



✦ Urua ✦

COASTAL AEGEAN CUISINE



APPETIZER

RAW

HAMACHI TARTARE (S) (G) (D) (SB) (E) Yuzu, Jalapeño, Tobiko	160	OYSTERS (S) Mignonette Sauce	PER PIECE 55
TUNA TARTARE (S) (G) (SB) (SS) Bluefin Tuna, Avocado, Ponzu	160	SALMON CRUDO (S) (G) (SB) Aji Amarillo, Roe, Sweet Potato, Salgam	145
WAGYU CARPACCIO (E) (D) (M) (G) Parmesan, Wild Rocket, Truffle Aioli	190	MARROW BEEF TARTARE (SB) (SS) (G) Bone Marrow, Capers, Cristal Bread	160
LANGOUSTINE CARPACCIO (S) (G) Caviar, Lavash Bread	220	SEABASS CEVICHE (S) (C) Classic Tiger Milk	140

COLD

BURRATA (V) (D) (G) Escabeche, Basil, Focaccia	160
OCTOPUS CARPACCIO (S) (D) (M) Tuna Aioli, Kalamata, Olive Oil	130
URLA MEZE PLATTER (V) (D) (G) (N) (M) (SS) A Selection of Meze from Urla, Turkiye	235
LEVREK MARIN (S) (D) (M) Seabass, Mustard, Dill Oil	130

SALAD

TIGER PRAWN (S) (M) Avocado, Tomato, Lemon Vinaigrette	150
AEGEAN (D) (V) Ezine Cheese, Gazpacho Dressing	95
WATERMELON (D) (M) (N) (V) Mint, Ezine Cheese, Almonds	95
KING CRAB (S) Jalapeño Dressing, Mizuna, Shisho	170

HOT

GRILLED OCTOPUS (D) (S) Fava Beans, Salmoriglio Sauce	180
SHRIMP KISS (S) (G) (E) (D) Shrimp Croquettes, Caviar	190
CAVIAR BRIOCHE (S) (G) (D) (E) Toasted Butter Brioche, Caviar	335
TRUFFLE PIDE (D) (G) (V) Kashkaval, Mozzarella, Black Truffle	130
DUCK PIDE (D) (G) Duck Prosciutto, Black Truffle, Wild Rocket	150
BOREK (G) (D) (V) (SS) Feta, Tahini, Grape Molasses, Honey	85
PARMIGIANA (V) (N) (D) (G) Truffle Sauce, Tomato, Pesto, Hazelnuts	98
MUSSELS AL AJILLO (S) (A) (D) (C) White Wine, Garlic, Chili, Parsley	145

TAPAS

CECINA DE LEON (G) (D) Dop. Beef Cecina, Tomato Sauce, Cristal Bread	165
WAGYU SKEWERS (D) (G) (SB) (M) Striploin 8+, Panca Sauce, Huancaína, Chives	175
FISH TACO (S) (G) (D) (SB) (E) Salmon, Hamachi, Sour Cream, Avocado	150
BEEF TACO (G) (D) (SS) (SB) Tenderloin, Sour Cream, Avocado	150
PATATAS BRAVAS (V) (E) (M) Fried Potato, Brava Sauce, Roasted Garlic Aioli	80



[D] Dairy [G] Gluten [N] Nuts [S] Seafood [A] Alcohol [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) (G) Garlic Yogurt, Chilli Butter	180	SEAFOOD PAELLA (S) (A) (C) Carabinero, Tiger Prawns, Squid	FOR TWO 950
GRILLED SEABASS (S) (D) (M) Cauliflower, Frisee, Orange	220	LOBSTER LINGUINI (S) (G) (E) (A) (D) (C) Bisque, Cherry Tomato, Basil	340

SHARE THE MOUNTAIN



WAGYU PAELLA (A) (C) Wagyu Striploin, Black Truffle, Mushrooms	FOR TWO 950	BRAISED BEEF RIB (A) (G) (D) (C) (E) Orzo Pasta, Wild Mushrooms	265
LAMB CHOPS (D) (A) (C) Mushroom Risotto, Chimichurri	310	BEEF TENDERLOIN (D) (A) (C) (G) Wagyu 9+, Potato Millefeuilles, Black Truffle	420
BABY CHICKEN (D) (SB) (M) (G) (C) Beurre Blanc, Truffled Mashed Potato	195	WAGYU SIRLOIN Australian Kiwami 9+	575
TRUFFLE TUFFOLI (V) (G) (D) (E) Fresh Black Truffle	190	RIB EYE Wagyu 9+, Roasted Piquillo Peppers	995
WAGYU KEBAP (G) (D) (SB) (M) Striploin 8+, Red Pepper, Yogurt, Ezme	275	KOBE A5 STRIPLOIN Kobe A5, Padron Peppers & Fries	4100

