



(V) Vegetarian Dish

(N) Dish Contains Nuts

ALL PRICES ARE IN DIRHAMS AND INCLUDE 7% MUNICIPALITY FEES, 10% SERVICE CHARGE AND 5% VAT

PIDE

A tradition at any Turkish table, this flat bread is freshly baked in our wood fired oven and offered with a variety of fresh toppings

KASARLI PIDE (V) Kaskaval cheese	60
KIYMALI PIDE Minced beef, Turkish chili flakes and peppers	66
ISPANAKLI PIDE (V) Sautéed spinach and egg	63
SUCUKLU PIDE Spicy beef sujuk sausage and kashkaval cheese	69

Our traditional Turkish Mezze is a handcrafted selection of cold and hot dishes best enjoyed sharing

HOT MEZZE

PANE HELLIM (V) 35

Deep fried breaded halloumi cheese served with fresh greens and smoky pepper sauce

MANTI 45

Turkish beef ravioli, Garlic Yoghurt, tomato sauce and dried mint

SUCUKLU HUMUS 40

Sautéed spicy sujuk beef sausage served on a bed of fresh hummus

KALAMAR TAVA 40

Crispy calamari, lemon yoghurt dipping sauce

KARIDES GUVEC 60

Sautéed shrimp, garlic, tomato and onion, finished with melted kashkaval cheese

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COLD MEZZE

3 Cold Mezze	65
6 Cold Mezze	125
9 Cold Mezze	175

KISIR (V) 25

Finely ground bulgur, parsley, and tomato paste infused with sour pomegranate molasses

PEMBE SULTAN (V) 25

Known as the Pink Sultan salad this traditional mezze is a combination of grated beetroot, fresh yoghurt and garlic

ACILI EZME (V) 25

A fresh and spicy combination of tomato, onion, garlic, peppers, chili and finished with pomegranate molasses

ZEYTINAĞLI FASULYE (V) 25

A classical Turkish summer vegetable recipe of green beans, onions, tomatoes and olive oil

CACIK 25

Turkish Tzatziki – fresh yoghurt, cucumber, garlic and fresh mint

SAKSUKA (V) 25

A vegetarian medley of eggplant and zucchini squash, fried in olive oil and mixed with a tomato sauce made with green and red peppers

HAVUC TARATOR (V) 25

A carrot dip made of softened carrot, Greek style yoghurt and crushed garlic

BABAGANOUSH (V) 25

Mashed char grilled eggplant, bell peppers, parsley with olive oil and lemon juice

SALAMURA HAMSI 25

Pickled anchovies with green leaves and fresh lemon

HUMMUS (V) 25

Homemade hummus made from blended chickpeas, tahini, lemon juice, and garlic

ZEYTIN SALATASI (V, N) 25

Traditional spiced Turkish olive salad, roasted pistachios

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SOUP

SÜZME MERCIMEK CORBASI (V) 32

Turkish lentil soup, crispy lavash croutons

SEHRIYE CORBASI 40

Chicken vermicelli soup

SALADS

PIYAZ FASULYE (V) 40

White beans tossed with diced red onion, fresh tomato and finished with tahini and lemon dressing

PASTIRMA SALATASI (N) 40

Cured beef pastrami and fresh beetroot, finished with grilled halloumi, chopped hazelnuts and kalamata black olives

FALAFEL SALATASI (V) 40

A twist on the tradition with chickpeas, green leaves, fresh tomato and grapefruit, diced onions and quinoa

COBAN SALATASI (V) 40

Coarsely chopped tomato, cucumber, green peppers, onion and completed with fresh lemon and pomegranate

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MAINS

All our main courses are grilled over the open flame of our traditional charcoal barbeque grill to add a beautiful smokey flavor to all our meat dishes

ADANA KEBAB 85

A spicy minced lamb kebab from the coastal Adana region, fired with fresh Turkish chili

TAVUK PIRZOLA 85

A traditional Turkish preparation of bone less marinated corn fed chicken thigh with garlic, fresh onion salad

