

TO PONDER

Cıtır kalamar simit coated baby squid, avocado Haydari & spicy red pepper dip (D/G)	Crudite raw vegetables, red pepper yogurt (D)	Islı patlican eggplant puree with walnuts, crispy coated eggplant crisps (N/G)	Yoğurtlu havuç slow cooked carrots, roasted garlic labneh, grilled bruschetta (G)	Muhammara roasted red pepper tomato walnut dip (G/N)	Börek filo wrapped feta cheese with carrots, zucchini & walnuts (G/N/D)
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COLD STARTERS

Cığ köfte beef tartar with bulgar & baby gem (G)	Lakerda salt cured bonito, compressed cucumber & tarama (G)	Levrek seabass sashimi with mustard, apple & shaved radish (D/N/G)	Homemade pastirma cured beef, pickled baby vegetables and grilled sourdough (G)
Fırın pancar roasted baby beetroot, goat cheese & corn bread (D/G/N)	Oysters freshly shucked with tomato & preserved lemon	Tuna raw tuna, Antep pistachio puree, puffed rice Turkish chilli (N)	Karpuz peynir burnt watermelon, sheep cheese, tomato and pine nuts (D/N)

HOT STARTERS

Ezogelin çorbası red lentil soup with chili mint butter (D/G)	Zeytinyağlı ahtapot marinated grilled octopus, black eyed beans & apple vinaigrette	Midye Dolma mussels filled with rice, breadcrumbs & herbs (D/G)	İçli köfte Kibbeh with roasted duck & barberries (G/N/D)	Acili kanat Fire! Chili grilled chicken wings with Marash pepper
Kuymak soft cheese polenta, wild mushrooms & truffle butter (D)	Tavuk ciğeri spiced chicken livers, with corn bread & herbs (G/D)	Imam bayildi confit of eggplant, slow cooked onion, tomato & feta (D)	Lamb manti tomato, roast garlic, yogurt & thyme (G/D)	Kaz ciğeri seared spiced foie gras with pickled Turkish cherries (G)

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)

Çağ tavuk – Chicken pide
with slow cooked onion (G/N/D)

Cheese Pide with homemade (G/D)
Pastirma 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)

Marinated Veal Chop
with turkish sage Tea butter, kumpir potatoes (D)

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)

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)

Butter poached Lobster
with Urfa biber, toasted simit and chili oil (D)

Spiced black cod
with ezme, avocado haydari and crispy sujuk (D)

Monkfish buğlama
marinated monkfish with baby vegetables, spicy
saffron & tomato broth

Keşkek – barley risotto
with pulled lamb & spices (G/D)

Güveç
clay pot baby vegetables in a tomato and red
pepper sauce

SALADS

Turkish spoon salad chopped vegetables in pomegranate dressing (N)	Mixed leaf salad with za'atar & herbs (G)	Pickled salad with burnt lemon herbs & dehydrated olives	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 6warm salad with pine nuts & pomegranate (N)
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SIDES

Fire! chili sauce, Turkish chili pepper, chopped chili	Mushrooms with fava beans & truffle (D)	Carrots cumin, chili & yogurt (D)	Duck Fried Chips triple cooked duck fat chips, with Turkish chili	Rice pistachio pilaf with spinach & herbs (N/D)
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Black Truffle (per gram)

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

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