

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

Oscietra
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)

Çıtır Kalamar 85
simit-coated baby squid, avocado
haydari & tomato sauce (G/D/SS/MO)

Simit & Caviar Bite 145
toasted simit bread, sour labneh,
Oscietra 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)

Halloumi & Mixed Leaf Salad 85
fresh mixed lettuce, cucumber & yogurt
dressing, cornbread croutons (G/D/SS/SUL/V)

Çiğ 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 Bayildi 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

Turkish Spoon Salad 70
chopped vegetables, pomegranate dressing & pistachio (TN/VG)

Locally sourced

GRILL / IZGARA

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)

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

Chili Plate 30
harissa, Turkish chili pepper
& chopped chili (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.