SIDES



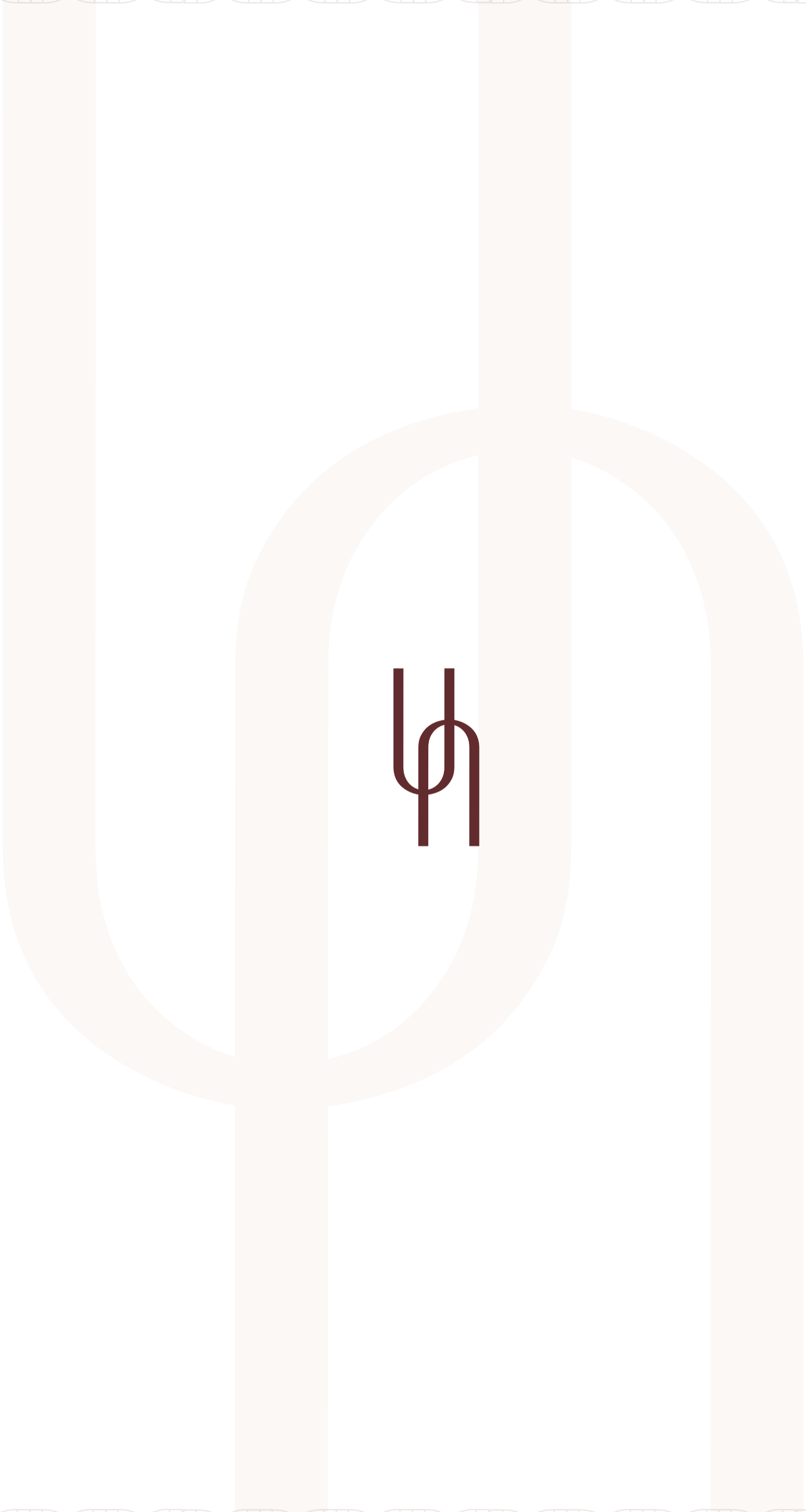
FRIES & PADRON PEPPER (V)	50	GRILLED ASPARAGUS (V)	55
TRUFFLE MASHED POTATO (V) (D)	65	GRILLED VEGETABLES (V)	55
GREEN SALAD (V) (M)	45	BAKED POTATO (V) (C) (S)	55
ADD TRUFFLE	MP	ADD CAVIAR	MP



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