





Soup

EZOGELIN CORBA (S) (V) 55

Turkish Style Spicy Lentil Soup Served with Crispy Bread and Lemon Wedge

Cold Mezzeh

HUMMUS (VG) 30

Chickpea Puree, Garlic, Tahini Paste, and Olive Oil

TULUM PEYNIRI (D)(V) 30

Char-grilled Red Bell Pepper Served with Traditional Turkish Goat Milk Cheese

ACILI EZME (N)(V) 30

Finely Chopped Seasonal Vegetables and Aromatic Fresh Herbs with Spicy Sour Pomegranate Sauce

IZGARA PATLICIAN (V) 30

Char-grilled Eggplant Mixed with Long Green Pepper, Red Pepper, Tomato, Garlic, Chili Flakes, and Olive Oil

Palad

QUINOA SALAD (VG) 75

Quinoa, Lettuce, Asparagus, CarrotS, Capsicum, Lemon Dressing, Pumpkin Seeds, and Avocado

COBAN SALATA (D)(V) 35

Tomato, Cucumber, Red Onions, and Green Pepper, Served with Turkish Ezine White Cheese, Black Olives, Extra Virgin Olive Oil and Lemon Dressing

ROKA SALATA (D)(V) 35

Fresh Roughly Chopped Arugula Leaves, Tomato, White Cheese, Walnuts, Garlic, Olive Oil and Lemon Dressing

Hot Mezzeh

KIYI HUMMUS 50

Hummus, Beef Sucuk, Green Pepper, and Tomato, Garnished with Fresh Herbs

MANTI (D) 50

Turkish Pasta Filled with Minced Beef Topped with Garlic Yoghurt and Homemade Tomato Sauce

KALAMAR TAVA (D)(S) 50

Deep-fried Baby Calamari Served with Tarator Dip

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Sautéed Shrimp, Long Chili Pepper, Mushroom, Baby Shallots, and Tomato in Garlic Butter with Parsley, Chili Flakes, and Oregano

TURKISH PIDE 55

Traditional Flatbread with Fresh Toppings, Baked in Stone-Made Oven Served with Mixed Salad.

Choice of Toppings: Turkish Beef Sucuk with Cheese (D) OR Spinach, Crushed Walnuts, and Cheese (V)(N)(D)

LAHMACUN (S)(D) 55

Classic Turkish Thin and Crispy Dough, Topped with Spiced Ground Meat

Teasers

PARMESAN CHICKEN FRIES (D) 60

Parmesan Coated Crispy Chicken Strips, Served with Garlic Mayo

FRITTO MIXTO (VG) 50

Crispy Onions Rings and French Fries

JALAPEÑO POPPERS (S)(D) 50

Crispy Jalapeños Stuffed with Creamy Melted Cheese

LOADED FRIES (S)(D) 60

Chili con Carne, Jalapeño Drizzle, Chives, Smoked White Sauce, and Minced Meat

BUFFALO WINGS (S)(D) 80

Crispy Chicken Wings and Carrot Crudités, Served with Blue Cheese Dip, Honey Lemon Mustard, Salt & Pepper, or BBQ Sauce

KIYI NACHOS (S)(D) 65

Corn Tortilla Chips, Chives, Black Olives, Tomato, Jalapeño Rings, Melted Cheese, Double Sour Cream, and Hass Guacamole

Main Course

TRIPLE MEAT BURGER (S)(D) 95

Black Angus Beef, Tender BBQ Beef, Beef Bacon, Melted Cheddar, Date Relish, Sautéed Mushrooms, & Crispy Frizzled Onions

OFF BONE RIBEYE (S)(D) 215

Char-grilled Angus Ribeye Steak, Herbs & Chili Butter, Triple Cooked Potato, Roasted Root Vegetables, and Mushroom

ISKENDER KEBAB (S) (D) 135

Traditional Sliced Beef Kebab Topped with Special Tomato Sauce and Served with Creamy Pan Yoghurt and Grilled Long Chili Pepper



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KIYI MİXED MEAT PLATTER (S)(D) 165

Char-grilled Lamb Chops, Adana Kebab, Shish Tavuk, Chunk of Beef, and Turkish Sucuk Served with Grilled Vegetables or Bulgur Pilaf

ADANA KEBAB (S) 135

Spiced Lamb Kebab on Flat Lavash Bread Served with Onion and Parsley Salad and Pilaf

