

TO PONDER

<p>Çıtır kalamar</p> <p>simit coated baby squid, avocado Haydari & spicy red pepper dip (D/G)</p>	<p>İsli patlıcan</p> <p>eggplant puree with walnuts crispy coated eggplant crisps (N/G)</p>	<p>Acılı kanat</p> <p>Fire! chili grilled chicken wings with Marash pepper</p>	<p>Peynir ezmesi</p> <p>char grilled red peppers & feta cheese with Tarhana bread (G/D)</p>	<p>Börek</p> <p>filo wrapped feta cheese with carrots, zucchini & walnuts (G/N/D)</p>
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COLD STARTERS

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

HOT STARTERS

<p>Ezogelin çorbası</p> <p>red lentil soup (G)</p>	<p>İçli köfte</p> <p>kibbeh with roasted duck & barberries (G/N/D)</p>	<p>İmam bayıldı</p> <p>confit of eggplant, slow cooked onion tomato & feta (D/N)</p>	<p>Midye dolma</p> <p>mussels filled with rice herbs & toasted breadcrumbs (D/G)</p>
<p>Lamb mantı</p> <p>tomato, roast garlic yoğurt & thyme (G/D)</p>	<p>Zeytinyağlı ahtapot</p> <p>marinated grilled octopus black eyed beans & apple vinaigrette</p>	<p>Kuymak</p> <p>soft cheese polenta, wild mushrooms & truffle butter (D/G)</p>	<p>Kaz ciğeri</p> <p>seared spiced foie gras, pickled Turkish cherries, simit (G)</p>

CENTRAL OVEN

<p>Çağ kebab (skewer)</p> <p>Wagyu beef & lamb (G/D)</p> <p>Marinated chicken (G/D)</p>
<p>Lahmacun</p> <p>spicy lamb vegetables & herbs (G)</p> <p>smoked eggplant with turkish chili (G)</p>
<p>2 Cheese Pide from Black Sea</p> <p>with slow cooked egg (D/G)</p> <p>with homemade Pastirma OR Sujuk (G/D)</p>
<p>Ali nazik</p> <p>adana kebab on smoked eggplant & yoğurt (D)</p>
<p>Yoğurtlu kebab</p> <p>lamb and wagyu cag kebab tomato sauce & roasted garlic yoğurt (D/G)</p>
<p>Sujuk durum</p> <p>homemade sujuk wrap, compressed cucumber scallion & chilli (D/G)</p>

IZGARA

<p>Australian Grain Fed Beef 300g</p> <p>Turkish coffee & izot rub & crispy Zaatar potatoes (D)</p>
<p>Adana kebab</p> <p>spicy minced lamb, burnt tomato (G)</p>
<p>24-hour slow cooked short rib</p> <p>with Turkish chili BBQ glaze, spiced Konya chick pea puree (D)</p>
<p>Lamb cutlets</p> <p>smoked eggplant, tomato & minted yoğurt (D)</p>
<p>Chicken Şiş kebab</p> <p>tomato, onion sığūs (G/D)</p>
<p>Marinated veal chop</p> <p>with Turkish sage butter, kumpir potatoes (D)</p>
<p>Marinated monkfish kebab</p> <p>pomegranate pearl onions, fennel, apple & walnut slaw (N)</p>

MUTFAK

<p>Whole poussin</p> <p>Circassian rub, simit sauce & paprika butter (G/D/N)</p>
<p>Sahanda karides</p> <p>lightly spiced prawns & fennel pilav (D)</p>
<p>Pan fried seabass</p> <p>with almonds, simit & sumac (G/N)</p>
<p>Keşkek – barley risotto</p> <p>with pulled lamb & spices (G/D)</p> <p>with wild mushroom & truffle butter (G/D)</p>
<p>Poached halibut</p> <p>with zeytinyağlı taze fasulye, roasted garlic yoğurt (D)</p>
<p>Lamb shank clay pot</p> <p>600g lamb shank with baby onions & homemade red pepper paste</p>

SALADS

<p>Turkish spoon salad</p> <p>chopped vegetables in pomegranate dressing (N)</p>	<p>Halloumi salad</p> <p>herb, yoğurt dressing fried halloumi & cornbread (G/D)</p>	<p>Confit of Baby artichoke</p> <p>warm salad with pine nuts & pomegranate (N)</p>	<p>Umut 's Quinoa</p> <p>mixed quinoa with nuts seeds & pomegranate (N)</p>	<p>Gavurdağı</p> <p>tomato salad with shallots pomegranate & spiced walnuts (N/G)</p>
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SIDES

<p>Winter black Truffle</p> <p>market price ask your waiter</p>	<p>Güveç</p> <p>clay pot vegetables in a tomato & red pepper sauce</p>	<p>Grilled sweetcorn</p> <p>preserved lemon butter & chili (D)</p>	<p>Duck Fried Chips</p> <p>triple cooked duck fat chips with Turkish chili</p>	<p>Rice</p> <p>pistachio pilaf with spinach & herbs (N/D)</p>
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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.