

FUMÉE

At FUMÉE, every dish is a celebration of fire, flavour, and finesse. Our menu celebrates time honoured grilling traditions while embracing modern simplicity, letting premium quality cuts and fresh produce speak boldly for itself.

Our signature boards and sharing plates reflect our belief that dining is a social ritual, inviting conversation and connection around honest, soulful food. From flame-kissed steaks and slow-roasted meats to Mediterranean-Levantine inspired sides, each plate is thoughtfully curated to ignite the senses.

Discover our flame-charred seafood and slow-roasted meats, each crafted with the same dedication to honest flavour and understated sophistication.

Complete your experience with a handcrafted cocktail from our bar or explore our boutique wine selection, curated to complement the richness of our menu.

And be sure to finish with one of our indulgent desserts, the perfect finale to a meal defined by warmth, craft, and connection. FUMÉE is more than just a steakhouse. It's a place where fire, skill, and real flavour come together to create memorable moments worth sharing.

Signature Cuts. Local Flame.

FUMÉE

Garden Greens

Velvet Goat Salad (D)(N) 80

Seasonal greens, goat cheese, walnuts, raisins, pomegranate vinaigrette

Classic Greek Salad (D) 75

Cucumber, tomato, bell pepper, capers, black olives, onion, feta cheese, oregano

Anatolian Harvest Salad (D)(N) 90

Cucumber, tomato, parsley, onion, tulum cheese, walnuts, lemon, olive oil

Pistachio Arugula Salad (D)(G)(N)(SE) 65

Roasted eggplant, parmesan, halhali olives, pistachio pesto, crispy potato, asian dressing

Turkish Arugula Salad 60

Red onion, tomato, lemon dressing

Basil Burrata (D)(G) 80

Creamy burrata, balsamic glaze, Uzbek tomatoes, fresh basil

Starters

Oscietra Caviar (R)(S) 650_{/30g}

Parmesan Beef Carpaccio (D)(E)(R) 110

Thin beef slices, arugula, truffle, Dijon mustard, parmesan

Truffle Beef Tartare (D)(E)(G)(R) 125

Hand-cut tenderloin, red onion, capers, chives, truffle aioli, crispy leek

Bacon Jalapeño Poppers (D) 70

Stuffed with Tulum cheese, cheddar, cream cheese, garlic yoghurt

Heritage Bone Broth (D)(G) 60

Beef, barley, chickpea

Garlic Shrimp Casserole (SH) 75

Shrimp, tomato, garlic, lemon, olive oil

Crispy Baby Squid (D)(E)(G)(SH) 70

Lightly battered squid, chili, parsley, lime, tartare sauce

Dynamite Shrimp Tempura (E)(G)(SH) 70

Crispy shrimp tossed in spicy dynamite sauce, topped with chives and a splash of lime

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Modern Meze Table

Spicy Atom Dip (D) 40

Chili oil, roasted red capsicum, yogurt

Cig Kofte (R)(G) 40

Bulgur, tenderloin, tomato, chili

Antep Style Liver (D)(G) 70

Sautéed liver, potato, cumin, butter

Smoked Eggplant (V) 45

Kalamata olives, capsicum, lemon, basil

Tenderloin Hummus (D)(N)(SE) 80

Hummus, beef tenderloin, tahini, pine nuts

Hummus (SE) 40

Classic hummus, tahini

Stuffed Mussel Vines (SH) 55

Mussels, vine leaves, rice, lemon

Barbunya Pilaki (S) 50

Herring fish, parsley, tomato sauce

Grilled Selection

Adana Boru Kebab (G) 115

Spicy minced lamb, grilled tomato salsa, herbs, rocket

Liver Shish (G) 95

Charcoal-grilled liver, onion, tomato

Chicken Shish (D)(G) 90

Marinated chicken, grilled peppers, garlic yoghurt

Beef Shish Kebab (G) 115

Tender grilled beef, cumin, onion, tomato

Fire-Grilled Chicken Wings (G)(D) 75

Mint, tomato, onion, garlic yoghurt

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Steakhouse Experience

Striploin Steak Wagyu +9 (300g) 590

Striploin Steak Angus +6 (300g) 185

Golden Striploin +9 (300g) 980

Filet Mignon Wagyu +9 (200g) 250

Filet Mignon Angus +6 (200g) 190

Golden Filet Mignon +9 (200g) 430

Ribeye Steak Wagyu +9 (300g) 590

Ribeye Steak Angus +6 (300g) 225

Golden Ribeye Wagyu +9 (400g) 950

Ottoman Sharing Steak +9 (1500g) 1,500

Golden Ottoman +9 (1500g) 2,300

Whole Lamb Rack (1200g) 390

8-Hour Asado Beef Ribs (D) 530

Lokum Tenderloin Wagyu +9 (200g) 280

Sashlik (200g) 190

Fumée Classic Burger (D)(E)(G) 110

Fumée Golden Burger (D)(E)(G) 275

Lokum Burger (D)(E)(G) 110

Fumée Meatballs (G) 85

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Main Course

Lobster Linguine Al Bisque (D)(G)(SH) 360
Fresh lobster, garlic tomato, bisque sauce, basil

Mediterranean Sea Bass (S) 175
Grilled fillet, chili pepper, lemon, olive oil, parsley

Grilled Salmon Trio (D)(S) 115
Lemon butter sauce, arugula cress

Slow-Braised Lamb Shoulder (D)(N) 255
Cajun-flavoured butter, Turkish rice with spices

Truffle Mushroom Risotto (D) 95
Creamy arborio rice, parmesan, butter, mixed mushrooms, truffle oil

Signature Sides

Sautéed Baby Potatoes (D) 40

French Fries (G) 40

Sweet Potato Fries (G) 40

Truffle Parmesan Fries (D)(E)(G) 95

Chargrilled Asparagus 40

Chargrilled Broccoli 40

Creamy Mashed Potato (D) 50

Creamy Mushroom Spinach (D)(G) 40

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Desserts

Künefe (D)(N)(G) 70

Classic künefe with Maraş ice cream

Chocolate Profiteroles (D)(E)(G) 45

Crust profiteroles with creme patissière and chocolate sauce

Molten Chocolate Fondant (D)(E)(G)(N) 95

Dark chocolate fondant with pistachio cream and Maraş ice cream

Fresh Fruit Platter 125

Assorted seasonal and exotic fruits

Authentic Maraş Ice Cream (D) 40