

FUMÉE

**Every dish is a celebration of fire,
flavour, and finesse.**

Time-honoured grilling traditions meet modern simplicity,
flame-kissed steaks, slow-roasted meats, and
Mediterranean-Levantine inspired sides, crafted to ignite the
senses. Finish with a handcrafted cocktail, a glass from our
boutique wine list, or one of our indulgent desserts.

Signature Cuts. Local Flame.

The Raw Bar



OSCIETRA CAVIAR

650

Served with sour cream, shallots, chives, egg yolk, and egg white 30g



Crudo & Carpaccio



SEABASS CRUDO

160

Thinly sliced Mediterranean seabass, lemon dressing and chives



WAGYU BEEF CARPACCIO

150

Wagyu beef tenderloin, wild arugula, mustard and shaved Parmigiano



TRUFFLE BEEF TARTARE

160

Hand-cut premium beef tartare, black truffle, capers, shallots, Dijon mustard, Crispy leek and fresh herbs



SALMON SERENADE

105

Fresh salmon, citrus dressing, white sesame and chives



Dairy Egg Fish Gluten Nuts Raw Sesame Shellfish Vegan Mustard

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Salads



ÇOBAN SALAD

75

Uzbek tomatoes, cucumber, green peppers, extra virgin olive oil, and lemon dressing



VELVET GOAT CHEESE SALAD

75

Creamy goat cheese, mixed greens, walnuts, seasonal fruits, raisins and pomegranate dressing



ROKA SALAD

60

Fresh arugula, Uzbek tomatoes, and lemon vinaigrette



CLASSIC GREEK SALAD

75

Cucumber, tomato, Padron pepper, capers, Hallal olives, onion, ezine cheese and oregano.



Soups



LEBENIYE SOUP

60

Traditional yogurt soup with tender meatballs, lamb shoulder, chickpeas, and mint butter



CHICKEN BROTH SOUP

60

Classic slow-cooked chicken consommé with seasonal vegetables and vermicelli.



LENTIL SOUP

55

Traditional Turkish lentil soup finished with butter and spices.



Dairy
 Egg
 Fish
 Gluten
 Nuts
 Raw
 Sesame
 Shellfish
 Vegan
 Mustard

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Cold Mezze



HUMMUS

Classic chickpea hummus with tahini, lemon juice, and extra virgin olive oil



35



MUHAMMARA

Roasted red peppers, crispy bread with walnuts, pomegranate molasses, and aromatic spices



30



KURU CACIK

Strained yogurt with cucumber, garlic, fresh mint, and olive oil



30



KOOGU

Creamy whipped feta, roasted eggplant, and tomato sauce



30



ACILI EZME

Finely chopped tomatoes, peppers, onions, cucumber, parsley, and Turkish spices



30



ROASTED EGGPLANT

Fire-roasted eggplant and red peppers with parsley, lemon, and olive oil



30



YAPRAK SARMA (V)

Hand-rolled vine leaves stuffed with fragrant rice and herbs



50



ATOM

Strained yogurt topped with sautéed hot peppers in butter



30



BARBUNYA PILAKI

Slow-cooked borlotti beans with olive oil, tomatoes, onions, and carrots



30



ÇİĞ KÖFTE (G) (R)

Traditional spicy bulgur specialty blended with herbs and pomegranate molasses and tenderloin



50

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Hot Appetizers



KALAMAR TIGANITO

65

Crispy baby calamari served with homemade tartare sauce, chili peppers, and lemon



SPICY GARLIC SHRIMP

85

Pan fried shrimp in garlic, chili, and butter



ANTEP STYLE LIVER

85

Traditional Turkish-style lamb liver served with potatoes, onions and herbs



İÇLİ KÖFTE

70

Golden crispy bulgur shells stuffed with seasoned minced beef and walnuts



MINI FRIED MEAT BÖREK

45

Crispy handmade pastry filled with seasoned minced beef



DYNAMITE SHRIMP TEMPURA

85

Crispy shrimp tossed in spicy dynamite sauce, topped with chives and a splash of lime



Dairy



Egg



Fish



Gluten



Nuts



Raw



Sesame



Shellfish



Vegan



Mustard

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Main Courses

FROM THE CHARCOAL



ADANA KEBAB

120

Traditional hand-minced spicy lamb kebab grilled over charcoal



CHICKEN SHISH

95

Marinated chicken skewers grilled over charcoal



CHICKEN WINGS

85

Charcoal-grilled marinated chicken wings



HALF CHARCOAL CHICKEN

105

Half chicken marinated with preserved lemon served with mashed potatoes



BEEF SHISH

140

Beef tenderloin with traditional spices tomatoes and sumac onion.



