

TO PONDER

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

Islı patlıcan
eggplant puree with walnuts,
crispy coated eggplant crisps
(N/G)

Peynir ezmesi
char grilled red peppers & feta
cheese with Tarhana chips
(G/D)

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

COLD STARTERS

Çiğ köfte
beef tartar with
bulgur & baby gem (G)

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

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

Levrek
seabass sashimi with mustard, apple
& shaved radish (D/N/G)

Balkabağı salatası
Roasted summer squash with
Turkish chili, onion & tomato

HOT STARTERS

Bıldırın ızgara
marinated Quail, barley
courgette & eggplant salad (G)

İçli köfte
kibbeh with roasted duck & barberries
(G/N/D)

Imam bayıldı
confit of eggplant, slow cooked onion
tomato & feta (D/N)

Yayla çorbası
Yoğurt soup
with dried mint & rice (D/G)

Lamb mantı
tomato, roast garlic,
yoğurt & thyme (G/D)

Zeytinyağlı ahtapot
marinated grilled octopus, black eyed beans &
apple vinaigrette

Courgette dolma
with mushroom ragout, fennel
& oregano (D/G)

Hamsi tava
tarhana coated anchovies with sığış
salad & pomegranate (G/D)

CENTRAL OVEN

IZGARA

MUTFAK

Çağ kebab (skewer)
Wagyu beef & lamb (G/D)
Lahmacun
spicy lamb vegetables & herbs (G)
2 Cheese Pide from Black Sea
with slow cooked egg (D/G)
Yoğurtlu kebab
lamb and wagyu cag kebab, tomato sauce &
roasted garlic yoğurt (D/G)
Sebzeli Pide
goat curd, baby spinach & cherry
tomatoes (D/G)
Cheese Pide with homemade (G/D)
Pastırma OR Sujuk

Australian Grain Fed Beef 300g
Turkish coffee & izot rub & crispy Zaatar potatoes (D)
Whole grilled seabream
with a spiced herb rub, lemon dressing & Havuc salatası (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 yoğurt (D)
Chicken Şiş kebab
tomato, onion sığış (G/D)
Ali nazik
adana kebab on smoked eggplant & yoğurt (D)

Marinated baby chicken
with pastry wrapped rice pilaf (G/D/N)
Sahanda karides
lightly spiced prawns
with tomato & fennel pilav (D)
Baked seabass
sujuk crust with zeytinyağlı pırasa (G)
Keşkek – barley risotto
with pulled lamb & spices (G/D)
With mushroom
with wild mushroom & truffle butter (G/D)
Kuru fasulye - pilav
white beans in tomato sauce with Orzo pilaf
& with sujuk

SALADS

Turkish spoon salad
chopped vegetables
in pomegranate dressing (N)

Halloumi salad
herb, yoğurt dressing fried halloumi &
cornbread (G/D)

Umud 's Quinoa
mixed quinoa with nuts, seeds &
pomegranate (N)

Gavurdağı
tomato salad with shallots,
pomegranate & spiced walnuts (N/G)

SIDES

Güveç
clay pot baby vegetables in
a tomato & red pepper

Fire!
chili sauce, Turkish chili
pepper, chopped chili

Grilled sweetcorn
preserved lemon butter & chili (D)

Duck Fried Chips
triple cooked duck fat chips,
with Turkish chili

Rice
pistachio pilaf with
spinach & herbs (N/D)

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.