

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)
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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

Yer elması corbası Jerusalem artichoke soup with eggplant purée (D)	Zeytinyağlı ahtapot marinated grilled octopus, black eyed beans & apple vinaigrette	Courgette dolma with mushroom ragout, fennel & oregano (D/G)	Midye Dolma mussels filled with rice, breadcrumbs & herbs (G/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)	Whitebait Homemade chili labnah (D)	Kuymak soft cheese polenta, wild mushrooms & truffle butter (D/G)	Imam bayıldı confit of eggplant, slow cooked onion, tomato & feta (D/N)

CENTRAL OVEN

IZGARA

MUTFAK

Çağ kebab (per skewer) Marinated chicken (G/D) Wagyu beef & lamb (G/D)	Australian Grain Fed Beef 300g Turkish coffee & izot rub & crispy Zaatar potatoes (D)	Lamb Shank clay pot 600g lamb shank with baby onions & homemade red pepper paste
Lahmacun spicy lamb vegetables & herbs (G)	Grilled meatballs with fried baby artichoke with smoked tomato sauce (D/G)	Marinated baby chicken with pastry wrapped rice pilaf (G/D/N)
2 Cheese Pide from Black Sea with slow cooked egg (D/G)	Whole grilled seabream with a spiced herb rub, lemon dressing & Havuc salatasi (for 2) (D)	Sahanda karides lightly spiced prawns with tomato & fennel pilav (D)
Pide with confit of fennel red onion, preserved lemon cheese & kale (D/G)	Adana kebab spicy minced lamb, burnt tomato (G)	Baked seabass sujuk crust with zeytinyağlı pirasa (G)
Yoğurtlu kebab lamb and wagyu çağ kebab, tomato sauce & roasted garlic yogurt (D/G)	24-hour slow cooked short rib with Turkish chili BBQ glaze, spiced Konya chick pea puree (D)	Keşkek – barley risotto with pulled lamb & spices (G/D)
Ali nazik adana kebab on smoked eggplant & yoghurt (D)	Lamb cutlets smoked eggplant, tomato & minted yogurt (D)	Kuru fasulye - pilav with sujuk
Cheese Pide with homemade (G/D)	Marinated Veal Chop with Turkish sage tea butter, kumpir potatoes (D)	white beans in tomato sauce with Orzo pilaf
Pastırma OR Sujuk		

SALADS

Turkish spoon salad chopped vegetables in pomegranate dressing (N)	Crispy vegetable salad herb & yoghurt dressing fried halloumi, cornbread (G/D)	Umut 's Quinoa mixed quinoa with nuts, seeds & pomegranate (N)	Pickle vegetable salad burnt lettuce, Turkish chili dressing	Gavurdağı tomato salad with shallots, pomegranate & spiced walnuts (N/G)	Confit of baby artichoke warm salad with pine nuts & pomegranate (N)
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SIDES

Güveç clay pot baby vegetables in a tomato & red pepper	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)
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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.