RÜYA

DUBAI

ANATOLIAN EXPERIENCE Đ 500 per person
+ Wine Pairing Đ 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 9:30 pm)

CAVIAR

served with Zaatar blini, egg, chives, lemon labneh, crispy capers (D/G/E/F/SS/R)

Oscietra
30g *615* 50g *800*

FRESHLY BAKED BREAD

served with homemade butter

Sourdough (G/V) *10*

Tirnak Pide (D/G/SS/V) *10*

Simit (D/G/SS/V) *10*

STARTERS & SALADS

Enginar Salad *90*
shaved artichoke salad, grilled baby gem lettuce, Obruk cheese, silky green herb dressing, sourdough croutons (C/D/G)

Domates Salad *85*
assorted heritage tomatoes, fresh tomato purée, green peppers, red onion, creamy Ezine cheese (D/G/MUS)

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

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

Isli Patlican *70*
aubergine & walnut purée, crispy-coated aubergine chips (G/TN/V)
Locally sourced

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

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

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

HOT

Bone Marrow & Hummus *100*
roasted bone marrow, diced short ribs, homemade smooth hummus & Tirnak pide (C/D/G/SS)

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

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

Izgara Karides *160*
grilled prawns, homemade spiced lobster sauce, garlic & sourdough bread (C/D/G/CR)

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

Adana Kebap *155*
hand-cut lamb with chilli & burnt tomato (G)
Locally sourced

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

Truffle Börek *120*
crispy filo dough stuffed with aged cheese, truffle & honey (D/E/G/SS)

BREAD OVEN

Two Cheese Pide from the Black Sea *95*
with a slow-cooked egg (D/G/E/V)

Truffle Cheese Pide *170*
with fresh truffle, slow-cooked egg (D/G/E/V)

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

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

MAINS

Mantarli Keşkek *185*
barley risotto, wild mushrooms, truffle & sage (D/G/V)

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

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

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

Manti *170*
beef & lamb stuffed pasta with garlic yoghurt & chilli butter (D/E/G)

Lamb Shank *215*
slow-cooked Australian lamb shank, lamb jus, pearl onions, baby carrots & spinach (D)

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

Wagyu Şiş Kebap *280*
Wagyu beef skewer, smoky roasted tomato & capsicum sauce (D/SUL)

SIDES

Kıl Bıber *55*
char-grilled long Turkish Kıl peppers, toasted sesame, tahini & black garlic sauce (D/SS)

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

Fresh Black Truffles
3g *80* 6g *160*
**add with any dish you like*

Chili Plate *30*
harissa, Turkish chilli pepper & fresh chopped chilli (VG)

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

(C) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (P) Peanuts (TN) Tree Nuts (SOY) Soybean (SS) Sesame (L) Lupin
(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.