

RÜYA

DUBAI

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)

STARTERS / SOĞUK

Börek 75
filo-wrapped feta cheese with
carrots, courgette & walnuts (G/D/TN/V)

Muhammara 70
roasted red pepper, tomato &
walnut dip with sourdough (G/TN/SS/VG)

Locally sourced

Islı Patlıcan 70
aubergine & walnut purée,
crispy-coated aubergine chips (G/TN/V)

Locally sourced

Simit & Caviar Bite 145
toasted simit bread, sour labneh,
Oscietra caviar (G/D/SS/E/F/R)

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)

Çiğ Köfte 90
beef tartare with
bulgur & baby gem (G/R)

Tuna Tartare 100
yellowfin tuna marinated with bulgur, tomato
chili & topped with crispy filo pastry (G/D/F/R)

HOT / SICAK

Şiş Tavuk Kebap 130
yogurt & chili-marinated
grilled chicken (G/D)

Adana Kebap 155
hand-cut lamb with chili
& burnt tomato (G)

Locally sourced

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

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

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

BREAD OVEN / FIRIN

Fresh Bread Basket 40
Pide / Simit / Sourdough
(G/D/SS/V)

Two Cheese Pide from Black Sea
with fresh truffle & a slow-cooked egg (G/D/E/V) 170
with a slow-cooked egg (G/D/E/V) 95

Short Rib Pide 120
slow-cooked short rib,
horseradish labneh sauce (G/D/C)

Lahmacun 90
with spicy lamb, vegetables
& herbs (G)

LARGER PLATES / BÜYÜK TABAKLAR

**Grilled Sea Bass &
Zeytinyağlı Pirasa 225**
Antep pistachio crust, baby leeks,
carrots & rice (D/TN/F)

**Australian Grain-fed
Rib-eye 300g 310**
Turkish coffee & isot rub,
crispy Zaatar potatoes (G/SS)

24-hours Slow-cooked Short Rib 295
Turkish chili BBQ glaze & spiced
Konya chickpea purée (D/C)

Lamb Keşkek 185
barley risotto, pulled lamb
& spices (G/D)

Mushroom Keşkek 185
barley risotto, wild mushrooms,
truffle & sage (G/D)

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/E/TN)

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

TO ADD / İLAVE

Chili Plate 30
harissa, Turkish chili pepper
& chopped chili (VG)

Triple-Cooked Chips
garlic lemon & chili (G/VG) 55
truffle & Parmesan (G/D/V) 95

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

Locally sourced

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

Locally sourced

(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.