

DINING MENU

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	
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	
MUTABAL (V, D)	30
Char-Grilled Eggplant Puree, Tahini, Pomegranate	
MUHAMMARA (V, D)	30
Pepper Paste, Tomato Paste, Walnut, Olive Oil, Herbs	
BAKLA FAVA (V)	30
Boiled Bakla Beans, Onion, Carrot, Dill, Garlic, Olive Oil	
KOPOGLU (V, D)	40
Fried Eggplant, Zucchini, Potato, Bell Pepper Served with Labneh, Tomato Sauce	
MERCIMEK KÖFTE (V, G) <i>Signature</i>	30
Traditionally Cooked Lentil, Bulgur, Onion, Parsley, Tomato Paste, Fresh Onion Served with Lettuce	
PATLICAN HERSE (V)	30
Smoked Eggplant, Tomato, Garlic, Parsley, Smoked Bell Pepper, Fresh Onion, Olive Oil	
ISPANAK BORANI (V, D)	50
Sautéed Spinach, Garlic Served with Labneh, Pine Seed	
ASSORTED COLD MEZZE PLATTER	75
Hummus, Tulum, Mercimek Köfte, Mutabal, Patlican	

SALAD

FATOUSH (V, G)	40
Freshly Chopped Vegetables, Sumac, Lemon, Roasted Bread, Pomegranate Molasses and Olive Oil	
TABOULEH (V, G)	40
Finely Chopped Parsley, Mixed with Tomato, Mint, Onion, Fine Bulgur with Olive Oil and Lemon Dressing	
ROKA SALAD (V, G, N)	40
Fresh Chopped Arugula Leaves, Tomatoes, White Cheese, Sumac, Walnut, Garlic Olive Oil and Lemon Dressing	
GEVURDAGI (V, N)	40
Chopped Tomato, Cucumber, Red Onion, Roast Red Bell Pepper, Parsley Served with Walnut, Pomegranate Olive Oil and Lemon Dressing	
ROKALI KAŞIK SALATA (V) <i>Signature</i>	50
Chopped Tomato, Cucumber, Roka, Onion Served with Olive Oil, Lemon Dressing	

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HOT MEZZEH

TEREYAGLI KARIDES (D, S) <i>Signature</i>	65
Sautéed Shrimp, Bell Peppers and Tomato in Garlic Butter, Chili Flakes, Oregano	
PACANGA BÖREGI (G, D)	50
Traditional Breaded Puff Pastry Parcels, Filled with Pastrami, Cheese, Capsicum Served with Homemade Warmed Tomato Sauce	
SEAFOOD KIBBEH (G, D, N, S)	65
Lobster, Bulgur Shape in Patty, Pine Nuts with Labneh Zaatar	
CHICKEN LIVER	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)	65
Grilled Octopus with Artichoke, Tossed with Butter and Herbs	
MANTI (D, S)	45
Turkish Pasta Filled with Minced Beef Topped with Garlic Yoghurt, Homemade Tomato Sauce	
KURU PATLICAN DOLMA (V) <i>Signature</i>	35
Traditional Sundried Eggplant stuffed with Rice, Onion, Garlic, Tomato Paste, Fresh Mint	
BATATA HARRA (V)	30
Cube Chopped Potato, Sautéed with Garlic, Spices, Fresh Herbs	
ASSORTED HOT MEZZE PLATTER	95
Paçanga Böregi, Seafood Kibbeh, Manti, Batata Harra, Chicken Liver	

FROM THE OVEN

LAHMACUN (G, D) <i>Signature</i>	45
Classic Turkish Thin and Crispy Dough, Topped with Spiced Lamb Ground Meat	
PEYNIRLI PIDE (V, G, D)	45
Pide Cheese	
SUCUK PIDE (G, D)	45
Turkish Beef Sucuk with Cheese	
SPINACH PIDE (V, G, D, N)	45
Spinach, Crushed Walnut and Cheese	
ZAATAR MANAKEESH (V, G)	45
Zaatar, Olive Oil, Served with Sliced Black Olive, Herbs and Tomato	
KUŞBAŞILI PIDE (G)	65
Chopped Beef, Tomato, Bell Pepper	
TAVUKLU PIDE (G)	55
Chopped Chicken, Bell Pepper, Tomato, Garlic	
VEGETARIAN PIDE (G)	55
Steamed Zucchini, Onion, Mushroom, Bell Pepper, Tomato	

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SOUP

LENTIL SOUP (V, G, D)	35
Lentil, Onion, Carrot, Cumin, Lemon Juice	
ŞEHRIYELI TAVUK ÇORBASI (G, Dt)	40
Vermicelli, Chicken, Chicken Stock, Butter	

