

Grand Bazaar Brunch Menu

Olives with Turkish tea leaves & herbs
Muhammara- roasted red pepper tomato walnut dip
Islı Patlıcan – eggplant puree with walnuts, crispy coated eggplants

Whitebait with homemade chili labnah
Levrek – seabass sashimi with mustard, apple & shaved radish
Börek- filo wrapped feta cheese, carrots, zucchini & walnuts
Gavurdağı – _Tomato salad with shallots, pomegranate & spiced walnuts
Fırın Pancar- roasted baby beetroots with goat's cheese & corn bread

Çag Kebap – marinated chicken
Lahmacun- spicy lamb, vegetables and herbs
2 cheese pide from black sea with slow cooked egg

Choice of

Keşkek – _barley risotto with pulled lamb and spices
or
Baked seabream with sujuk crust & zeytinyagli pirasa
or
Marinated baby chicken, pastry wrapped rice pilav
or
Grain fed rib eye – Turkish coffee & isot rub, crispy za'atar potatoes
or
Kuru fasulye pilav – beans with tomato sauce served with pilaf rice

Dessert

Chef 's Selection

*AED299 Soft drink package
AED399 House beverage package
AED499 Champagne package*

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