



LEVANT & NAR

COLD MEZZEH

TULUM PEYNIRI (V, D) <i>Signature</i>	35
Char-Grilled Red Bell Pepper with Traditional Turkish Tulum Cheese	
ACILI EZME (V)	30
Finely Chopped Seasonal Vegetables and Fresh Herbs with Spicy Sour Pomegranate Sauce	
CERKEZ TAVUK (G, D, N)	35
Slow Cooked Shredded Chicken with Walnut	
YAPRAK SARMA (V, N)	30
Stuffed Vine Leaves with Onion, Rice, Black Currant, Pine Seeds, Pimento with Olive Oil and Lemon	
HUMMUS (V)	30
Chickpeas Puree with Tahini and Olive Oil	
MOUTABAL (V, D)	30
Char-Grilled Eggplant Puree, Tahini, Pomegranate	
SHANKLISH (V, D)	32
Aged Spicy Cheese with Parsley, Onion and Tomato	
LEVREK MARIN (S)	45
Marinated Sea Bass, Onion, Orange Segment & Bottarga	

SALAD

GAVURDAG SALATA (V, N)	49
Chopped Tomato, Cucumber, Red Onion, Roast Red Bell Pepper, Parsley Served with Walnut, Pomegranate Olive Oil and Lemon Dressing	
ROKA SALATA (V, D, N)	45
Fresh Chopped Arugula Leaves, Tomatoes, White Cheese, Sumac, Walnut, Garlic Olive Oil and Lemon Dressing	
FATTOUSH (V, G) <i>Signature</i>	49
Freshly Chopped Vegetables, Sumac, Lemon, Roasted Bread, Pomegranate Molasses and Olive Oil	
TABOULEH (V, G)	45
Finely Chopped Parsley, Mixed with Tomato, Mint, Onion, Fine Bulgur with Olive Oil and Lemon Dressing	

HOT MEZZEH

TEREYAGDA KARIDES (D, S) <i>Signature</i>	60
Sautéed Shrimp, Bell Peppers and Tomato in Garlic Butter, Chili Flakes, Oregano	
PACANGA BOREK (G, D)	55
Traditional Breaded Puff Pastry Parcels, Filled with Pastrami, Cheese, Capsicum Served with Homemade Warmed Tomato Sauce	
KIBBEH (G, D, N, S)	60
Lobster, Bulgur Shape in Patty, Pine Nuts with Labneh Zaatar	
SAWDET DJAJ B RUB RUBAN	40
Chicken Liver, Cooked in Pomegranate Molasses and Garlic	
TAVUK KANADI (D)	45
Char-Grilled Chicken Wings, Garlic, Pepper Paste, Yogurt, Cumin, Chili Flakes and Pomegranate Molasses	
IZGARA AHTAPOT (D, S)	55
Grilled Octopus with Artichoke, Tossed with Butter and Herbs	

FROM THE OVEN

PEYNIRLI PIDE (V, G, D)	40
Pide Cheese	
LAHMACUN (G, D) <i>Signature</i>	45
Classic Turkish Thin and Crispy Dough, Topped with Spiced Lamb Ground Meat	
SUCUK PIDE (G, D)	45
Turkish Beef Sucuk with Cheese	
ISPANAKLI PIDE (V, G, D, N)	40
Spinach, Crushed Walnut and Cheese	
ZAATAR MANAKEESH (V, G)	35
Zaatar, Olive Oil, Served with Sliced Black Olive, Herbs and Tomato	

SOUP

ETLI ARPA SEHRIYE CORBA (G)	45
Orzo, Lamb, Onion, Garlic, Coriander, Tomato Paste	
LENTIL SOUP (V, G, D)	40
Lentil, Onion, Carrot, Cumin, Lemon Juice	

Dishes indicated with (V) Suitable for Vegetarians, (G) Gluten, (D) Dairy, (N) Nuts, (A) Alcohol, (S) Seafood.
Please let us know of any allergies or special dietary requirements that we should be aware of to prepare your food accordingly.
All prices are in AED and are inclusive of 10% service charge, 7% destination fee and 5% VAT.

FROM THE GRILL

ADANA KEBAB (G, D) Spiced Lamb Kebab on Flat Lavash Bread with Grilled Tomato, Red Chili, Sumac Onion and Pilav	105
KUZU SIS (G, D) Lamb Cubes in Skewer with Sumac Onion and Bulgur Pilav	115
TAVUK SIS (G, D) Marinated Grill Chicken Kebab with Sumac Onion, Grilled Chili & Pilav	95
KARISIK IZGARA (G, D) <i>Signature</i> Char-Grilled Adana Kebab, Shish Tavuk, Lamb Shish, Turkish Sucuk Served with Grilled Chili and Bulgur Pilav	150
GRILLED LAMB RACK (D) Char-Grilled, Individually Carved, and Cooked for You Served with Side Dish and Sauce	220

FROM THE SEA

MIX SEAFOOD PLATTER (G, D, S) Pan Seared Salmon, Sea-bass, Tiger Prawn, Calamari and Omani Lobster Served with Warmed Barley Salad	MARKET PRICE
TUZDA BALIK (A, S) <i>Signature</i> Baked Whole Sea Bass in Salt Crust, Rocca Salad, Flambéed with Raki	150
IZGARA KARIDES (D, S) Marinated Tiger Prawn	160
BALIK GUVEC (G, D, S) Steamed Half Lobster, Shrimp and Calamari Baked in Oven Served with Side Pilav	145

MAIN DISH

ISKENDER KEBAB (G, D) <i>Signature</i> Traditional Sliced Beef Kebab, Topped with Special Tomato Sauce Creamy Pan Yoghurt and Grilled Pepper	120
MANTI (G, D) Turkish Pasta Filled with Minced Beef, Topped with Garlic Yoghurt and Homemade Tomato Sauce	85
TESTI KEBAB FOR 2 PERSONS (D) <i>Signature</i> Lamb Meat with Onion, Garlic and Tomato, Cooked Traditional Way in the Clay Pot	220
ALINAZIK KEBAB (D) Char-Grilled Beef Kebab with Creamy Eggplant Puree Topped with Garlic Yoghurt	110
LAMB MANSAF (G, D, N) Lamb Shank, Rice and Nuts with Jammed Sauce	120

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SIDE DISH

Pilav, Turkish Vermicelli Rice (V, G, D)	25
Bulgur Rice (V, G, D)	
Steam Vegetable (V, D)	
Parsley Potato (V, D)	

DESSERT

KUNEFEE (V, G, D, N)	50
Crispy Kadaif Dough with Cheese Filling and Milky Ice Cream	
BAKLAVA (V, G, D, N)	50
Turkish Baklava Served with Ice Cream	
FIRIN SUTLAC (V, D, N)	45
Baked Rice Pudding Served with Hazelnut	
UMM ALI (V, G, D, N)	40
Puff Pastry, Fresh Milk, Raisin, Pistachio	
RUMELI TATLISI (V, D)	45
Creamy Yogurt Custard, Flavoured with Gum Mastic, Mixed Wild Berries	
FRUIT PLATTER (V)	50
Sliced Seasonal Fruit Platter	
TURKISH ICE CREAM (V, D, N)	45
Choose Your 3 Scoop of Ice Cream	
Milky, Vanilla, Pistachio, Chocolate and Strawberry	
LOKUM TROLLEY (D, N)	100 g / 30
Pick up Any Kind of Lokum Flavour from Our	
Trolley to Your Table	150 g / 40

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