

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

Peynir ezmesi

char grilled red peppers & feta
cheese with Tarhana chips
(G/D)

Börek

filo wrapped feta cheese with
carrots, zucchini & walnuts
(G/N/D)

COLD STARTERS

Çiğ köfte

beef tartar with
bulgur & baby gem (G)

Fırın pancar

roasted baby beetroot, goat
cheese & corn bread (D/N/G)

Karpuz peynir

burnt watermelon, sheep cheese,
tomato & pine nuts (D/N)

Levrek

seabass sashimi with mustard, apple
& shaved radish (D/N/G)

Tuna

raw tuna, Antep pistachio purée,
puffed rice Turkish chilli (N)

HOT STARTERS

Yer elması corbası

Jerusalem artichoke soup
with eggplant purée (D)

İçli köfte

kibbeh with roasted duck &
barberries

Courgette dolma

with mushroom ragout, fennel
& oregano (D/G)

Sarma

grilled sarma stuffed with spiced
lamb, rice, herbs, consommé (D)

Lamb mantı

tomato, roast garlic,
yoğurt & thyme (G/D)

Zeytinyağlı ahtapot

marinated grilled octopus, black
eyed beans & apple vinaigrette

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)

Yoğurtlu kebab

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

Ali nazik

adana kebab on smoked eggplant & yogurt (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)

Chicken Şiş kebab

tomato, onion sığus (G/D)

MUTFAK

Marinated baby chicken

with pastry wrapped rice pilaf (G/D/N)

Sahanda karides

lightly spiced prawns
with tomato & fennel pilav (D)

Baked seabass

sujuk crust with zeytinyağlı pirasa (G)

Keşkek – barley risotto

with pulled lamb & spices (G/D)

Kuru fasulye - pilav

& with sujuk
white beans in tomato sauce with Orzo pilaf

SALADS

Turkish spoon salad

chopped vegetables
in pomegranate dressing (N)

Halloumi salad

herb, yogurt dressing fried halloumi &
cornbread (G/D)

Umut 's Quinoa

mixed quinoa with nuts, seeds &
pomegranate (N)

Gavurdağı

tomato salad with shallots,
pomegranate & spiced walnuts (N/G)

SIDES

Güveç

clay pot baby vegetables in
a tomato & red pepper

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.