



✦ Urua ✦

COASTAL AEGEAN CUISINE



APPETIZER

RAW

AEGEAN CRUDO (S) (G) (SB) (M) Turkish Seabass, Aegean Sauces Experience	275	SEABASS CEVICHE (S) (C) Classic Tiger Milk	140
SALMON CRUDO (S) (G) (SB) Passion Fruit, Sweet Potato, Salgam	145	MARROW BEEF TARTARE (SB) (SS) (G) (S) Bone Marrow, Capers, Cristal Bread	160
HAMACHI TARTARE (S) (G) (D) (SB) (E) Yuzu, Jalapeño, Tobiko	160	WAGYU CARPACCIO (D) (M) Parmesan, Wild Rocket, Mustard Aioli	190
TUNA TARTARE (S) (G) (SB) (SS) Bluefin Tuna, Avocado, Ponzu	160	LANGOUSTINE CARPACCIO (S) (G) Caviar, Lavash Bread	220

COLD

SARMA (C) (V) Stuffed Turkish Vine Leaves, Rice	75
OCTOPUS CARPACCIO (S) (D) (M) Tuna Aioli, Kalamata, Olive Oil	130
URLA MEZE PLATTER (V) (D) (G) (N) (M) (C) A Selection of Meze from Urla, Turkiye	135
BURRATA (V) (D) (G) Escabeche, Basil, Focaccia	160

SALAD

AEGEAN (D) (V) (M) Ezine Cheese, Balsamic Dressing	95
WATERMELON (D) (M) (N) (V) Mint, Ezine Cheese, Almonds	95
CAULIFLOWER (D) (M) (N) (V) Manchego Cheese, Orange, Yoghurt Dressing	100
KING CRAB (S) Jalapeño Dressing, Mizuna, Shisho	170

HOT

BOREK (G) (D) (V) (E) Feta, Spinach	85
PARMIGIANA (V) (N) (D) (G) Tomato, Pesto, Mozzarella	98
TRUFFLE COCA (D) (G) (V) Comté Cheese, Emmental, Black Truffle	150
PULPO A LA GALLEGA (S) Octopus, Potato, Smoked Paprika	150
GAMBAS AL AJILLO (D) (S) Prawns, Garlic, Butter	165

TAPAS

PAN CON TOMATE (S) (G) Anchovies, Tomato Sauce, Cristal Bread	75
PATATAS BRAVAS (V) (E) (M) (C) Fried Potato, Brava Sauce, Roasted Garlic Aioli	80
FISH TACO (S) (G) (D) (SB) (E) Salmon, Hamachi, Sour Cream, Avocado	150
BEEF TACO (G) (D) (SS) (SB) (S) Tenderloin, Sour Cream, Avocado	150
SHRIMP KISS (S) (G) (E) (D) Shrimp Croquettes, Caviar	190
WAGYU SKEWERS (D) (G) (SB) (M) Striploin 8+, Yellow Creamy Sauce	175
CECINA DE LEON (G) (D) Dop. Beef Cecina, Tomato Sauce, Cristal Bread	165
CAVIAR BRIOCHE (S) (G) (D) (E) Toasted Butter Brioche, Caviar	335



[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) Garlic Yogurt, Chilli Butter	180	SCALLOPS & FOIE GRAS (S) (G) (D) Black Truffle, Cauliflower	285
FISH MILANESE (S) (G) (E) Red Mullet	255	SEAFOOD PAELLA (S) (C) Carabinero, Tiger Prawns, Squid	FOR TWO 950
LOBSTER LINGUINI (S) (G) (D) (C) Bisque, Cherry Tomato, Basil	340		

SHARE THE MOUNTAIN



TRUFFLE RIGATONI (V) (G) (D) Fresh Black Truffle	190	BEEF TENDERLOIN (D) (C) (G) Wagyu 9+, Potato Millefeuilles, Black Truffle	420
CHICKEN ESCALOPE (D) (C) (G) Lemon Sauce, Sage	205	WAGYU PAELLA (C) Wagyu Striploin, Black Truffle, Mushrooms	FOR TWO 950
URLA TORTILLA KEBAB (G) (D) Minced Beef, Tortilla, Coriander Sauce	275	WAGYU STRIPLON Australian Kiwami 9+	595
CARRILLERA (D) (C) (G) Beef Cheeks, Mashed Potato	265	RIBEYE 1000G Wagyu 9+, Roasted Piquillo Peppers	995
LAMB CHOPS (D) (SS) Tahini Yoghurt, Padron Peppers	310	TOMAHAWK 1500G Wagyu 9+, Fries & Padron	2500
ARROZ LLAUNA (C) Confit Duck, Oven Baked Rice	315	KOBE A5 STRIPLON Kobe A5, Padron Peppers & Fries	4100

SIDES



GREEN SALAD (V) (M)	45	FRIES & PADRON PEPPER (V)	65
GRILLED VEGETABLES (V)	55	TRUFFLE MASHED POTATO (V) (D)	65
GRILLED ASPARAGUS (V)	55	ADD TRUFFLE	MP
BAKED POTATO (V) (C) (S)	55	ADD CAVIAR	MP



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