

TO PONDER

Crudité

raw vegetables,
red pepper yogurt (D)

Cıtır kalamar

simit coated baby squid, avocado
Haydari & spicy red pepper dip (D/G)

Acılı Kanat

Fire! Chili grilled chicken wings
with Marash pepper

Olives

served warm with
Turkish tea leaves & herbs

Muhammara

roasted red pepper
tomato walnut dip (G/N)

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)

Baharatlı Somon

cured salmon, cacik,
fennel & apple salad (D/N)

Firin Pancar

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

Oysters

freshly shucked with tomato
& preserved lemon dressing (S)

Umut's Quinoa

mixed quinoa with nuts, seeds &
pomegranate (N)

Karpuz Peynir

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

HOT STARTERS

Ezogelin corbasi

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)

Börek

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

Kuymak

soft cheese polenta,
wild mushrooms & truffle butter (D/G)

Tavuk ciğeri

spiced chicken livers, with corn
bread & herbs

Lamb Manti

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

Gümüş Tava

crispy fried whitebait,
chili almond tarator (G/N)

Gözleme

crispy yufka dough, potato, cheese
& herbs (G/D)

CENTRAL OVEN

Çağ Kebap

per skewer

Marinated Chicken (G/D)

Wagyu beef & Lamb (G/D)

Lahmacun

spicy lamb vegetables & herbs (G)

Durum of crispy softshell crab

with smokey eggplant, grilled spring onion
& chili (D/G)

2 Cheese Pide from Black Sea

with slow cooked egg (D/G)

Yoğurtlu Kebap

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

Çağ Tavuk – Chicken Pide

with slow cooked onion (G/N/D)

IZGARA

Rangers Valley Grain Fed Beef 300g

Turkish coffee & izot rub & crispy Zaatar potatoes (N/D)

Grilled Meatballs with fried baby artichoke

with smoked tomato sauce (D/G)

Grilled Scallops

with Antep pistachio crumbs, compressed cucumber & yogurt (N/D)

Fillet Steak

puy lentil Pasta, chili butter (D/G)

Whole grilled Seabream

With a spiced herb rub, lemon dressing & Havuc salatası (for 2)

Izgara Bildircin

grilled quail with spicy kisir salad (G)

Adana Kebap

spicy minced lamb, burnt tomato (G)

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)

Güveç

clay pot baby vegetables in a tomato
and red pepper sauce

Pan Fried Sea Bass

with almond simit & sumac (N/G)

Lamb Cutlets

smoked eggplant,
tomato & minted yogurt (D)

Keşkek – Barley Risotto

with pulled lamb & spices (G/D)

Bosphorus Seafood Güveç

with tomato and fennel pilaf

SALADS

Turkish Spoon Salad

chopped vegetables
in pomegranate dressing (N)

Mixed Leaf Salad

with za'atar & herbs (G)

Gavurdagi

Tomato salad with shallots,
pomegranate & spiced walnuts

Spicy Kısır Salad

Bulgur, tomato & chili salad with
fresh herbs (G)

Confit of Baby Artichoke

warm salad with pine nuts &
pomegranate (N)

SIDES

Mushrooms

with fava beans & truffle (D)

Carrots

cumin, chili & yogurt (D)

Lentils

Puy Lentils with tomatoes,
peppers and chili (D/G)

Duck Fried Chips

triple cooked duck fat chips, with
Turkish chili

Rice

pistachio pilaf with
spinach & herbs (N/D)

Sweetcorn

Grilled sweetcorn with
preserved lemon butter &
Turkish chili flakes (D)

Black winter truffle

(per gram)

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

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

Fire!

chili sauce, Turkish chili pepper,
chopped chili