



GLUTEN FREE

STARTERS / SOGUK

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

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

Kale Salad pomegranate & lime dressing, hazelnut, dried strawberries, Izmir tulum cheese (D/TN/SUL/V) **70**

RÜYA DISHES

Dolma Swiss Chard stuffed with short ribs and rice, garlic yogurt (D) **175**

Umut's Bayildi confit of aubergine, slow-cooked onions, tomato, feta & pine nuts (D/TN/V) **115**

Pistachio Rice pistachio pilaf, spinach & herbs (D/TN/V) **50**

SEAFOOD / DENIZDEN

Zeytinyagli Ahtapot marinated & grilled octopus with chili, black-eyed beans, green apple & lemon garlic dressing (MO/C) **155**

Grilled Seabass & Zeytinyagli Pirasa antep pistachio crust, baby leeks, carrots & rice (D/TN/F) **225**

Grilled Salmon black eye beans stew, dill leaf and lemon (F) **225**

Turbot from Black Sea green salad with mustard dressing (MUS/SUL) **520**

GRILL / IZGARA

Lamb Cutlets smoked aubergine, tomato & minted yogurt (D) **230**

Wagyu Striploin Steak 300g grade 8-9 Wagyu beef, roasted garlic, grilled cherry tomatoes & kil peppers **480**

Wagyu Kebap grade 8-9 Wagyu skewer with smoky roasted tomato & capsicum sauce (D) **380**

24 hours Slow Cooked Short rib spiced Konya chickpea puree (D/C) **295**

DESSERT

Orange Revani orange almond cake, vanilla orange ganache, charred orange ice cream (D/TN/SOY/E) **75**

(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.