TUZDA BALIK 110

Oven baked salt crusted sea bass fillets, confit garlic, grilled lemon

IZGARA LOKUM BONFILE 115

Fresh Mediterranean herb marinated Angus beef tenderloin

KUZU PIRZOLA 130

Marinated Australian lamb chops, salted yoghurt, grilled tomato and chili

KARISIK IZGARA TABAGI ET 135

Grilled Turkish meat platter of fresh lamb chops, beef striploin, chicken thigh and Adana kebab

KARISIK IZGARA TABAGI BALIK 160

Grilled Turkish seafood platter of marinated sea bass, calamari and tiger prawns

SIDE DISHES

PATATES PURESİ (V) 20

Mashed potato

PATATES KIZARTMASI (V) 20

French fries

FIRINLANMIS PATATES (V) 20

Roasted potato with confit garlic

KESKEK (V) 20

Harissa spiced barley

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BULGUR PILAVI 20

Bulgur rice

HAVUC SOTE 20

Caramelized carrots with sesame seeds

IZGARA SEBZE 20

Grilled vegetables with fresh herbs

TURKISH DESSERTS**MEYVE TABAGI 40**

Carved fresh fruit platter

ASURE (N) 50

Orange cinnamon infused sweet porridge with mixed barley, chick pea, rice and dried fruits with nuts

CARDAMOM CREME BRULEE (N) 40

Cardamom flavored creme brulee served with pistachio biscotti

KUNAFE (N) 50

Turkish soft cheese wrapped with shredded pastry and sugar syrup

CHOCOLATE FONDANT 40

Molten chocolate cake and rose ice cream

DONDURMA 35

Daily selection of Turkish ice cream

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WINES BY THE GLASS & BOTTLE

CHAMPAGNE

Laurent Perrier, Brut, NV, France	199/995
Moët & Chandon, Impérial Brut, NV	1300
Laurent Perrier, Brut Rosé, Vintage	2510

SPARKLING WINE

Prosecco Casa Defra Veneto, Italy	70/350
Supmante Zonin, Brut Rosé, Italy	395

ROSE WINE

OH!, Omerade Provence Rose, Coste de Provence, French	55/275
The Palm by Whispering Angel, France	575

WHITE WINE

Sauvignon Blanc, Birdman, Anakena, Chile	39/195
Chardonnay Semillon, Stamp Series, Hardys, Australia	50/250
Pinot Grigio Zonin Ventiterr, Delle Venezie IGT, Italy	59/295
Marius M. Chapoutier, France	65/325
Gavi La Luciana, Araldica, Italy	375
Sauvignon Blanc, Matua Valley, New Zealand	425
Petit Chablis, J. Moreau & Fils, France	575

RED WINE

Merlot, Birdman, Anakena, Chile	39/195
Zinfandel, Fetzer, California	55/275
Chateau Moulin de Mallet, Bordeaux Rouge, France	59/295
Cabernet Sauvignon, Montes, Chile	65/325
Chianti DOCG, Ruffino, Italy	375
Pinot Noir, Matua Valley Marlborough, New Zealand	425
Malbec Ique, Enrique Foster, Argentina	475

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BEER SELECTION

DRAUGHT BEER

Stella Artois	49
Heineken	49

BEER BOTTLE/CAN

Peroni	47
Corona	47
Heineken	47
Magners	52
Three horses (non-alcoholic beer)	37

APERITIFS

Effe Raki Blue	58
Effe Raki Green	63
Torres Brandy	60

PORT

Cockburns Ruby Port	54
Cockburns Fine Tawny	54

COGNAC

Remy Martin VSOP	95
Hennessy VS	81
Hennessy VSOP	92
Hennessy XO	205

SPIRITS AND LIQUORS

SCOTCH WHISKY

Johnnie Walker Red	54
Johnnie Walker Black	70
Johnnie Walker Double Black	85
Johnnie Walker Gold	95
Johnnie Walker Blue	220
Chivas Regal 12 Years	72
Chivas Regal 18 Years	110
Chivas Royal Salute	225
J&B Rare	60
Famous Grouse	63

SINGLE MALT WHISKY

Glenfiddich 12 Years	70
Glenfiddich 15 Years	90
Glenfiddich 18 Years	122
Glenfiddich 21 Years	175
Macallan 12 Years	68
Macallan 15 Years	145
Macallan 18 Years	210
Macallan 21 Years	680
Glenmorangie 10 Years	68
Glenlivet 12 Years	75
Laphroaig 10 Years	75

