

TO PONDER

<p>Çıtır kalamar</p> <p>simit coated baby squid, avocado Haydari & spicy red pepper dip (D/G)</p>	<p>Crudite</p> <p>raw vegetables, red pepper yogurt (D)</p>	<p>Isli 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>Muhammara</p> <p>roasted red pepper tomato walnut dip (G/N)</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>Lakerda</p> <p>salt cured bonito, compressed cucumber & tarama (G)</p>	<p>Levrek</p> <p>seabass sashimi with mustard, apple & shaved radish (D/N/G)</p>	<p>Homemade pastırma</p> <p>cured beef, pickled baby vegetables and grilled sourdough (G)</p>
<p>Fırın pancar</p> <p>roasted baby beetroot, goat cheese & corn bread (D/G/N)</p>	<p>Oysters</p> <p>freshly shucked with tomato & preserved lemon</p>	<p>Tuna</p> <p>raw tuna, Antep pistachio puree, puffed rice Turkish chilli (N)</p>	<p>Karpuz peynir</p> <p>burnt watermelon, sheep cheese, tomato and pine nuts (D/N)</p>

HOT STARTERS

<p>Ezogelin çorbası</p> <p>red lentil soup with chili mint butter (D/G)</p>	<p>Zeytinyağlı ahtapot</p> <p>marinated grilled octopus, black eyed beans & apple vinaigrette</p>	<p>Midye Dolma</p> <p>mussels filled with rice, breadcrumbs & herbs (D/G)</p>	<p>İçli köfte</p> <p>Kibbeh with roasted duck & barberries (G/N/D)</p>	<p>Sarma</p> <p>grilled sarma stuffed with spiced lamb, rice, herbs, consommé (D)</p>
<p>Kuymak</p> <p>soft cheese polenta, wild mushrooms & truffle butter (D/G)</p>	<p>Tavuk ciğeri</p> <p>spiced chicken livers, with corn bread & herbs (G/D)</p>	<p>Imam bayıldı</p> <p>confit of eggplant, slow cooked onion, tomato & feta (D/N)</p>	<p>Lamb mantı</p> <p>tomato, roast garlic, yogurt & thyme (G/D)</p>	<p>Izgara bildircin</p> <p>Raki, fennel & fig marinated quail, with Umut's Quinoa salad, nuts & seeds (A/N)</p>

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)

Baby spinach & kale Gözleme

with Tulum cheese (G/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)

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

<p>Turkish spoon salad</p> <p>chopped vegetables in pomegranate dressing (N)</p>	<p>Mixed leaf salad</p> <p>with za'atar & herbs (G)</p>	<p>Pickled salad</p> <p>with burnt lemon herbs & dehydrated olives</p>	<p>Gavurdağı</p> <p>Tomato salad with shallots, pomegranate and spiced walnuts (N/G)</p>	<p>Confit of baby artichoke</p> <p>warm salad with pine nuts & pomegranate (N)</p>
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SIDES

<p>Fire!</p> <p>chili sauce, Turkish chili pepper, chopped chili</p>	<p>Mushrooms</p> <p>with fava beans & truffle (D)</p>	<p>Grilled sweetcorn</p> <p>preserved lemon butter & chilli (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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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.