

TO PONDER

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

COLD STARTERS

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

HOT STARTERS

Kuymak soft cheese polenta, wild mushrooms & truffle butter (D/G)	Zeytinyağlı ahtapot marinated grilled octopus, black eyed beans & apple vinaigrette	Yer elması corbası Jerusalem artichoke soup with eggplant purée (D)	Sarma grilled sarma stuffed with spiced lamb, rice, herbs, consommé (D)
Lamb mantı tomato, roast garlic, yogurt & thyme (G/D)	İçli köfte kibbeh with roasted duck & barberries (G/N/D)	Courgette dolma with mushroom ragout, fennel & oregano (D/G)	Midye Dolma mussels filled with rice, breadcrumbs & herbs (G/D)
		Imam bayıldı confit of eggplant, slow cooked onion, tomato & feta (D/N)	

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)
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)
Marinated Veal Chop with Turkish sage tea butter, kumpir potatoes (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)
Sahanda karides lightly spiced prawns with tomato & fennel pilav (D)
Pekmez & yogurt marinated cod with sweet Tahina, spring onion sumac & fennel (D)
Keşkek – barley risotto with pulled lamb & spices (G/D)
Güveç clay pot baby vegetables in a tomato & red pepper sauce

SALADS

Turkish spoon salad chopped vegetables in pomegranate dressing (N)	Mixed leaf salad with za'atar & herbs (G)	Umut 's Quinoa mixed quinoa with nuts, seeds & pomegranate (N)	Gavurdağı tomato salad with shallots, pomegranate and spiced walnuts (N/G)	Confit of baby artichoke warm salad with pine nuts & pomegranate (N)
---	---	---	--	---

SIDES

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

All prices are in AED and inclusive of 10% service charge, 7% municipality fee and 5% VAT.

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