

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)

Acılı kanat

Fire! chili grilled chicken wings with
Marash pepper

Börek

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

COLD STARTERS

Çiğ köfte

beef tartar with
bulgur & baby gem (G)

Levrek

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

Homemade pastırma

cured beef, pickled baby
vegetables & grilled sourdough (G)

Karpuz peynir

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

HOT STARTERS

Ezogelin çorbası

red lentil soup (G)

İçli köfte

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

Imam bayıldı

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

Lamb mantı

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

Zeytinyağlı ahtapot

marinated grilled octopus
black eyed beans & apple vinaigrette

Kuymak

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

CENTRAL OVEN

Lahmacun

spicy lamb vegetables & herbs (G)
smoked eggplant with turkish chili (G)

2 Cheese Pide from Black Sea

with slow cooked egg
with homemade Pastırma OR Sujuk (G/D)

Ali nazik

adana kebab on smoked eggplant & yoğurt (D)

Yoğurtlu adana

adana kebab with
tomato sauce & roasted garlic yoğurt (D/G)

IZGARA

Australian Grain Fed Beef 300g

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

MUTFAK

Marinated Baby chicken

with pastry wrapped rice pilaf (G/D/N)

Keşkek – barley risotto

with pulled lamb & spices (G/D)
with wild mushroom & truffle butter (G/D)

Lamb shank clay pot

600g lamb shank with baby
onions & homemade red pepper paste

Sahanda karides

lightly spiced prawns & fennel pilav (D)

Pan fried seabass

with almonds simit & sumac (G/N)

SALADS

Turkish spoon salad

chopped vegetables
in pomegranate dressing (N)

Halloumi salad

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

Umut 's Quinoa

mixed quinoa with nuts
seeds & pomegranate (N)

Gavurdağı

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

SIDES

Güveç

clay pot vegetables in a tomato
& red pepper sauce

Grilled sweetcorn

preserved lemon butter & chili (D)

Rice

pistachio pilaf with spinach & herbs (N/D)

Duck Fried Chips

triple cooked duck fat chips
with Turkish chili

All prices are in AED and inclusive of 10% service charge, 3.5% municipality fee and 5% VAT.

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