

RÜYA

DUBAI

BUSINESS LUNCH

₪139 per person

Ezogelin Çorbası

red lentil soup & pide bread, finished with a minted chili butter (G/D/SS/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 (D/TN/SOY/SS/F/MUS/R)

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

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

TO FOLLOW

Choose one

Served with Pistachio Rice (D/G/TN/V)

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

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

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

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 each

Fırın Sütlaç traditional Anatolian rice pudding, raspberries, rose ice cream &
lokum (D/E)

Orange Revani orange almond cake, vanilla orange ganache, charred orange ice
cream (D/TN/SOY/E)

(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 inclusive of all applicable taxes and fees.