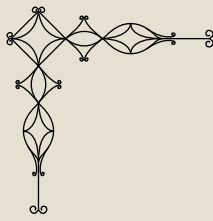


HAYAL

- FLAVOURS OF ISTANBUL -

A LA CARTE MENU





TRADITIONAL TURKISH DELICACIES

ISTANBUL ROOTS

MEZZE & SALADS

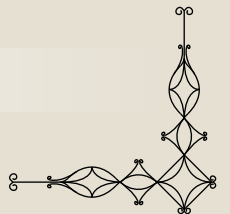
Mezze Platter - 6 cold mezze and coban salad	145
Acili Ezme - tomato, spicy pepper paste, onion, parsley ^{(VG) (N)}	45
Hummus - chickpeas, tahini, lemon ^{(VG) (N)}	45
Moutabal - smoky eggplant dip, pomegranate, parsley ^(V)	45
Çiğ Köfte - spicy bulgur, tomato, pomegranate ^{(VG) (N)}	45
Baba Ganoush - smoky eggplant, olive oil, lemon juice, tahini ^{(VG) (N)}	45
Muhammara - red bell peppers, tomato walnuts, pomegranate molasses ^{(V) (N)}	45
Roca Salad - pomegranate, avocado, crouton, lemon citronette ^{(V) (G)}	55
Coban Salad - cucumber, tomato, olive mint, sumac and pomegranate molasses ^{(G) (V)}	55
Kale Salad - cherry tomato, cucumber kashkaval cheese, walnut oil citronette ^(V)	65

COLD STARTERS

Pancar - wood fire heirloom beetroot, homemade pistachio zatar shanklish ^{(LS) (D-V)}	65
Enginar - Slow roasted artichoke, local clams, saffron lemon vinaigrette, citrus segment, hazelnuts ^(V-N)	80
Patlican - baked eggplant, medjoul dates and feta cheese - dukkha spice ^{(LS) (N)}	75
Lakerda - cured sultan ibrahim fish, apple dressing, tapioca pearl ^{(F) (LS)}	70
Zeytinyağlı Kereviz - slow cooked celeriac, olive oil, coriander ^(G)	65

HAYAL
- FLAVOURS OF ISTANBUL -

Ground Nuts (GN), Tree Nuts (TN), Fish (F), Shellfish (S), Eggs (E), Milk/Dairy (D),
Wheat/Gluten (G), Soy (SO) Locally Sourced (LS)



HOT STARTERS

İçli Köfte - prawns kibbeh with fresh herbs, avocado labneh ^(N-D)	85
Mücver - fried seasonal vegetables, cheese, cucumber pickles ^(G-D-E)	60
Midye - fried mussels tarator sauce, coriander ^(D-G)	65
Ahtapot - pan-seared octopus tentacle, green lentil, citrus dressing ^(F-E)	105
Sucuk Pide - sourdough crust kashkaval cheese and Turkish sausage ^{(D)(G)}	60
Trüf Pide - sourdough crust, stracciatella, truffle, olive oil ^{(D-E)(G)}	70
Ispanak Pide - sourdough crust, cheese and spinach ^{(V)(E)}	60

HAYAL SPECIAL

(Served with choice of four sides and condiments)

Tuzda Levrek - salt baked whole sea bass 1kg	329
Kaburga - short ribs bone-in 1kg	389
Antrikot - dried aged bone-in ribeye 1kg	429
Kuzu Kafes - whole lamb rack, herbs crust 1.2kg	399

LAND & SEA

(Served with choice of two side dishes)

Shish Tawook - chargrilled chicken & leek skewer and sweet harissa ^(D-G)	109
Adana Kebab - spicy lamb minced, herbs, smoked yogurt, chives ^(D)	129
Beyti Kebab - minced lamb, lavash bread, iskander sauce ^(D+G)	130
Karides - grilled king prawns, chili, herbs oil ^(S)	159
Çipura - wood fire seabream, green zuhg coriander and chili sauce ^(F)	169
Kuzu Pirzola - spicy grilled lamb cutlets, artichoke, fava beans, minted labneh ^(D)	185
Küşleme - lamb loin, kadayif, begendi, lamb jus ^(D-G)	180
Çökertme Kebab - kofte, smoked yogurt, tomato sauce, potato chips ^(D-V)	130
Bebek Tavuk - wood fire baby chicken, yoghurt, zatar, fennel, cauliflower salad ^(D)	135
Australian Wagyu Sirloin - grade 7, sabayon, chard spring onion ^(E)	249
Australian Wagyu Tenderloin - grade 6 beef, sabayon chard spring onion ^(E)	289

SIDE DISHES

55

Handmade potato fries

Potato, chips "harra", chili, parsley ^(V)

Potato mousseline, coriander seeds ^(D)

Sautéed mushrooms fav beans, butter, garlic ^(D)

Charred broccolini ^(N-D)

Mix green leaves, lemon vinaigrette ^(V)

Baby leeks red wine glaze, hazelnut oil ^(N)

Grilled asparagus, Turkish cheese cream ^(D)

Herbs basmati rice, pistachio ^(D-V-N)

SAUCES

Beef Jus - Lamb Jus - Pepper Sauce - Chicken Jus - Aioli