TAVUK SIS (S) (D) 135

Marinated Grilled Chicken Kebab, Served with Onion Salad, Grilled Vegetables or Pilaf

KIYI SEAFOOD PLATTER (SC)(D) 220

Grilled Fillet Sea Bass, Salmon, Tiger Prawn, Calamari, Sautéed Vegetables, Served with Warm Barley Salad and Lemon Herb Sauce

LEVREK IZGARA (SC)(D) 145

Grilled Whole Sea Bass Served with Fresh Arugula Leaves, Red Onion, Lemon, Grilled Potato, and Sautéed Seasonal Vegetables

MUSHROOM NEAPOLITAN PASTA (VG)

95

Olive Oil, Onion, Fennel, Baby Mushroom, Garlic, Baby Spinach, Tomato Sauce, and Chili Flakes (optional)

Fide Dishes

BULGUR PILAV (D)(V) 35

Bulgur Pilaf Prepared in the Turkish Way

PILAV (D)(V) 35

Buttered Rice with Corn, Sun-dried Tomato, and Parsley

STEAMED VEGETABLES (VG) 35

Seasonal Steamed Vegetables

Sweets

KUNEFE (D)(N) 60

Crispy Kataifi Dough with Cheese Filling and Maras Style Ice Cream

BAKLAVA (D)(N) 60

Turkish Baklava Served with Ice Cream

FRUIT PLATTER (VG) 50

Freshly Sliced Seasonal Fruit Platter

KATMER (D)(N) 50

Crunchy Turkish Pancake with Pistachio, Served with Milky Ice Cream

ICE CREAM (D)(N) 50

Selection of Ice Cream

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Signature Cochtails

| Midori Illusion Midori Malibu Peach Liquor Citrus and Pineapple Juice | 48 |
|--|----|
| Pine-Ginger Martini Ginger Pineapple Vodka Lemon | 48 |
| Fun on the Beach Vodka Malibu Cranberry and Pineapple Juice | 48 |
| Black and White Creme de Cacao Sparkling Wine | 48 |
| Cosmo Ice Tea Vodka White Rum Gin Tequila Triple Sec Lemon & Cranberry Juice | 48 |
| Twilight Silver Tequila Red Vermouth Orange | 48 |
| KIYI Mojito Rum Peach Puree Mint Lime and Apple Juice | 48 |
| Turkish Margarita Tequila Cointreau Cranberry and Lemon Juice | 48 |
| Orange Bitter Manhattan Bourbon Martini Rosso Grand Marnier | 48 |
| Pignature Non Alcoholic | |
| Oriental Express Pineapple Ginger Cranberry Apple Lemon Juice | 38 |
| Apple-Kiwi Mojito Apple Juice Kiwi Mint Lime | 38 |
| Watermelon Recharge Fresh Watermelon Mixed with Fresh Citrus Cranberry Soda | 38 |
| Virgin Colada Pineapple Juice Coconut Cream Coconut Milk | 38 |
| C-View Fresh Banana Pineapple Juice Coconut Milk | 38 |

| Bottled B | eer |
|-----------|-----|
|-----------|-----|

| Amstel Light | | 30 |
|---|-----------|------|
| Budweiser | | 30 |
| Corona | | 32 |
| Heineken | | 30 |
| Peroni | | 32 |
| Stella Artois | | 30 |
| | | |
| Draught Beer | | |
| | Half Pint | Pint |
| Stella Artois | 22 | 37 |
| Peroni | 26 | 42 |
| Heineken | 26 | 42 |
| | | |
| Aperitifs | | |
| Oxpremas | | |
| Martini Extra Day Bianco | | 30 |
| Campari Aperol Pernod Arak | | 30 |
| | | |
| | | |
| Sherry | | |
| S. receig | | 30 |
| Drysack | | 30 |
| Harvey's | | 30 |
| | | |
| | | |
| Wodka | | |
| Kettle One Belvedere Grey Goose | | 48 |
| Zubrowka U' Luv Ka | | 48 |
| 42 Below Russian Standard Original | | 30 |
| Absolut Kurant Absolut Pepper Absolut E | Blue | 30 |
| Smirnoff Red | | 25 |

