walnut dip with sourdough (G/TN/SS/VG)

Locally sourced

STARTERS / SOĞUK

Heritage Tomato Salad 75

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

Kale Salad 70

pomegranate & lime dressing, hazelnut, dried strawberries, Izmir tulum cheese (D/TN/SUL/V)

Haloumi & Mixed Leaf Salad 85

fresh mixed lettuce, cucumber & yogurt dressing, cornbread croutons (G/D/SS/SUL/V)

Ciğ Köfte 90

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

Levrek 95

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

Tuna Tartare 100

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

BREAD OVEN / FIRIN

Lahmacun 90

with spicy lamb, vegetables & herbs (G)

Two Cheese Pide 95

with a slow-cooked egg (G/D/E/V)

Fresh Black Truffles

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

Truffle Cheese Pide 170

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

Short Rib Pide 120

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

RÜYA DISHES

Lamb Keşkek 185

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

Truffle Börek 120

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

Umut's Bayıldı 115

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/SOY/SS/SUL/V)

Locally sourced

Mushroom Keşkek 185

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

Manti 170

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

Whole Corn-fed Baby Chicken 185

smoked paprika walnut sauce, paprika chili butter (G/D/TN)

Dolma 175

Swiss chard stuffed with beef & rice, garlic yogurt (D)

SEAFOOD / DENİZDEN

Grilled Sea Bass & Zeytinyağlı Pirasa 225

Antep pistachio crust, baby leeks, carrots & rice (D/TN/F)

Grilled Salmon 225

black-eyed beans stew, dill leaf & lemon (F)

Turbot from Black Sea 520

green salad with mustard dressing (MUS/SUL)

Şiş Kalamar 115

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

Zeytinyağlı Ahtapot 155

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

TO ADD / İLAVE

Triple-Cooked Chips

garlic lemon & chili (G/VG) 55
truffle & Parmesan (G/D/V) 95

Pistachio Rice 50

pistachio pilaf, spinach & herbs (G/D/TN/V)

Locally sourced

Chili Plate 30

harissa, Turkish chili pepper & chopped chili (VG)

Turkish Spoon Salad 70

chopped vegetables, pomegranate dressing & pistachio (TN/VG)

Locally sourced

Grilled Vegetable Şiş 50

baby vegetables with pomegranate dressing, pomegranate seeds & pine nuts (TN)

GRILL / İZGARA

Wagyu Striploin Steak 300g 480

grade 8-9 Wagyu beef, roasted garlic, grilled cherry tomatoes & kil peppers

Australian Grain-fed Rib-eye 300g 310

Turkish coffee & isot rub, crispy Zaatar potatoes (G/SS)

Tomahawk Steak 1.2kg 895

grilled cherry tomatoes & kil peppers, herb sauce (SUL)

Adana Kebap 155

hand-cut lamb with chili & burnt tomato (G)

Locally sourced

Wagyu Kebap 380

grade 8-9 Wagyu skewer with smoky roasted tomato & capsicum sauce (D/SUL)

24-hours Slow-cooked Short Rib 295

Turkish chili BBQ glaze & spiced Konya chickpea purée (D/C)

Şiş Tavuk Kebap 130

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

Lamb Cutlets 230

smoked aubergine, tomato & minted yogurt (D)