

# URLA

Once upon a time, in the charming coastal town of Urla, located on the Aegean coast of Turkey, there lived a group of passionate food enthusiasts. Their love for food was as vast as the Mediterranean Sea that stretched before them. Among this group were chefs, food critics, and adventurers who shared an insatiable curiosity for the flavors of the world. One warm summer evening, as they sat under a starry Mediterranean sky, they hatched a daring plan. «Let's embark on a culinary journey,» they said. They had seen how the Mediterranean Sea connected different cultures, and they wanted to bring this unity to Dubai, a city that embraced diversity. In Dubai, word quickly spread about this unique dining experience, and soon, people from all over the world flocked to Restaurant Urla. It became a symbol of culinary unity, where people could savor the diverse flavors of the Mediterranean in one place.



# SHARE THE SEA

|                    |  |                |
|--------------------|--|----------------|
| [S][C]             | <b>Seabass Ceviche</b><br>Crispy Sweet Potato, Cancha Corn, Leche De Tigre                       | 115            |
| [S][G][D][SB][SS]  | <b>Tuna Tartare</b><br>Bluefin Tuna, Avocado, Nori Crackers                                      | 160            |
| [S][G][D]          | <b>Carabinero Tartare</b><br>Potato, Caviar, Roots Chips   | 290            |
| [S][G][D]          | <b>Salmon Carpaccio</b><br>Ponzu Sauce, Lime Mayo, Shimeji                                       | 145            |
| [S][SS]            | <b>Tiger Prawn Salad</b><br>Lemon Vinaigrette, Chives, Cherry Tomato, Seaweed, Avocado           | 150            |
| [D][S][C]          | <b>King Crab Salad</b><br>Mixed Greens, Cherry Tomato, Tobiko, Cured Beef Crumble, Lime Dressing | 170            |
| [S][C]             | <b>Chilled Oysters</b><br>Non-Alcoholic Bloody Mary Sauce, Celery Crushed Ice                    | 55 PER PIECE   |
| [G][S][D]          | <b>Caviar Brioche</b><br>Toasted Butter Brioche, Caviar  | 335            |
| [G][S][D]          | <b>Shrimp Kiss</b><br>Shrimp Croquettes, Caviar  | 190            |
| [S][C]             | <b>Scallop Carpaccio</b><br>Mango, Jalapeño Vinaigrette  | 115            |
| [D][S]             | <b>Grilled Octopus</b><br>Paprika Potato Puree, Chimichurri Sauce                                | 170            |
| [S][D][G][A][C][E] | <b>Spider Crab</b><br>Gratinated Mouseline   | 120            |
| [S][A][D]          | <b>Mussels</b><br>Ginger, Parsley, Chilli, White Wine, Lemongrass                                | 145            |
| [S][G]             | <b>Langoustine Carpaccio</b><br>Caviar, Carasau Bread  | 220            |
| [S][C][E]          | <b>Langoustine Taco</b><br>Crispy Corn Tortilla, Langoustine, Grapes, Mango                      | 155            |
| • • •              |  |                |
| [S][A][C]          | <b>Paella From The Sea</b><br>Carabinero, Tiger Prawn, Squid                                     | 950<br>[FOR 2] |
| [S][G][D][SB][E]   | <b>Prawn Manti</b><br>Garlic Yoghurt Sauce, Chilli Butter, Chives                                | 180            |
| [S][G][SB]         | <b>Tuna Tataki</b><br>Roasted Pepper And Aji Pepper Sauce, Violet Potato, Truffle Dressing       | 180            |
| [S][G][E][A][C][D] | <b>Linguine Lobster</b><br>Lobster Bisque, Cherry Tomato, Basil                                  | 340            |
| [S][N][A][C]       | <b>Grilled Seabass</b><br>Sauteed Bok Choy, Roasted Piquillo Peppers                             | 220            |
| [S][N][A][C]       | <b>Bodrum Mandarin Chargrilled Salmon</b><br>Cauliflower In Textures, Cajun Caramelised Nut      | 230            |

