

## 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

### Muhammara

roasted red pepper  
tomato walnut dip  
(G/N)

### 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/G/N)

### Levrek

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

### Homemade pastırma

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

### 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

### İçli köfte

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

### Sarma

grilled sarma stuffed with spiced  
lamb, rice, herbs, consommé (D)

### Lamb manti

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

### Izgara bildircin

Raki, fennel & fig marinated quail,  
with Umut's Quinoa salad, nuts &  
seeds (A/N)

### Imam bayıldı

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

## 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)

### 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)

### Sahanda karides

lightly spiced prawns with tomato & fennel  
pilav (D)

### Spiced black cod

with ezme, avocado haydari & crispy sujuk (D)

### Keşkek – barley risotto

with pulled lamb & spices (G/D)

### Güveç

clay pot baby vegetables in a tomato & red  
pepper sauce

## SALADS

### Turkish spoon salad

chopped vegetables  
in pomegranate dressing (N)

### Mixed leaf salad

with za'atar & herbs (G)

### Gavurdağı

Tomato salad with  
shallots, pomegranate and  
spiced walnuts (N/G)

### Confit of baby artichoke

warm salad with  
pine nuts & pomegranate (N)

## SIDES

### Fire!

chili sauce, Turkish chili  
pepper, chopped chili

### Mushrooms

with fava beans &  
truffle (D)

### Grilled sweetcorn

preserved lemon butter & chilli (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, 10% municipality fee and 5% VAT.

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

# Anatolian Night Set Menu

*(Every Wednesday)*

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

Or

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

Or

Muhammara – roasted red pepper tomato walnut dip (G/N)

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Lahmacun – spicy lamb vegetables & herbs (G)

Or

2 cheese pide from the black sea – with slow cooked egg (D/G)

Or

Baby spinach & kale gözleme – with Tulum cheese (D/G)

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Adana Kebab – spicy minced lamb, burnt tomato (G)

Or

Sea bream fillet – spiced herb rub, lemon dressing & Havuc salatası

Or

Güveç – clay pot baby vegetables in a tomato & red pepper sauce

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Kazandibi – caramelized milk pudding, toasted walnut & purple berries, Pekmez (G/D/NV)

Or

Firin sutlac – traditional Anatolian rice pudding with raspberries (D/V)

Or

Orange & Almond Revani – cake with caramel, charred orange & fennel ice cream, fresh fennel & herbs (N/D/V)

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Selected Drinks – Turkish Tonic, Efes beer, White wine Cankaya, Red wine Yakut  
*(one per person)*

**229AED per person**

*Water, tea and coffee included*

**AFİYET OLSUN**

## Grand Bazaar Brunch Menu

Olives

Muhammara with roasted bread

Islı Patlıcan – eggplant puree with walnuts, crispy coated eggplants

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Simit coated baby squid, avocado haydari

Levrek – seabass sashimi with mustard and apple

Börek- filo wrapped feta cheese

Gavurdağı – tomato salad with shallots & pomegranate

Fırın Pancar- roasted baby beetroots with goat's cheese & corn bread

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Çag Kebap - marinated chicken

Lahmacun- spicy lamb, vegetables and herbs

2 cheese pide from black sea

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*Choice of*

Keşkek – barley risotto with pulled lamb and spices

or

Grilled fillet seabream, spiced herb rub

or

Marinated baby chicken, pastry wrapped rice pilav

or

Grain fed rib eye – Turkish coffee & isot rub, crispy za'atar potatoes

or

Guveç – clay pot baby vegetables in a tomato and red pepper sauce

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Dessert

*Chef 's Selection*

*AED299 Soft drink package*

*AED399 House spirit package*

*AED499 Champagne package*

All prices are in AED and inclusive of 10% service charge, 7% municipality fee and 5% VAT

## DESSERT

### Orange & Almond Revani

Orange & Almond cake with orange caramel, charred orange & fennel ice cream  
fresh fennel & herbs (N/D/V)

### Kazandibi

caramelized milk pudding, toasted walnut & purple berries, Pekmez (G/D/N/V)

### Yumurtali Ekmek

saffron French toast, iced kaymak, roasted stone fruit, caramel (D/G/N/V)

### Watermelon & Lion's Milk

watermelon & raki ice, mint granité, rose, mint & Atsina (A/V)

### Fırın Sütlaç

traditional Anatolian rice pudding, raspberries, rose ice cream & lokum (D/V)

### Çikolata Ve Türk Kahvesi

dark chocolate & salted caramel kibbeh, cardamom & Turkish coffee cream (D/N)

### Meyve Tabağı

seasonal fruit platter with Mandarin Sorbet

## ICE CREAM

(D/V)

Saffron

Mastika

Chocolate & Hazelnut

## SORBET

(V)

Strawberry & Basil

Mandarin

Cherry & Almond (N)

A – contains alcohol, D – contains dairy, G – contains gluten, N – contains nuts, V - vegetarian  
Our menu is produced in a facility that uses wheat flour. Some of our items may have traces of Gluten.

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

## Gluten Free menu

### Crudit 

raw vegetables with red pepper yogurt (D)

### Acili Kanat

Fire! Chili grilled chicken wings with Marash Pepper

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### Umut's Quinoa

mixed quinoa with nuts & pomegranate (N)

### Karpuz peynir

burnt watermelon, sheep's cheese & tomato (D)

### Zeytinyaęli ahtapot

marinated grilled octopus, black eyed beans & apple vinaigrette

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### G veç

clay pot baby vegetables in a tomato and red pepper sauce

### Lamb cutlets

smoked eggplant, tomato & minted yogurt (D)

### Turkish spoon salad

chopped vegetables in pomegranate dressing (N)

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### Cikolata ve T rk kahvesi

dark chocolate kibbeh, Turkish coffee cream, liquor ice nibs, salted caramel (D/N)

### Watermelon and Lions milk

watermelon and Raki ice pop, mint granite, rose jelly, herbs (A)

# Vegetarian menu

## Crudit 

raw vegetables, red pepper yogurt (D)

## Muhammara

roasted red pepper, tomato walnut dip, Sour dough (G/N)

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## Firin pancar

roasted baby beetroot salad, goats cheese & cornbread (D/G/N)

## B rek

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

## Gavurdađı

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

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Baby spinach & kale G zleme  
With Tulum cheese (D/G)

Confit of baby artichoke  
with pine nuts & pomegranate (N)

Goats cheese & mint Manti  
with tomato & yogurt (D/G)

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## Firin S tla 

traditional Anatolian rice pudding, raspberries, rose ice cream & lokum (D/V)

## Watermelon and lion's milk

watermelon & raki ice pop, mint granite, rose jelly, her (A)