FROM THE GRILL

ADANA KEBAP (G, D)	110
Spiced Lamb Kebab on Flat Lavash Bread with Grilled Tomato, Red Chili, Sumac Onion and Pilav	
KUZU SIS (G, D)	110
Lamb Cubes in Skewer with Sumac Onion and Bulgur Pilav	
TAVUK SIS (G, D)	95
Marinated Grill Chicken Kebab with Sumac Onion, Grilled Chili & Pilav	
MIX GRILL (G, D)	170
Char-Grilled Adana Kebab, Shish Tavuk, Lamb Shish, Turkish Sucuk Served with Grilled Chili and Bulgur Pilav	
MIX GRILL FOR 2 (G, D)	320
Chef's selection of Chicken and Meat	
URFA KEBAP (G, D)	110
Chargrilled Lamb Kebab on Flat Lavash Bread, Grilled Tomato, Red Chili, Sumac Onion Served with Pilav	
KUZU PIRZOLA (G, D)	240
Chargrilled Lamb Chop marinated with Yogurt Pepper Paste, Olive Oil Served with Pilav	
PATLICAN KEBABI (G, D)	115
Chargrilled Eggplant and Lamb Mince, Tomato, Bell Pepper, Onion	
BEYTI SARMA (G, D, N)	135
Chargrilled Lamb Mince, Garlic, Parsley, Wrapped in Lavash Topped with Tomato Sauce, Eggplant Yogurt, Pistachio	
TAVUK BUT ŞIŞ (G, D)	115
Chargrilled Chicken Leg marinated with Yogurt, Pepper Paste, Lemon, Olive Oil Served with Pilav	
DANA ŞIŞ (G, D)	155
Chargrilled Beef marinated with Yogurt, Olive Oil, Pepper Paste Served with Pilav	
BABAGANNUŞ KEBAP (G, D)	115
Chargrilled Lamb Mince, Smoked Eggplant, Tomato, Bell Pepper, Garlic, Onion Topped with Melted Butter	

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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	180
MIX SEAFOOD PLATTER FOR 2 (G, D, S) Chef's Selection of Seafood	340
TUZDA BALIK (A, S) Baked Whole Sea Bass in Salt Crust, Rocca Salad, Flambéed with Raki	180
IZGARA KARIDES (D, S) Marinated Tiger Prawn	145
BALIK GUVEC (G, D, S) Oven-baked Steamed Half Lobster, Shrimp, Calamari Served with Side Pilav	145
BALIK BUĞULAMA (G, D, S) <i>Signature</i> Traditionally Cooked Seabass, Tomato, Onion, Garlic, Mushroom Served with Cream	160

MAIN DISH

ISKENDER KEBAP (G, D) <i>Signature</i> Traditional Sliced Beef Kebap, Topped with Special Tomato Sauce Creamy Pan Yoghurt and Grilled Pepper	150
ALINAZIK (D) Char-Grilled Beef Kebab with Creamy Eggplant Puree Topped with Garlic Yoghurt	120
KIREMITTE KÖFTE Oven Baked Meatball, Sautéed Bell Pepper, Onion, Garlic, Tomato Served with White Rice	125
KIREMITTE TAVUK Oven Baked Chicken, Bell Pepper, Onion, Garlic, Tomato Served with White Rice	115
KIREMITTE KUZU Oven Baked Lamb, Sautéed Bell Pepper, Onion, Garlic, Tomato Served with White Rice	135
LAMB RACK (D) Oven Cooked, Individually Carved and Cooked to Order Served with Side Dish and Sauce	220
BEGENDI KEBAP (G, D) <i>Signature</i> Baked Lamb Backstrap Served with Béchamel, Tomato Sauce	145
SEBZE GÜVEÇ (V) Oven Baked Seasonal Vegetables Served with Tomato Sauce, Fresh Herbs	110

SIDE DISH

White Rice (V, G, D)	Grilled Vegetables (V)	Bulgur Rice (V, G, D)	25
Potato Wedges (V)	Steamed Vegetables (V, D)	French Fries (V)	

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DESSERT

KUNEFEE (G, D, N)	55
Crispy Kadaif Dough with Cheese Filling and Milky Ice Cream	
BAKLAVA (V, G, D, N) <i>Signature</i>	55
Traditional Turkish Baklava Served with Ice Cream	
FIRIN SUTLAC (G, D, N)	50
Baked Rice Pudding Served with Hazelnut	
UMALI (G, D, N)	40
Puff Pastry, Fresh Milk, Raisin, Pistachio	
LOKUM TROLLEY (G, D, N)	40 / 100 g
Mix and Match from our selection of Lokum	50 / 150 g
TURKISH ICE CREAM (D) <i>Signature</i>	30
Choose Your 3 Scoop of Ice Cream Milky, Vanilla, Pistachio, Chocolate, Strawberry	
HALVA SOUFFLÉ (G, D, N)	30
Traditional Halva, Milk, Orange, Pistachio, Nuts	
KABAK TATLISI (G, N)	55
Slow-Baked Pumpkin Served with Tahini, Nuts	

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