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# SHARE THE MOUNTAIN

|                       |  |                |                 |  |      |
|-----------------------|--|----------------|-----------------|--|------|
| [D][S][SS]<br>[SB][G] | <b>Beef Taco</b><br>Crispy Corn Tortilla, Tenderloin, Sour Cream             | 150            | [D][G][V][N]    | <b>Truffle Burrata</b><br>Cherry Tomato, Olives, Pesto Rosso, Focaccia                           | 160  |
| [N][E][D]             | <b>Wagyu Carpaccio</b><br>Black Truffle, Parmesan, Rocket Salad              | 190            | [V][N][M]       | <b>Green Salad</b><br>Sunflower Seeds, Sun-Dried Blueberries, Apple, Yuzu Dressing               | 90   |
| [E][G][SS][SB]        | <b>Marrow Beef Tartare</b><br>Marrow Bone, Cristal Bread, Truffle Egg Yolk   | 160            | [V][D][M][N]    | <b>Greek Salad</b><br>Ezine Cheese, Balsamic Vinegar, Walnuts                                    | 95   |
| [D][G]                | <b>Cold Cuts</b><br>Assorted Cold Cuts                                       | 165            | [D][N][V]       | <b>Baby Spinach Salad</b><br>Goat Cheese, Beetroot, Orange, Walnuts, Balsamic Dressing           | 95   |
| [D][G]                | <b>Wagyu Skewers</b><br>Wagyu Striploin, Huancaina Sauce, Fried Tapioca      | 175            | [G][D][V][SS]   | <b>Cheese Boregi</b><br>Feta Cheese, Sesame, Honey   | 85   |
| [D][G]                | <b>Smoked Duck Pide</b><br>Prosciutto, Arugula, Parmesan, Black Truffle      | 150            | [E][V]          | <b>Patatas Bravas</b><br>Fried Potatoes, Brava Sauce, Roasted Garlic Aioli                       | 80   |
| [V][G][D]             | <b>Truffle Pide</b><br>Goat Cheese, Mozzarella, Emmental                     | 130            | [N][D][G][V]    | <b>Eggplant Parmigiana</b><br>Truffle Sauce, Spiced Tomato Sauce, Parmesan, Hazelnuts, Basil Oil | 98   |
| [V][G][D]             | <b>Vegetable Pide</b><br>Mushrooms, Zucchini, Blue Cheese                    | 130            | [V][D][G][N]    | <b>Urla Meze Plates</b><br>A Selection Of Mezes From The Urla Region                             | 235  |
| • • •                 |  |                |                 |  |      |
| [A][C]                | <b>Paella From The Mountain</b><br>Wagyu Striploin, Black Truffle, Mushrooms | 950<br>[FOR 2] | [G][D][A]       | <b>Wagyu Begendi</b><br>Marinated Striploin Cubes, Smoked Eggplant                               | 265  |
| [G][D][E]             | <b>Truffle Galets</b><br>Mushroom, Fresh Black Truffle                       | 190            | [A][G][D][C][E] | <b>Braised Beef Rib</b><br>Orzo Pasta, Seasonal Wild Mushrooms                                   | 265  |
| [E][G][D]             | <b>Lemon Chicken</b><br>Lemon Beurre Blanc, Truffled Mashed Potato           | 195            | [D][A][C][E]    | <b>Beef Tenderloin</b><br>Caramelised Onion, Potato Milfulle, Truffle Egg Yolk                   | 420  |
| [D][A][C]             | <b>Lamb Chops</b><br>Mushroom Mellow Rice, Chimichuri, Lamb Sauce            | 310            |                 | <b>Wagyu Sirloin</b><br>Austrian Kiwami + 9  | 575  |
| [A][C][D]             | <b>Lamb Shank</b><br>Celery Root Puree, Roasted Vegetables                   | 285            |                 | <b>Bone-In Ribeye</b><br>Roasted Red Piquillo Peppers  | 995  |
| [N][D][G]             | <b>Veal Fricando</b><br>Veal Tenderloin, Lemon, Sauteed Spinach              | 250            |                 | <b>Kobe A5 Striploin</b><br>Kobe A5, Padron Peppers & Fries                                      | 4100 |

