

HAYAL

- FLAVOURS OF ISTANBUL -

A LA CARTE MENU





Hayal brings the unique flavours of Istanbul to Dubai through a culinary journey. Offering a variety of traditional dishes, Hayal also offers delicacies with a modern approach to Turkish cuisine, we call these the 'daydreaming' dishes.

Hayal is the bridge between the old and the new – respecting the authenticity of Turkish products, while creating a way of experiencing modern Turkish cuisine.

OUR WEEKLY EVENTS



The Big Turkish Breakfast | Big Brunch

A perfect spread of succulent dishes.

Mon - Fri: 9am to 12pm
Sat & Sun: All Day Breakfast, 8am to 4pm



Hayal Business Lunch

Enjoy a 3-course set menu that combines traditional and modern Turkish dishes.

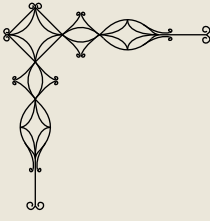
Mon - Fri, 12pm to 4pm | AED 130



Oh Güzell Ladies Night

The perfect plan for Thursday night. Ladies get a 2-course set menu and selected free flowing drinks.

Thursdays, 6pm to 9pm | AED 150



TRADITIONAL TURKISH DELICACIES

THE ISTANBUL ROOTS

SOUPS

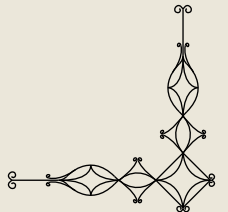
Mercimek Çorbası - classic lentil soup ^(V)	40
Sehriye - chicken tomato soup	40

MEZZE & COLD STARTERS

Acili Ezme - tomato, spicy pepper paste, onion, parsley ^{(VG)(N)}	40
Hummus - chickpeas, tahini, lemon ^{(VG)(N)}	40
Haydari - dried mint, strained yogurt ^(V)	40
Cacik - chopped cucumber with yogurt ^(V)	40
Moutabbal - smoky eggplant dip, pomegranate, parsley ^(V)	40
Çiğ Köfte - spicy bulgur, tomato, pomegranate ^{(VG)(N)}	50
Yalanci Dolma - stuffed grape leaves with rice, pine nuts ^{(V)(N)}	50
Mixed Olives - urfa chili, lemon, olive oil ^(VG)	40
Baba Ganoush - roasted eggplant, olive oil, lemon juice, tahini ^{(VG)(N)}	40
Havuç Tarator - grated carrot, strained yogurt ^{(V)(N)}	40
Muhammara - red bell peppers, walnuts, pomegranate molasses ^{(V)(N)}	40
Mixed Mezze - 6 kinds of cold mezze and Çoban Salatası	105

HAYAL

- FLAVOURS OF ISTANBUL -



SALADS

Coban Salad - mix of cucumber, tomato, mint, sumac, pomegranate molasses ^(V)	50
Roka Zaatar Salad - baby rocket, tomato, pomegranate, zaatar dressing ^(VG)	50
Beetroot - goat cheese, blood orange dressing, pistachio, figs ^{(V)(N)}	65
Gavurdag Salad - fine chopped cucumber, tomato, capsicum, walnuts ^{(VG)(N)}	60

HOT STARTERS

Hummus with Meat - sautéed beef, chickpeas, tahini, lemon ^(N)	55
Courgette Croquette - lor mousse, walnuts, garlic dip ^{(V)(N)}	55
Sigara Boregi - Turkish cheese rolls ^(V)	55
Karides Güveç - baked prawns with butter and garlic ^(SF)	65
Fried Calamari - sumac coated, sucuk aioli	55
Fried Icli Kofte - stuffed beef meatball, onion, pistachio ^(N)	60
Braised Icli Kofte - stuffed lamb meatball, spinach tomato sauce ^(N)	60
Ali Nazik - smoky eggplant dip with sautéed beef cubes	65

FROM THE GRILL

Butcher Kofta - mixed lamb and beef patty served with baba ganoush and pita bread	105
Kuzu Pirzola - lamb chops served with bulgur rice and onion salad	145
Kaplan Karidesi - tiger prawns marinated with spicy sauce, lavash bread, onion salad ^(SF)	145
Izgara Levrek - whole seabass served with lemon-olives sauce and rice with vermicelli	195
Lokum Biftek 250g - thin beef tenderloin steaks served with one side dish of choice	195
Striploin NY Steak 250g - beef steak served with one side dish of choice	195
Kuzu Kafes 1kg - lamb chops marinated with garlic-yogurt served with vermicelli rice	450

SIDE DISH

French Fries - Vermicelli Rice - Bulgur Rice - Sucuk Pilav - Crispy Eggplant - Grilled Vegetables	40
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MAINS

Beef Manti - tomato sauce, smoked yogurt sauce, herbs oil	85
Sac Kavurma - beef stew cooked with vegetables and served with vermicelli rice	135
Lamb Guvec - lamb casserole cooked with vegetables in a clay pot	155
Beef Guvec - beef casserole cooked with vegetables in a clay pot	155
Chicken Guvec - chicken casserole cooked with vegetables in a clay pot	105
Pilav Ustu Tavuk Shish - grilled chicken served with vermicelli rice and Iskender sauce	105
Pilav Ustu Kuzu Shish - grilled lamb served with vermicelli rice and Iskender sauce	125

