URLA

COASTAL AEGEAN CUISINE

APPETIZER

RAW

OYSTERS GILLARDEAU (S) — PER PIECE 55
Mignonette Sauce

AEGEAN CRUDO (S) (G) (SB) (M) — 275
Turkish Seabass, Aegean Sauces Experience

SALMON CRUDO (S) (G) (SB) — 145
Passion Fruit, Sweet Potato, Salgam

HAMACHI TARTARE (S) (G) (D) (SB) (E) — 160
Yuzu, Jalapeño, Tobiko

TUNA TARTARE (S) (G) (SB) (SS) — 160
Bluefin Tuna, Avocado, Ponzu

SEABASS CEVICHE (S) (C) — 140
Classic Tiger Milk

MARROW BEEF TARTARE (SB) (SS) (G) (S) — 160
Bone Marrow, Capers, Cristal Bread

WAGYU CARPACCIO (D) (M) — 190
Parmesan, Wild Rocket, Mustard Aioli

LANGOUSTINE CARPACCIO (S) (G) — 220
Caviar, Lavash Bread

COLD

SARMA (C) (V) — 75
Stuffed Turkish Vine Leaves, Rice

OCTOPUS CARPACCIO (S) (D) (M) — 130
Tuna Aioli, Kalamata, Olive Oil

URLA MEZE PLATTER (V) (D) (G) (N) (M) (C) — 135
A Selection of Meze from Urla, Turkiye

BURRATA (V) (D) (G) — 160
Escabeche, Basil, Focaccia

SALAD

PEACH (D) (M) (N) (V) — 90
Goat Cheese, Hazelnut, Mint, Peach

AEGEAN (D) (V) (M) — 95
Ezine Cheese, Balsamic Dressing

WATERMELON (D) (M) (N) (V) — 95
Mint, Ezine Cheese, Almonds

LOBSTER CATALANA (S) (C) — 280
Lobster, Tomato, Vinaigrette

KING CRAB (S) — 170
Jalapeño Dressing, Mizuna, Shisho

HOT

BOREK (G) (D) (V) (E) — 85
Feta, Spinach

KOFTE (D) — 90
Minced Beef, Yogurt, Sumac

PARMIGIANA (V) (N) (D) (G) — 98
Tomato, Pesto, Mozzarella

TRUFFLE COCA (D) (G) (V) — 150
Comté Cheese, Emmental, Black Truffle

PULPO A LA GALLEGA (S) — 150
Octopus, Potato, Smoked Paprika

GAMBAS AL AJILLO (D) (S) — 165
Prawns, Garlic, Butter

TAPAS

CAVIAR BRIOCHE (S) (G) (D) (E) — 335
Toasted Butter Brioche, Caviar

PATATAS BRAVAS (V) (E) (M) (C) — 80
Fried Potato, Brava Sauce, Roasted Garlic Aioli

FISH TACO (S) (G) (D) (SB) (E) — 150
Salmon, Hamachi, Sour Cream, Avocado

BEEF TACO (G) (D) (SS) (SB) (S) — 150
Tenderloin, Sour Cream, Avocado

SHRIMP KISS (S) (G) (E) (D) — 190
Shrimp Croquettes, Caviar

WAGYU SKEWERS (D) (G) (SB) (M) — 175
Striploin 8+, Yellow Creamy Sauce

CECINA DE LEON (G) (D) — 165
Dop. Beef Cecina, Tomato Sauce, Cristal Bread

PAN CON TOMATE (S) (G) — 75
Anchovies, Tomato Sauce, Cristal Bread

[D] Dairy [G] Gluten [N] Nuts [S] Seafood [V] Vegetarian [E] Egg [SB] Soya Beans [M] Mustard [C] Celery [SS] Sesame Seeds

All Prices Are In Aed, Including 5% V.A.T., Subject To 7% Municipality Fee & 10% Service Charge

MAINS

SHARE THE SEA

OUR FINE SELECTION OF WHOLE FISH AND SEAFOOD SOLD BY KILO AT MARKET PRICE

RAW
Carpaccio, Sashimi, Tartare

GRILLED
From The Charcol Oven

SALT CRUSTED
Served with Grilled Vegetables

PAPRIKA STYLE
Sweet & Smoked Paprika

PRAWN MANTI (S) (G) (D) (SB) (SS) — 180
Garlic Yogurt, Chilli Butter

FISH MILANESE (S) (G) (E) — 255
Red Mullet

LOBSTER LINGUINI (S) (G) (D) (C) — 340
Bisque, Cherry Tomato, Basil

SCALLOPS & FOIE GRAS (S) (G) (D) — 285
Black Truffle, Cauliflower

SEAFOOD PAELLA (S) (C) — FOR TWO 950
Carabinero, Tiger Prawns, Squid

SHARE THE MOUNTAIN

TRUFFLE RIGATONI (V) (G) (D) — 190
Fresh Black Truffle

CHICKEN ESCALOPE (D) (C) (G) — 205
Lemon Sauce, Sage

URLA TORTILLA KEBAB (G) (D) — 275
Minced Beef, Tortilla, Coriander Sauce

CARRILLERA (D) (C) (G) — 265
Beef Cheeks, Mashed Potato

LAMB CHOPS (D) (SS) — 310
Tahini Yoghurt, Padron Peppers

ARROZ LLAUNA (C) — 315
Confit Duck, Oven Baked Rice

BEEF TENDERLOIN (D) (C) (G) — 420
Wagyu 9+, Potato Millefeuilles, Black Truffle

WAGYU PAELLA (C) — FOR TWO 950
Wagyu Striploin, Black Truffle, Mushrooms

WAGYU STRIPLOIN — 595
Australian Kiwami 9+

RIBEYE 1000G — 995
Black Angus, Roasted Piquillo Peppers

TOMAHAWK 1500G — 2500
Wagyu 9+, Fries & Padron

KOBE A5 STRIPLOIN — 4100
Kobe A5, Padron Peppers & Fries

PAELLA DE POLLO (G) (SB) (M) (C) — FOR TWO 950
Whole Organic Chicken

SIDES

GREEN SALAD (V) (M) — 45

GRILLED VEGETABLES (V) — 55

GRILLED ASPARAGUS (V) — 55

BAKED POTATO (C) (S) — 55

FRIES & PADRON PEPPER (V) — 65

TRUFFLE MASHED POTATO (V) (D) — 65

ADD TRUFFLE — MP

ADD CAVIAR — MP

[D] Dairy [G] Gluten [N] Nuts [S] Seafood [V] Vegetarian [E] Egg [SB] Soya Beans [M] Mustard [C] Celery [SS] Sesame Seeds

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