DINING MENU

COLD MEZZEH

TULUM PEYNIRI (V, D) Signature Char-Grilled Red Bell Pepper with Traditional Turkish Tulum Cheese	35
ACILI EZME (V) Finely Chopped Seasonal Vegetables and Fresh Herbs with Spicy Sour Pomegranate Sauce	30
YAPRAK SARMA (V, N) Stuffed Vine Leaves with Onion, Rice, Black Currant, Pine Seeds, Pimento with Olive Oil and Lemon	30
HUMMUS (V) Chickpeas Puree with Tahini and Olive Oil	30
MUTABAL (V, D) Char-Grilled Eggplant Puree, Tahini, Pomegranate	30
MUHAMMARA (V, D) Pepper Paste, Tomato Paste, Walnut, Olive Oil, Herbs	30
BAKLA FAVA (V) Boiled Bakla Beans, Onion, Carrot, Dill, Garlic, Olive Oil	30
KOPOGLU (V, D) Fried Eggplant, Zucchini, Potato, Bell Pepper Served with Labneh, Tomato Sauce	40
MERCIMEK KÖFTE (V, G) Signalize Traditionally Cooked Lentil, Bulgur, Onion, Parsley, Tomato Paste, Fresh Onion Served with Lettuce	30
PATLICAN HERSE (V) Smoked Eggplant, Tomato, Garlic, Parsley, Smoked Bell Pepper, Fresh Onion, Olive Oil	30
ISPANAK BORANI (V, D) Sautéed Spinach, Garlic Served with Labneh, Pine Seed	50
ASSORTED COLD MEZZE PLATTER Hummus, Tulum, Mercimek Köfte, Mutabal, Patlıcan	75
SALAD	
FATOUSH (V, G) Freshly Chopped Vegetables, Sumac, Lemon, Roasted Bread, Pomegranate Molasses and Olive Oil	55
TABOULEH (V, G) Finely Chopped Parsley, Mixed with Tomato, Mint, Onion, Fine Bulgur with Olive Oil and Lemon Dressing	55
ROKA SALAD (V, G, N) Fresh Chopped Arugula Leaves, Tomatoes, White Cheese, Sumac, Walnut, Garlic Olive Oil and Lemon Dressing	40
GEVURDAGI (V, N) Chopped Tomato, Cucumber, Red Onion, Roast Red Bell Pepper, Parsley Served with Walnut, Pomegranate Olive Oil and Lemon Dressing	40
ROKALI KAŞIK SALATA (V) Signalize Chopped Tomato, Cucumber, Roka, Onion Served with Olive Oil, Lemon Dressing	50

Dishes indicated with (V) Suitable for Vegetarians, (G) Gluten, (D) Dairy, (N) Nuts, (A) Alcohol, (S) Seafood.

Please let us know of any allergies or special dietary requirements that we should be aware of to prepare your food accordingly.

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HOT MEZZEH

TEREYAGLI KARIDES (D, S) Signalize Sautéed Shrimp, Bell Peppers and Tomato in Garlic Butter, Chili Flakes, Oregano	65	
PACANGA BÖREGI (G, D) Traditional Breaded Puff Pastry Parcels, Filled with Pastrami, Cheese, Capsicum Served with Homemade Warmed Tomato Sauce	50	
SEAFOOD KIBBEH (G, D, N, S) Lobster, Bulgur Shape in Patty, Pine Nuts with Labneh Zaatar	65	
CHICKEN LIVER Chicken Liver, Cooked in Pomegranate Molasses and Garlic	55	
TAVUK KANADI (D) Char-Grilled Chicken Wings, Garlic, Pepper Paste, Yogurt, Cumin, Chili Flakes and Pomegranate Molasses	45	
IZGARA AHTAPOT (D, S) Grilled Octopus with Artichoke, Tossed with Butter and Herbs	65	
MANTI (D, S) Turkish Pasta Filled with Minced Beef Topped with Garlic Yoghurt, Homemade Tomato Sauce	45	
KURU PATLICAN DOLMA (V) Signature Traditional Sundried Eggplant stuffed with Rice, Onion, Garlic, Tomato Paste, Fresh Mint	45	
BATATA HARRA (V) Cube Chopped Potato, Sautéed with Garlic, Spices, Fresh Herbs	45	
ASSORTED HOT MEZZE PLATTER Paçanga Böregi, Seafood Kibbeh, Mantı, Batata Harra, Chicken Liver	125	
FROM THE OVEN		
LAHMACUN (G, D) Signature Classic Turkish Thin and Crispy Dough, Topped with Spiced Lamb Ground Meat	55	
PEYNIRLI PIDE (V, G, D) Pide Cheese	55	
SUCUK PIDE (G, D) Turkish Beef Sucuk with Cheese	55	
SPINACH PIDE (V, G, D, N) Spinach, Crushed Walnut and Cheese	55	
ZAATAR MANAKEESH (V, G) Zaatar, Olive Oil, Served with Sliced Black Olive, Herbs and Tomato	55	
KUŞBAŞILI PIDE (G) Chopped Beef, Tomato, Bell Pepper	75	
TAVUKLU PIDE (G) Chopped Chicken, Bell Pepper, Tomato, Garlic	55	
VEGETARIAN PIDE (G) Steamed Zucchini, Onion, Mushroom, Bell Pepper, Tomato	55	

