

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)

Tirnak pide bread homemade butter, marinated olives & Zaatar (G/D/TN/SS)

Simit Caviar Oscietra caviar, sour labneh, toasted simit bread (G/D/SS/F/E/R)
Islı Patlıcan aubergine & walnut purée, crispy-coated aubergine chips (G/TN/V)
NV Louis Roederer Brut Premiere, Champagne, France (75ml)

Ciğ Köfte beef tartare with bulgur & baby gem (G/R)
Tuna Tartare yellowfin tuna marinated with bulgur, tomato chili & topped with
crispy filo pastry (G/D/F/R)
Kavaklıdere, Egeo Rosé, Türkiye (75ml)

Manti beef and lamb stuffed pasta with garlic yoghurt & chili butter (G/D/E)
Two Cheese Pide from Black Sea with a slow-cooked egg (G/D/E/V)

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24-hours Slow-cooked Short Rib Turkish chili BBQ glaze & spiced Konya
chickpea purée (D/C)
Umut's Bayıldı confit of aubergine, slow-cooked onions, tomato, feta & pine
nuts (D/TN/V)
Kavaklıdere, Yakut Red, Türkiye (150ml)

Anatolian Toast saffron & egg bread, star anise and caramel sauce,
roasted peach, mastic ice cream (G/D/TN/SOY/E)
Taylor's, Tawny Port, Portugal (40ml)

(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.