

TO PONDER

<p>Çıtır kalamar simit coated baby squid, avocado Haydari & spicy red pepper dip (D/G)</p>	<p>Crudite raw vegetables, red pepper yogurt (D)</p>	<p>Islı patlıcan eggplant puree with walnuts, crispy coated eggplant crisps (N/G)</p>	<p>Acılı kanat Fire! Chili grilled chicken wings with Marash pepper</p>	<p>Muhammara roasted red pepper tomato walnut dip (G/N)</p>	<p>Börek filo wrapped feta cheese with carrots, zucchini & walnuts (G/N/D)</p>
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COLD STARTERS

<p>Çiğ köfte beef tartar with bulgur & baby gem (G)</p>	<p>Lakerda salt cured bonito, compressed cucumber & tarama (G)</p>	<p>Levrek seabass sashimi with mustard, apple & shaved radish (D/N/G)</p>	<p>Homemade pastırma cured beef, pickled baby vegetables and grilled sourdough (G)</p>
<p>Fırın pancar roasted baby beetroot, goat cheese & corn bread (D/G/N)</p>	<p>Oysters freshly shucked with tomato & preserved lemon</p>	<p>Tuna raw tuna, Antep pistachio puree, puffed rice Turkish chilli (N)</p>	<p>Karpuz peynir burnt watermelon, sheep cheese, tomato and pine nuts (D/N)</p>

HOT STARTERS

<p>Ezogelin çorbası red lentil soup with chili mint butter (D/G)</p>	<p>Zeytinyağlı ahtapot marinated grilled octopus, black eyed beans & apple vinaigrette</p>	<p>Midye Dolma mussels filled with rice, breadcrumbs & herbs (D/G)</p>	<p>İçli köfte Kibbeh with roasted duck & barberries (G/N/D)</p>	<p>Sarma grilled sarma stuffed with spiced lamb, rice, herbs, consommé (D)</p>
<p>Kuymak soft cheese polenta, wild mushrooms & truffle butter (D/G)</p>	<p>Tavuk ciğeri spiced chicken livers, with corn bread & herbs (G/D)</p>	<p>Imam bayıldı confit of eggplant, slow cooked onion, tomato & feta (D/N)</p>	<p>Lamb mantı tomato, roast garlic, yogurt & thyme (G/D)</p>	<p>Izgara bildircin Raki, fennel & fig marinated quail, with Umut's Quinoa salad, nuts & seeds (A/N)</p>

CENTRAL OVEN

Çağ kebab (per skewer)
Marinated chicken (G/D)
Wagyu beef & lamb (G/D)

Lahmacun
spicy lamb vegetables & herbs (G)

2 Cheese Pide from Black Sea
with slow cooked egg (D/G)

Sujuk durum
homemade sujuk wrap, compressed
cucumber, scallion and chili (D/G)

Yoğurtlu kebab
lamb and wagyu çağ kebab, tomato sauce
& roasted garlic yogurt (D/G)

Baby spinach & kale Gözleme
with Tulum cheese (G/D)

Cheese Pide with homemade (G/D)
Pastırma OR Sujuk

IZGARA

Australian Grain Fed Beef 300g
Turkish coffee & izot rub & crispy Zaatar potatoes (D)

Grilled Meatballs with fried baby artichoke
with smoked tomato sauce (D/G)

Marinated Veal Chop
with turkish sage Tea butter, kumpir potatoes (D)

Whole grilled seabream
with a spiced herb rub, lemon dressing & Havuc salatasi (for 2) (D)

Adana kebab
spicy minced lamb, burnt tomato (G)

24 hour slow cooked short rib
with Turkish chili BBQ glaze, spiced Konya chick pea puree (D)

Lamb cutlets
smoked eggplant, tomato & minted yogurt (D)

MUTFAK

Lamb Shank Clay Pot
600g lamb shank with baby onions & homemade
red pepper paste

Marinated baby chicken
with pastry wrapped rice pilaf (G/D/N)

Butter poached Lobster
with Urfa biber, toasted simit and chili oil (D)

Spiced black cod
with ezme, avocado haydari and crispy sujuk (D)

Monkfish buğlama
marinated monkfish with baby vegetables, spicy
saffron & tomato broth

Keşkek – barley risotto
with pulled lamb & spices (G/D)

Güveç
clay pot baby vegetables in a tomato and red
pepper sauce

SALADS

<p>Turkish spoon salad chopped vegetables in pomegranate dressing (N)</p>	<p>Mixed leaf salad with za'atar & herbs (G)</p>	<p>Pickled salad with burnt lemon herbs & dehydrated olives</p>	<p>Gavurdağı Tomato salad with shallots, pomegranate and spiced walnuts (N/G)</p>	<p>Confit of baby artichoke warm salad with pine nuts & pomegranate (N)</p>
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SIDES

<p>Fire! chili sauce, Turkish chili pepper, chopped chili</p>	<p>Mushrooms with fava beans & truffle (D)</p>	<p>Grilled sweetcorn preserved lemon butter & chilli (D)</p>	<p>Duck Fried Chips triple cooked duck fat chips, with Turkish chili</p>	<p>Rice pistachio pilaf with spinach & herbs (N/D)</p>
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Black Truffle (per gram)

All prices are in AED and inclusive of 10% service charge, 10% municipality fee and 5% VAT.

A – contains alcohol, D – contains dairy, G – contains gluten, N – contains nuts.