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SOUP

LENTIL SOUP (V, G, D) Lentil, Onion, Carrot, Cumin, Lemon Juice	45	
ȘEHRIYELI TAVUK ÇORBASI (G, Dt) Vermicelli, Chicken, Chicken Stock, Butter	40	
FROM THE GRILL		
ADANA KEBAP (G, D) Spiced Lamb Kebab on Flat Lavash Bread with Grilled Tomato, Red Chili, Sumac Onion and Pilav	135	
KUZU SIS (G, D) Lamb Cubes in Skewer with Sumac Onion and Bulgur Pilav	135	
TAVUK SIS (G, D) Marinated Grill Chicken Kebab with Sumac Onion, Grilled Chili & Pilav	135	
MIX GRILL (G, D) Char-Grilled Adana Kebab, Shish Tavuk, Lamb Shish, Turkish Sucuk Served with Grilled Chili and Bulgur Pilav	210	
MIX GRILL FOR 2 (G, D) Chef's selection of Chicken and Meat	320	
URFA KEBAP (G, D) Chargrilled Lamb Kebab on Flat Lavash Bread, Grilled Tomato, Red Chili, Sumac Onion Served with Pilav	135	
KUZU PIRZOLA (G, D) Chargrilled Lamb Chop marinated with Yogurt Pepper Paste, Olive Oil Served with Pilav	240	
PATLICAN KEBABI (G, D) Chargrilled Eggplant and Lamb Mince, Tomato, Bell Pepper, Onion	135	
BEYTI SARMA (G, D, N) Chargrilled Lamb Mince, Garlic, Parsley, Wrapped in Lavash Topped with Tomato Sauce, Eggplant Yogurt, Pistachio	135	
TAVUK BUT ŞIŞ (G, D) Chargrilled Chicken Leg marinated with Yogurt, Pepper Paste, Lemon, Olive Oil Served with Pilav	135	
DANA ŞIŞ (G, D) Chargrilled Beef marinated with Yogurt, Olive Oil, Pepper Paste Served with Pilav	155	
BABAGANNUŞ KEBAP (G, D) Chargrilled Lamb Mince, Smoked Eggplant, Tomato, Bell Pepper, Garlic, Onion Topped with Melted Butter	135	

FROM THE SEA MIX SEAFOOD PLATTER (G, D, S) 180 Pan Seared Salmon, Sea-bass, Tiger Prawn, Calamari and Omani Lobster Served with Warmed Barley Salad MIX SEAFOOD PLATTER FOR 2 (G, D, S) 340 Chef's Selection of Seafood TUZDA BALIK (A, S) 180 Baked Whole Sea Bass in Salt Crust, Rocca Salad, Flambéed with Raki IZGARA KARIDES (D, S) 145 Marinated Tiger Prawn BALIK GUVEC (G, D, S) 145 Oven-baked Steamed Half Lobster, Shrimp, Calamari Served with Side Pilav BALIK BUĞULAMA (G, D, S) Signature 160 Traditionally Cooked Seabass, Tomato, Onion, Garlic, Mushroom Served with Cream MAIN DISH ISKENDER KEBAP (G, D) Signature 180 Traditional Sliced Beef Kebap, Topped with Special Tomato Sauce Creamy Pan Yoghurt and Grilled Pepper 135 ALINAZIK (D) Char-Grilled Beef Kebab with Creamy Eggplant Puree Topped with Garlic Yoghurt KIREMITTE KÖFTE 140 Oven Baked Meatball, Sautéed Bell Pepper, Onion, Garlic, Tomato Served with White Rice KIREMITTE TAVUK 140 Oven Baked Chicken, Bell Pepper, Onion, Garlic, Tomato Served with White Rice KIREMITTE KUZU 135 Oven Baked Lamb, Sautéed Bell Pepper, Onion, Garlic, Tomato Served with White Rice 220 LAMB RACK (D) Oven Cooked, Individually Carved and Cooked to Order Served with Side Dish and Sauce BEGENDI KEBAP (G, D) Signature 145 Baked Lamb Backstrap Served with Béchamel, Tomato Sauce SEBZE GÜVEC (V) 110 Oven Baked Seasonal Vegetables Served with Tomato Sauce, Fresh Herbs SIDE DISH White Rice (V, G, D) Grilled Vegetables (V) 25 Bulgur Rice (V, G, D) Potato Wedges (V

French Fries (V)

Steamed Vegetables (V, D)