CANADIAN WHISKY

Canadian Club	60
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BOURBON AND KENTUCKY WHISKY

Jack Daniel's No.7	65
Gentleman Jack	73
Jack Daniel's Single Barrel	91
Bulleit Bourbon	65
Bulleit Rye	68
Maker's Mark	70
Woodford Reserve	85

IRISH WHISKY

Jameson	70
Jameson Black Barrel	92

TEQUILA

Jose Cuervo Silver	54
Patron Silver	65
Patron Reposado	84
Patron Anejo	115

VODKA

Stolichnaya Premium	54
Stolichnaya Citros	54
Absolute Blue	63
Ciroc	70
Grey Goose	75
Belvedere	75
Beluga	80

RUM

Bacardi Superior Carta Blanca	54
Bacardi Black	63
Mount Gay Black	73
Havana Club 7 Years	75
Sailor Jerry Spiced Rum	45

GIN

Bombay Sapphire	54
Befeater 24	60
The Botanist	65
Hendricks	65

DOKUZ COCKTAILS

BOSPHORUS	65
Whisky, cherry heering, cranberry reduction, aromatic bitters	
KARA	65
Vodka with fresh raspberry, rosemary, lychee syrup and soda	
BODRUM SUMMER	65
Gin, aperol, angostura bitters, lemon juice, elderflower and grenadine syrup	
YEDIKULE	65
Scotch whisky, blackcurrant jam, fresh ginger and mint	
ILKBAHAR	65
Rum, orange, pineapple, passion fruit and lime	
DOKUZ SMASH	65
Vodka, aperol, passion fruit and pineapple juice	

CLASSIC AND CONTEMPORARY COCKTAILS

CLASSIC MARTINI	70
Gin, dry vermouth, orange bitters	
MAI TAI	65
Rum, orgeat, orange curacao	
SINGAPORE SLING	65
Gin, cherry heering, DOM Benedictine, cointreau, pineapple, grenadine, angostura bitters	
OLD FASHIONED	65
Bourbon whisky, sugar, angostura bitters	
PIÑA COLADA	65
Rum, pineapple, malibu, coconut cream and fresh coconut	
COSMOPOLITAN	65
Citrus vodka, triple sec, cranberry	
MOJITO	65
CAIPIRINHA	65

MOCKTAILS

CRANBERRY COLADA	47
Pineapple juice, cranberry, coconut cream	
ELDERFLOWER LEMONADE	47
Elderflower syrup, lemonade and berries	
GREEN SPRITZER	47
Cucumber, mint leaves, orange juice, lime juice, simple syrup, soda	
AYRAN	47
Traditional Turkish yoghurt drink	
TURKISH LEMONADA	47
Lemon, simple syrup, soda	

SOFTDRINKS

PEPSI	26
PEPSI DIET	26
7UP	26
7UP DIET	26
EVERVESS GINGERALE	26
EVERVESS SODA	26
MIRINDA	26
RED BULL	42
FRESH THAI COCONUTS	50

COFFEE

TURKISH COFFEE	35
AMERICANO	25
CAPPUCINO	28
CAFE LATTE	28
ESPRESSO	22
MACCHIATO	22
HOT CHOCOLATE	25

TEA

ENGLISH BREAKFAST TEA	24
GREEN TEA	24
CAMOMILE TEA	24
PEPPERMINT TEA	24
EARL GREY TEA	24

WATER

AQUA PANNA SMALL	23
AQUA PANNA LARGE	33
SAN PELLEGRINO SMALL	23
SAN PELLEGRINO LARGE	33

CIGARETTES

MARLBORO RED	42
MARLBORO LIGHT	42

SHISHA

FLAVOURED SHISHA	105
MINT	
APPLE	
GRAPE	
ORANGE	
DOUBLE APPLE	
WATERMELON	
SWEET MELON	
MANGO	
MIXED FLAVOURED SHISHA	115
LEMON MINT	
ORANGE MINT	
GRAPE MINT	
GRAPE CHERRY	
APPLE MINT	