KEBABS

All served with lavash bread and bulgur rice

Shish Tavuk Kebab - chicken thigh cubes marinated with yogurt, garlic, tomato paste	95
Soğan - lamb minced kebab, onion, pomegranate and tomato sauce	95
Patlican - mix of lamb minced and eggplant kebab	105
Adana - char-grilled spicy lamb minced kebab	115
Urfa - char-grilled lamb minced kebab	115
Kuzu Sish - char-grilled lamb cubes marinated with yogurt, garlic, spices	115
Beyti - lamb minced kebab wrapped in lavash bread, tomato sauce, yogurt ^(N)	125
Halep Kebab - thin lamb kebab served on top of pita bread and tomato sauce	135
Hayal Mix Grill x 2 - urfa kebab, shish tavuk, lamb chops, lamb cubes ^(N)	350

STONE OVEN

Kasarli Pide - Turkish flatbread with cheese ^(V)	65
Sucuk Pide - Turkish flatbread with cheese and Turkish sausage	65
Kusbasi Pide - Turkish flatbread with beef and vegetables	65
Ispanak Pide - Turkish flatbread with cheese and spinach ^(V)	75
Kavurmali Pide - Turkish flatbread with slow braised beef and kashaval cheese	80

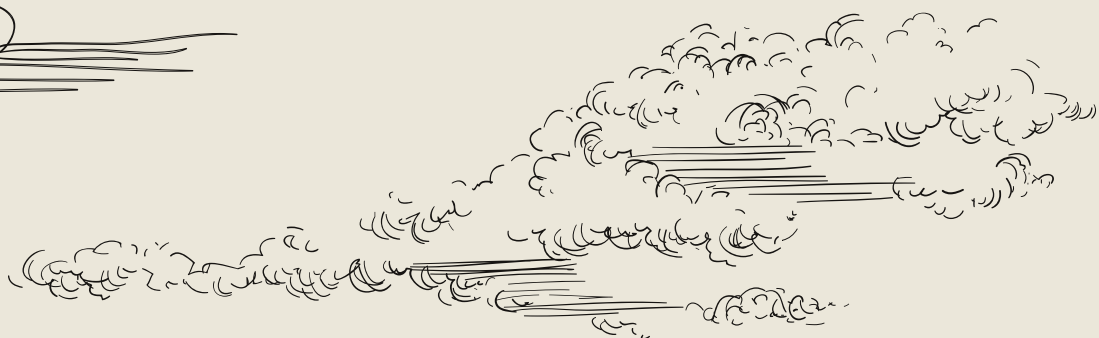
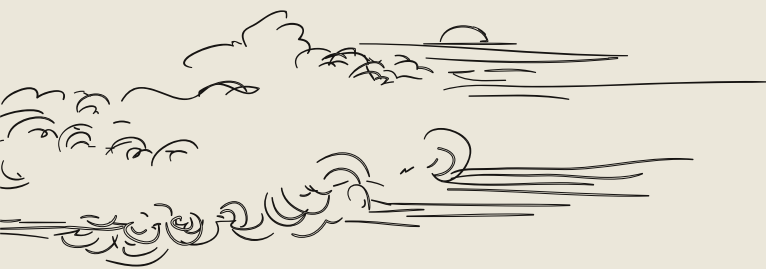


MODERN TURKISH DELICACIES

DAYDREAM IN ISTANBUL



Wagyu Beef Tartare - crispy pita, shallots, mint, sundried tomato	65
Baked Eggplant - gruyère cheese, tahini yogurt, almonds, muhammara ^{(M)(N)}	75
Tiger Prawns Tempura - grape leaves, garlic-yogurt dip ^(SF)	85
Grilled Octopus - tomato, parsley-garlic sauce, purple potato, beetroot	175
50-hour Slow Braised Short Ribs - bread, pistachio, cauliflower purée ^(N)	195
50-hour Slow Braised Short Ribs 600g - on the bone, molasses demi-glace	350



VEGAN

SOUPS

Mercimek Çorbası - classic lentil soup 40

MEZZE & COLD STARTERS

Acili Ezme - tomato, spicy pepper paste, onion, parsley ^(N) 40

Hummus - chickpeas, tahini, lemon ^(N) 40

Moutabbal - smoky eggplant dip, pomegranate, parsley 40

Yalanci Dolma - stuffed grape leaves with rice, pine nuts ^(N) 40

Mixed Olives - urfa chili, lemon, olive oil 40

Baba Ganoush - roasted eggplant, olive oil, lemon juice, tahini 40

Muhammara - spicy red bell peppers, walnuts, pomegranate molasses ^(N) 40

Mixed Mezze - 6 kinds of cold mezze and Çoban Salatası 105

SALADS

Coban Salad - mix of cucumber, tomato, mint, sumac, pomegranate molasses 50

Roka Zaatar Salad - baby rocket, tomato, pomegranate, zaatar dressing 50

Gavurdag Salad - fine chopped cucumber, tomato, capsicum, walnut ^(N) 60

MAINS

Pirinç Üzerinde Sebzeler - stew with vegetables, tomato sauce, rice and pita bread 95

Pilav - crispy eggplants, mushrooms, tomato sauce, truffle 85

Adana Kebab - plant-based meat, sumac, tahini dip 120

Urfa Kebab - plant-based meat, fennel salad, tahini dip 120

SIDES

French Fries - Vermicelli Rice - Bulgur Rice - Crispy Eggplant - Grilled Vegetables 40

(N)
NUTS

(SF)
SHELLFISH

(A)
ALCOHOL

(V)
VEGETARIAN

(VG)
VEGAN

(GF)
GLUTEN FREE