

————— An Anatolian dream from the heart of Turkey —————

## BUSINESS LUNCH

SAR 135 per person

### TO START

Choose one

- Karpuz Domates** compressed watermelon sheep cheese, tomato & pine nuts (D/N/G) 130 cal  
**Zeytinyağlı Enginar** grilled artichokes, pomegranate & pine nuts (N/SU) 300 cal  
**Antep Fıstıklı Rafik** feta cheese, goat curd, pistachios & sourdough bread (D/G/) 103 cal  
**Acılı Kanat** chilli grilled chicken wings with marash pepper 200 cal  
**Börek** filo wrapped feta, carrot, courgette & walnut (N/G/E/D) 200 cal  
**Muhammara** roasted red pepper, tomato & walnut dip (D/N/G) 170 cal  
**Turkish Spoon Salad** chopped vegetables, pomegranate dressing & pistachios (N/SU) 400 cal

### TO FOLLOW

Choose one

- Çaput Pilaf** lamb meat, pickled grapes & wine leaves pilaf (D) 260 cal  
**Steamed Rice** jasmine rice 129 cal

Choose one

- Sucuk Pide** Two cheese pide with home made sucuk (D/G) 1500 cal  
**Adana Kebap** hand-cut lamb & burned tomato (G) 210 cal  
**Güveç** clay pot vegetables in a tomato & red pepper sauce 1200 cal  
**Sis Tavuk** yoghurt & chilli marinated grilled chicken (D/S/G) 370 cal

Tea or coffee included

### SWEET PART

\*additional SAR 40

- Fırın Sütlaç** Anatolian rice pudding, raspberries, rose ice cream & lokum (E/D) 145 kcal  
**Hazelnut Baklava** whipped kaymak, caramelized milk sorbet, cinnamon (D/G/N)

(S) Seafood or Shellfish (D) Dairy (G) Gluten (N) Nuts (SE) Sesame  
(M) Mustard (C) Celery (SU) Sulphites (F) Fish (E) Egg

For additional dietary requirements, please reach out to our team. All prices are inclusive of VAT 15%.  
Adults need 2,000 calories per day on average and individual calorie needs may vary from person to person.