

# 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

## Turkish Breakfast

### SINGLE SERVING

Timings: **6:00 AM – 12:00 PM**

Price: AED **175** per person

- Assorted jams & Nutella
- Honeycomb with cream, lor cheese with cherry jam
- Cheese selection: Kashkaval, Ezine, Cecil & Tulum
  - Veal ham, smoked turkey & red grapes
  - Menemen, sucuk & grilled halloumi
    - Olives & fresh vegetables
- Simit, poğaç, bazlama & Turkish bread
  - **Unlimited Turkish tea**

### SHARING - 2 PERSONS

Timings: **6:00 AM – 12:00 PM**

Price: AED **350** for 2 persons

- Tahini & grape molasses, assorted jams & Nutella
- Honeycomb with cream, lor cheese with cherry jam
- Cheese selection: Kashkaval, Ezine, Cecil & Tulum
  - Veal ham, smoked turkey & red grapes
- Antep-style liver, menemen, shakshuka eggplant, sucuk & grilled halloumi
  - Olives & fresh vegetables
- Simit, poğaç, bazlama & Turkish bread
- Turkish pastries with cheese & minced meat
  - Handmade fries
- **Unlimited Turkish tea**

# 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

### İçli Köfte (G)(N)(D) 60

Beef mince, bulgur, semolina, walnut, pine nuts, onion, yogurt, butter, pistachios

### 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

# FUMÉE

## 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

### Mix Grill (G)(D) 580

Urfa kebab, adana kebab, beef shish, chicken shish, lamb chops, chicken wings, bulgur rice, lavas bread, lahmacun

### Liver Shish (G) 95

Charcoal-grilled liver, onion, tomato

### Chicken Shish (D)(G) 90

Marinated chicken, grilled peppers, garlic yoghurt

### Yoğurtlu Kebab (G)(D) 95

Adana meatball, garlic yogurt, pide bread, butter, kebab sauce

### Ali Nazik (D) 140

Beef cubes, grilled eggplant, onion, padron pepper, yogurt, butter, cherry tomatoes

### Beef Shish Kebab (G) 115

Tender grilled beef, cumin, onion, tomato

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

Mint, tomato, onion, garlic yoghurt

### Patlican Kebab (G) 125

Urfa kebab, lahmacun, sauteed onion, lavash bread

### Adana Boru Kebab (G) 115

Spicy minced lamb, grilled tomato salsa, herbs, rocket

# FUMÉE

## Steakhouse Experience

**Striploin Steak Wagyu +9 (300g) 590**

**Striploin Steak Angus +6 (300g) 185**

**Golden Striploin +9 (300g) 980**

**Filet Mignon Wagyu +9 (200g) 280**

**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**

# FUMÉE

## Main Course

### Saç Kavurma (G)(D) 140

Beef and Lamb cubes meat, onion, capsicum, tomatoes, lavas bread, butter

### 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

# FUMÉE

## 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**

(D) Dairy (E) Egg (G) Gluten (N) Nuts (R) Raw (S) Seafood (SH) Shellfish (SE) Sesame (V) Vegan

All Prices Are Indicated In AED & Are Exclusive Of 7% Municipality Fee & 5% VAT