



OTTOMAN BRUNCH

STARTERS

Ezogelin Corba (GL)(D)(V)

Turkish style Spicy Lentil Soup served with Fried Bread, and Lemon Wedge

Yaprak Sarma (V)

Vine Leaves stuffed with Tomatoes, Onions, Parsley, Rice and Pomegranate syrup

Hummus (N)(V)

Chickpeas Puree, Garlic, Tahini Paste, and Olive Oil

Tabboule Salad (V)

Parsley, Tomato, Mint, Onion, Lemon Juice etc...

Manti (D)(GL)

Turkish Pasta filled with Minced Beef, topped with Garlic Yoghurt and Tomato Sauce

Sujuk Pide (D)(GL)

Turkish Beef Sujuk with Cheese

MAIN COURSES

Mixed Grill Platter (D)(GL)

Beef Skewers, Shish Tavouk, Adana Kebab

Izgara Karides (D)(S)

Char-grilled Tiger Prawns, Marinated in Turkish Spices and Potato

Grilled Vegetable (V)

Bulgur Pilaf (D)

DESSERTS

Kunefe (D)(GL)(N)

Crispy Kadaif dough filled with Cheese, served with Turkish Maras Ice Cream

Baklava (D)(GL)(N)

Turkish Baklava, served with Turkish Maras Ice Cream

Fruits Platter



OTTOMAN BRUNCH

SOFT PACKAGE - AED 220

Water ~ Soft Drinks ~ Mocktail

HOUSE PACKAGE - AED 320

Becks Beer
Spirits with mixer
White & Red Wine

PREMIUM PACKAGE - AED 350

Zonin Prosecco
Ottoman Spritz
Espresso Martini
Amaretto Sour

COCKTAILS

Mojito
Rosy Cozy
Anice Sour
Bloody Mary
Whisky Sour
Sexy Turkish Gin
Tommy's Margarita