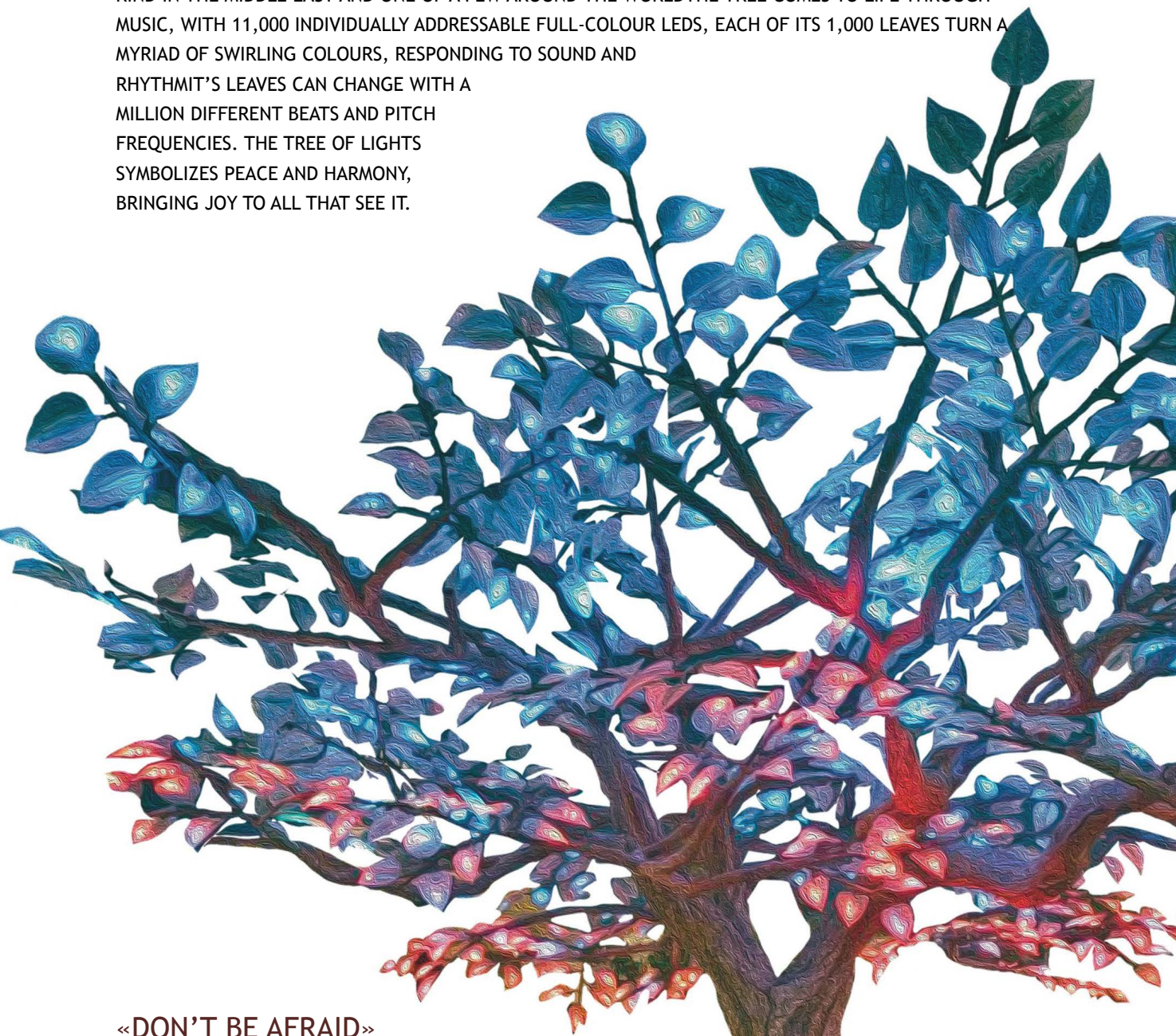
## SIDES

|           |                                   |    |        |                                 |    |
|-----------|-----------------------------------|----|--------|---------------------------------|----|
| [V][N][M] | <b>Green Salad</b>                | 45 | [V]    | <b>Sweet Potato Puree</b>       | 42 |
| [M]       | <b>Grilled Asparagus</b>          | 55 | [M]    | <b>Roasted Piquillo Peppers</b> | 60 |
| [V]       | <b>Padron Peppers &amp; Fries</b> | 50 | [D][V] | <b>Truffle Mashed Potato</b>    | 65 |
| [M]       | <b>Sauteed Mushrooms</b>          | 50 | [N][V] | <b>Sauteed Spinach</b>          | 55 |



## «THE TREE OF LIGHTS»

THE TREE OF LIGHTS, INSPIRED BY BURNING MAN AND FLOWN IN FROM SAN FRANCISCO THE FIRST OF IT'S KIND IN THE MIDDLE EAST AND ONE OF A FEW AROUND THE WORLD THE TREE COMES TO LIFE THROUGH MUSIC, WITH 11,000 INDIVIDUALLY ADDRESSABLE FULL-COLOUR LEDS, EACH OF ITS 1,000 LEAVES TURN A MYRIAD OF SWIRLING COLOURS, RESPONDING TO SOUND AND RHYTHM IT'S LEAVES CAN CHANGE WITH A MILLION DIFFERENT BEATS AND PITCH FREQUENCIES. THE TREE OF LIGHTS SYMBOLIZES PEACE AND HARMONY, BRINGING JOY TO ALL THAT SEE IT.



## «DON'T BE AFRAID»

IT IS ONLY BY GROUNDING OUR AWARENESS THAT OUR REAL PRESENCE CAN UNFOLD. INSPIRED BY THE IDEA OF NAVIGATING THE STORMS OF LIFE DON'T BE AFRAID CALLS ATTENTION TO KEEPING YOUR CALM WHEN ADVERSITY STRIKES TAKING A STEP BACK AND STAYING GROUNDED WILL ALWAYS GET YOU WHERE YOU'RE GOING

THE TRANQUILITY WITHIN YOU WILL HELP YOU REACH YOUR HIGHER PURPOSE A REFLECTION OF THIS BELIEF, «DON'T BE AFRAID» AIMS TO INSTILL THE THOUGHT OF REMAINING STRONG, CENTERED AND PEACEFUL WHILE LETTING GO OF FEAR AND INVITING TRUST

*Chiara de Rocchi*

