

# RAW STARTERS

## Caviars (G), (D), (E)

Sturgeon black caviar with sour cream, shallot onion, chives, egg yolk and white.

OSCIETRA 30GR 450Aed OSCIETRA 50GR 750Aed

## Oyster (SH)

Gillardeau oyster No.4, mignonette sauce, lemon wedge and tabasco.

6pcs / 250

12pcs / 450

## Yellow Tail Crudo

Citrus mustard dressing red chilli pepper and fresh coriander leaves.

110Aed

## Tuna Crudo (G)

Seared black pepper bluefin tuna with tomato dressing and olive oil.

110Aed

## Wagyu Beef Tartare (G) (E) (D)

Chopped Wagyu beef tenderloin with whole grain mustard sauce, shallot, capers and parmesan Reggiano.

100Aed

## Wagyu Beef Pastrami (D)

36 hours marinated wagyu tenderloin, arugula leaves, parmesan Reggiano.

95Aed

# SALADS

## Greek Salad (D)

Heirloom tomato, cucumber, capsicum, black olives, feta cheese, oregano, zaatar leaves, olive oil, lemon dressing.

80Aed

## Beetroot Salad (N) (D)

Roasted yellow and red beetroot with gorgonzola cheese, hazelnut and honey dressing.

85Aed

## Santorini Salad (SH)

Fresh green beans, avocado, uzbek tomato with grilled shrimps.

120Aed

## Fattoush Salad (G)

Baby gem lettuce, tomato, cucumber, radish, pomegranate and purslane with balsamic sumac dressing.

80Aed

## Burrata 125gr (D)

Buffalo Burrata, Uzbek tomato, basil leaves, olive oil.

90Aed

## Gavurdag Salad (N)

Finely chopped cucumber, tomato, onion, pistachio and walnut with olive oil pomegranate sauce.

75Aed

# COLD STARTERS

## Hummus (N)

Creamy chickpeas with tahina and lemon

60Aed

## Muhammara (G), (N)

Walnut sweet pepper pomegranate molasses

60Aed

## Tzatziki (D)

Greek yoghurt with cucumber and garlic

65Aed

## Watermelon (D), (N)

Sliced fresh watermelon feta cheese almond flakes with balsamic dressing

80Aed

## Tirokafteri

Sour cream, feta cheese and grilled capya pepper

70Aed

# HOT STARTERS

## Fried Baby Calamari (G)

Deep fried baby calamari, homemade basil mayo sauce, red chilli and lemon wedges.

70Aed

## Grilled Octopus

Charcoal grilled octopus with fresh herbs and tomato pickle salad.

115Aed

## Garlic Chili Tiger Prawn (SH) (D)

Chili flakes, garlic and butter sauce

110Aed

## Fried zucchini (G) (D)

Thinly sliced and fried zucchini served with tzatziki.

90Aed

## Fried Kibbeh (G) (N)

Crushed wheat dough stuffed with mince meat, pine nuts and pistachio.

80Aed

# TURKISH PIDES

## Lahmacun (G)

Seasoned wagyu mince beef with tomato, parsley, salad

80Aed

## Spinach And Feta (G) (D)

Sautéed spinach with feta cheese

90Aed

## Burrata & Bresaola (G) (D)

Burrata cheese, Bresaola, tomato sauce, basil leaves, oregano, cherry tomato

110Aed

## Truffle Pide (G)

Creamy truffle sauce with buffalo mozzarella cheese and fresh black truffle slices.

110Aed

(G) Gluten, (D) Dairy, (N) Nuts, (SH) Shellfish, (E) Eggs

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.  
All prices are in AED and inclusive of 7% service charge, 5% VAT

# MAIN COURSES

Butterfly Seabass	310Aed
Charcoal grilled whole seabass with lemon butter sauce	
Corn Fed Baby Chicken	175Aed
Whole grilled chicken marinated with lemon pickle	
Wagyu rib-eye (G)(D)	280Aed
Grade 6-7 wagyu served with rocket leaves and peppercorn sauce.	
T-bone steak (G)(D)	370Aed
Grade 9+ served with asparagus and peppercorn sauce.	
Lamb Chops (G)	195Aed
Kalamon olives marinated lamb chops.	
Iskender Doner (G)	210Aed
Thinly sliced wagyu beef served with butter and pita bread	
Doner plate (G)(D)	190Aed
Thinly sliced wagyu beef with grilled shallots and tomato	

# PASTA & ORZO

Mushroom Orzo Pasta (G)	130Aed
Wild mushrooms, parsley and parmesan cheese.	
Seafood Orzo Pasta (G) (SH)	185Aed
Live Canadian lobster with cherry tomato sauce and lobster bisque.	
Rigatoni Truffle (G) (D)	205Aed
Home made rigatoni pasta with creamy truffle sauce and fresh black truffle slices.	

# BY SKEWERS

Adana Kebab (G) (D)	125Aed
Minced meat skewer	
Eggplant Kebab	130Aed
Long eggplant with minced meat skewer	
Pistachio Kebab (N) (G) (D)	150Aed
Traditional kebab with pistachio	
Shish Chicken (G)	120Aed
Marinated chicken thigh skewers	
Note: All minced meat skewers served with grilled padron pepper and pitta bread	

# SIDES

French fries	40Aed
Truffle Fries	
Saffron Rice	40Aed
Mashed Potato	
Charred Broccolini	40Aed
Grilled Asparagus	40Aed
Arugula and Cherry Tomato Salad	30Aed
Onion Parsley Sumac Salad	

# DESSERT

Baklava Mille Feuille (N) (D)	70Aed
Crispy phyllo pastry layers with orange blossom cream	
Turkish coffee mousse (N) (D)	65Aed
Home made saviordi biscuits with Turkish coffee mousse and milk ice cream	
Portokalopita (D)	70Aed
Traditional Greek orange cake with mastic ice cream.	

Premium Fruit Platter	130Aed
Sliced seasonal fresh fruits with wild berries	
Watermelon Platter	90Aed
Australian seedless watermelon	
Selection Of Sorbets & Ice Creams	30Aed
Lemon   Strawberry Rose   Lemon Mint   Apricot Pistachio   Turkish coffee   Milk	

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