CIĞER ŞİŞ

85

Charcoal-grilled lamb liver skewers with traditional spices



MIXED GRILL

650

Selection of Adana kebab, chicken shish, chicken wings, beef shish, and grilled lamb chops



TIRE KÖFTE

105

Traditional grilled Turkish meatballs served with yogurt and tomato sauce



Dairy



Egg



Fish



Gluten



Nuts



Raw



Sesame



Shellfish



Vegan



Mustard

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Main Courses

HOUSE SPECIALTIES



MANTI

80

Handmade Turkish dumplings served with garlic yogurt and butter sauce



FUMÉE MEATBALLS

130

Handcrafted beef and lamb mix meatballs, grilled served with homemade tomato sauce



GRILLED SALMON TRIO (210g)

160

Grilled salmon served with lemon butter sauce and arugula cress



MEDITERRANEAN SEABASS

170

Charcoal-grilled seabass fillet with chili, lemon, parsley, and extra virgin olive oil



ŞAŞLIK

220

Tender, juicy beef marinated with traditional Turkish spices, flame-grilled and served with garlic yogurt 200g



SAC KAVURMA

195

Beef and lamb cubes meat, onion, capsicum, tomatoes, lavash bread and butter



SLOW-BRAISED LAMB SHOULDER

390

Eight-hour slow-cooked lamb shoulder served with Cajun butter rice and spiced nuts



TRUFFLE MUSHROOM RISOTTO

120

Creamy arborio rice, parmesan, butter, mixed mushrooms, truffle oil



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Steakhouse

PRIME CUTS - ANGUS



FILET MIGNON ANGUS

200g

250



LOKUM TENDERLOIN ANGUS

200g

250



STRIP LOIN ANGUS

300g

290



RIBEYE ANGUS

300g

295

PRIME CUTS - WAGYU



FILET MIGNON WAGYU

200g

330



LOKUM TENDERLOIN WAGYU

200g

350



STRIP LOIN WAGYU

300g

650



RIBEYE WAGYU

300g

730

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Steakhouse

GOLD LEAF SELECTION



GOLDEN FILET MIGNON
200g

450



GOLDEN STRIP LOIN
300g

980



GOLDEN RIBEYE WAGYU
300g

1180



GOLDEN OTTOMAN
1,500g

3000

SHARING & SLOW-COOKED



8-HOUR ASADO BEEF RIBS

690



WHOLE LAMB RACK
1,200g

980



OTTOMAN SHARING STEAK
1,500g

1500

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Burgers



FUMÉE CLASSIC BURGER

95

Premium Angus beef burger with cheddar cheese, onion, and spicy mayonnaise



FUMÉE GOLDEN BURGER

390

Premium Angus beef burger with cheddar cheese, onion, gold leaf and spicy mayonnaise



LOKUM BURGER

160

Premium Tender beef, cheddar cheese, caramelized onions, and spicy mayonnaise



Sides



FRENCH FRIES

25



SWEET POTATO FRIES

30



CREAMY MUSHROOMS & SPINACH

45



CREAMY MASHED POTATOES

50



BLISTERED PADRON PEPPERS

45



CHARCOAL-GRILLED BROCCOLINI

60



SAUTÉED BABY POTATOES

30



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Desserts



BAKLAVA ROYALE

Traditional pistachio baklava served with Marash ice cream



70



GOLDEN KUNEFE

Traditional künefe finished with pistachios



70



CHOCO PROFITEROLE BOMB

Profiteroles filled with vanilla cream and warm chocolate sauce



55



FRESH FRUIT PLATTER

Seasonal selection of fresh fruits



120



AUTHENTIC MARAŞ ICE CREAM

Traditional Turkish stretchy ice cream



60

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