



IFTAR MENU

6-Course Iftar Set Menu And Inclusive Of Unlimited Selected Beverages

AED 225 Per Person (Minimum 2 Pax)

AED 115 Per Child Under 12 | Children Under 6 Eat For Free

IFTAR PLATE ON ARRIVAL

Dates, Olives, Tomato Dip (V)

SOUP

Lentil Soup (DF)(GF)

BUTCHA SIGNATURE HOT MEZZE (DF)(GF)(N)

Our Butchers In- House Sucuk Recipe, Merguez Sausages, Kofta, Cheese Kofta, Chicken Shish, Beef & Lamb Shashlik, Spicy Sauce

COLD MEZZE

Green Bean Salad (V) (DF) (GF), Baba Ghanoush (V) (DF) (GF), Haidari (D), Acuka (N) (D)

SALAD

Choose One To Share

Gavudarg Salad (V) (N)

Tomatoes, Cucumber, Onions, Walnuts, Pomegranate Molasses, Mashed Avocado

Butcha Signature Salad (V)

Tulum Cheese, Mixed Leaves, Cherry Tomatoes, Walnuts, Pomegranate Molasses

GRILLS SECTION

Choose Two To Share

All Grills Served With A Side Of Sauce

Chicken Shish (DF) | Salmon Fillet (175g)

Australian New York Striploin Spaghetti (330g) | Beef Shashlik (M)(SB)(GF)(DF)

Our Traditional Manti with Kofte (GF)(DF)

Sauces: Homemade BBQ sauce (GF), wild mushroom sauce (DF)(GF), Peppercorn sauce (DF)(GF), Bearnaise (DF), House made A1 Sauce

DESSERTS

Choose Two To Share

Gullac (DF)(N)(GF) | Rice Pudding (DF)(GF) | Baklava (GF)(DF)

Kemalpasa (DF)(GF) | Assorted Fresh Exotic Fruits

BEVERAGES

Unlimited Local Water | Ayran (D) | Soft Drinks | Turkish Tea

E Egg | **D** Dairy | **N** Nuts | **G** Gluten | **S** Sesame | **SB** Soya Beans | **V** Vegetarian | **GF** Gluten Free | **SF** Shellfish | **M** Mustard

For Food Allergies And Intolerances, Please Speak To A Member Of Our Team About Your Requirements

All Prices Are In UAE Dirhams And Inclusive Of 5% Vat