| Gin | |
|---|-----|
| Gordon's Hendrick's Tanqueray | 30 |
| Tanqueray 10 | 38 |
| | |
| Rum | |
| Ron Zacapa XO | 70 |
| Bacardi Light Gold Cachaca | 38 |
| Captain Morgan Black Bacardi Reserva 8 Years Malibu | 30 |
| | |
| Tequila | |
| Jose Cuervo Silver, Gold | 30 |
| Patron Silver | 38 |
| Gran Patron Platinum | 75 |
| Patron XO Cafe | 42 |
| | De. |
| Single Malt Whiskey | |
| Glenlivet 18 Years | 45 |
| Glenfiddich 12 Years | 42 |
| Glenmorangie 18 Years | 45 |
| | |
| Blended Whiskey | |
| SCOTCH | |
| Dewar Johnnie Walker Red Label J&B Rare | 30 |
| J&B Reserve 15 Years | 42 |
| Johnnie Walker Black Label Chivas Regal 12 Years | 42 |
| Johnnie Walker Double Black Label | 48 |
| Johnnie Walker Gold Label | 75 |
| Johnnie Walker Blue Label | 150 |
| Chivas Regal 18 Years | 45 |
| Royal Salutet | 75 |

| \triangle merican | |
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| Jim Beam Jack Daniel's | 32 |
| Gentleman Jack | 32 |
| Woodford Reserve | 32 |
| | |
| Drish | |
| John Jameson | 32 |
| Bushmills | 32 |
| | |
| Canadian | |
| Canadian Club | 32 |
| Crown Royal | 32 |
| | |
| Cognac | |
| Courvoisier V.S | 35 |
| Hennessy Courvoisier Remy Martin V.S.O.P | 45 |
| Remy Martin Hennessy Courvoisier X.O | 110 |
| | |
| Brandy | |
| Framboise | 32 |
| Kirsch | 32 |
| | |
| Liqueur | |
| Jagermeister | 48 |
| Bailey's | 30 |
| Southern Comfort | 30 |
| Kahlua | 30 |
| Grand Marnier | 30 |
| Tia Maria | 30 |
| Sambuca | 30 |
| Frangelico Cointreau Peach Schnapps | 30 |

| Sparkling Wine | | |
|---|-------|--------|
| | Glass | Bottle |
| Prosecco Zonin Brut DOC Italy | 38 | 175 |
| White Wine | | |
| Chardonnay Montes Chile | 35 | 160 |
| Sauvignon Blanc Camino De Chile Chile | 35 | 160 |
| Sauvignon Blanc Villa Maria New Zealand | | 190 |
| Allegre Trebbiano Italy | | 160 |
| Pinot Grigio Nederburg South Africa | | 160 |
| | | |
| Red Wine | | |
| Merlot Masia Spain | 35 | 160 |
| Allegre Sangiovese Italy | 35 | 160 |
| Castello di Gabbiano Chianti DOCG Italy | | 160 |
| Chateau Poitevin Medoce French | | 270 |
| Trivento Reserve Cabernet Sauvignon Argentina | | 185 |
| | | |
| Rose Wine | | |
| Pinot Noir Rose Villa Wolf Germany | 35 | 140 |
| Kanonkop Kadette South Africa | | 170 |
| | | |
| Champagne | | |
| Moet & Chandon Imperial Brut | | 700 |
| Moet & Chandon Brut Rose | | 779 |
| | | |

Mineral Water Small Large STILL Acqua Panna 18 28 **SPARKLING** San Pellegrino 18 28 FRESH JUICES 27 SOFT DRINKS 22 **Red Bull** 32 Hot Beverages **COFFEE 100% ARABICA BLEND Espresso** 22 **Espresso Macchiato** 22 **Double Espresso** 26 Cappuccino 22 **Coffee Latte** 22 **Tea Selection** 22 Moroccan Tea 30

22

Turkish Coffee

All-Inclusive Beverage Menu

HOT BEVERAGES

Coffee | Tea

WATER

Still | Sparkling

SOFT DRINKS

Pepsi | Diet Pepsi | 7Up | Diet 7Up | Mirinda

CHILLED JUICES

Apple | Mango | Orange | Pineapple

SPIRITS

Rum | Whisky | Vodka | Gin | Tequila

BEERS

Selected Beers

WINES

White Wine | Red Wine

LONG DRINKS

Gin & Tonic | Whisky & Cola | Vodka & Lemonade

COCKTAILS

Pina Colada | Tequila Sunrise | Cuba Libre | Moscow Mule | Tom Collins | Whisky Sour | Fun on the Beach | Classic Margarita | Long Island Iced Tea

MOCKTAILS

Passion Fizz | Sweet Ginger | Cocomelon | Blue Lagoon