



Kyau



*The rhythm begins* where reason ends.

Where flavours hum in harmony,  
And the air itself tastes of possibility.

# Mezze Spread

## COLD MEZZE

- **HUMMUS** - 249  

silky chickpea and tahini purée brightened with lemon and extra virgin olive oil

- **MUTTABAL** - 249  

smoky roasted eggplant blended with tahini, garlic, and a touch of citrus

- **KASHK-E BADEMJAN** - 249   

kashk-e Bademjan is a classic Persian (Iranian) dip made from eggplant and kashk

- **MUHAMMARA** - 299   

a bold Anatolian dip of roasted red peppers, walnuts, and pomegranate molasses

- **TABBOULEH** - 299 

a refreshing levantine salad of parsley, mint, bulgur, and lemon

- **WARAK ENAB (DOLMA)** - 299  

vine leaves delicately wrapped around fragrant rice, herbs and spices

 **GLUTEN**  **NUTS**  **DAIRY**  **SESAME**

We kindly request you to inform us in advance of any allergies or dietary restrictions to ensure a safe and enjoyable dining experience. \*Taxes applicable

## HOT MEZZE

• HOT HUMMUS - 249   

warm, creamy hummus served tableside  
with pillowy, freshly baked balloon bread

• FALAFEL PITA POCKETS - 299    

crisp chickpea fritters wrapped with pickles and tahini in warm flatbread

▲ LAMB KIBBEH - 399   

golden bulgur shells stuffed with spiced  
lamb and pine nuts, fried to perfection

▲ ARABIAN SAMBOUSEK - 399   

a refined middle eastern pastry stuffed with  
minced lamb, dry mint and with arabic spices

MEZZE ROYALS (PICK YOUR FOUR) - 999

 GLUTEN  DAIRY  SESAME

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# Salads

- CLASSIC GREEK HORIATIKI SALAD - 349  

tomatoes, cucumber, kalamata olives, red onions, green pepper, and barrel-aged feta, finished with wild oregano, caper leaves

- LABANESE FATTOUSH SALAD - 349 

traditional lebanese salad made with cucumber, onion, lettuce, peppers, tomato, and sumac topped with crispy pita bread

- APPLE & GOAT CHEESE VIA CAIRO - 399  

red and green apples, lettuce, slivered almonds, warm hot cheese & orange basil dressing

- ▲ SALATA OLIVIA - 499  

creamy Persian chicken salad with potato wrapped with house mayonnaise

- ▲ SPICED LAMB & TABBOULEH SALAD - 599     

crispy lamb kofta pieces with parsley-mint tabbouleh, grape tomatoes, lemon tahini dressing, and crunchy pita shards

 DAIRY  GLUTEN  EGG  SESAME  NUTS

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# Soups

• ASH-E-ADAS - 299  

a traditional persian soup made  
with lentil, spinach, cumin and lemon

▲ TAVUK SUYU - 349  

a Turkish rich and flavourful  
homemade chicken soup

▲ SOUP E RUBIAN - 499   

Persian-Influenced middle eastern shrimp soup  
commonly served in Iran's southern coastal regions

▲ CLASSIC GREEK LAMB BROTH - 499  

hearty lamb broth enriched with island  
vegetables and mediterranean herbs



DAIRY



GLUTEN



SHELLFISH

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# *Hot Appetizers & Small Plates*

- **BATATA HARRA CHEESE BALLS - 299**  

deep fried potato cheese balls with mixed peppers

- **SIGARA BÖREĞİ - 399**  

phyllo cigars filled with feta, parsley, and  
spinach with smoked pepper yogurt

- ▲ **SPICED TURKISH CHICKEN DUMPLINGS - 449**   

mini Turkish dumplings served with garlic yogurt & chili butter

- ▲ **FRIED CALAMARI & TARATOR DIP - 549**    

crispy squid rings with mediterranean tarator and charred lemon

- ▲ **KEFTEDES - 599**   

Greek lamb meatballs with smoked  
tomato sauce, feta whip and arabic pickle

 DAIRY  GLUTEN  EGG  SHELLFISH

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# Flames & Flavors

## ▲ CHICKEN ADANA KEBAB - 649

ground chicken with chili, onion and herbs skewer with smoked chili sauce

## ▲ OTTOMAN CHICKEN SKEWER - 649

overnight marinated chicken skewer with mixed greens

## ▲ TAVAK KANAT - 699

classic turkish charred chicken wings marinated in paprika yogurt, olive oil & garlic

## ▲ SAMAK HARA KEBAB - 749

charred turkish chili marinated fish

## ▲ SHISH TAOUK - 799

boneless baby chicken leg marinated with turkish chili paste, lemon juice, corn oil and garlic

## ▲ JOOJEH KEBAB - 799

free range chicken marinated with saffron, corn oil and labneh

## ▲ LAMB ADANA KEBAB - 949

ground lamb with chili, onion and parsley skewer with smoked chili sauce

## ▲ CHELO KEBAB - 949

classic Persian minced beef kebab accompanied by saffron rice and grilled vegetables

## ▲ KEBAB-E-RUBIAN - 1149

persian prawns kebab marinated in smoked spices

 DAIRY  GLUTEN  FISH  SHELLFISH  EGG

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## Vegetarian

- INSPIRED KOOBIDEH - 449   

mixed vegetables, walnut, cheese  
kebab served with saffron rice

- MUSHROOM SABZI KEBAB - 499  

mushrooms, onion, and bell  
pepper in turkish chili paste

- CHERMOULE COTTAGE CHEESE KEBABS - 649   

char-grilled marinated cottage cheese,  
bell peppers and onion skewer

## Staples

- PITA BREAD - 99  

- TURKISH PITA - 149 

A freshly baked, oval flatbread with a delicately  
crisp, golden crust and a soft, airy crumb, subtly  
finished with butter brush and zatar sprinkle

- MANAKISH - 149  

a warm, handcrafted flatbread, lightly crisp and tender, finished  
with aromatic olive oil and traditional Middle Eastern seasonings

- SAFFRON RICE - 199 

- ARABIC FRENCH FRIES - 199 

 DAIRY  GLUTEN  NUTS  SOY

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# *Turkish Pride & Flat Breads*

## • MUSHROOM TRUFFLE - 599

wild mushrooms, spinach, smoked cheese, thyme, with truffle oil

## ▲ ANTEP CHICKEN LAHMACUN - 699

southern turkish-style flatbread layered with spiced minced chicken, peppers, and sumac onions

## ▲ BEEF PEPPERONI & CHEESE - 699

Turkish beef pepperoni with cheese & oregano

## ▲ CLASSIC LAMB - 899

crumbled spiced adana kebab, tomato and yogurt drizzle

## ▲ SEAFOOD - 899

shrimp, calamari, tomato cream, lemon zest

## ▲ URFA LAMB LAHMACUN - 899

traditional turkish flatbread topped with spiced minced lamb, herbs, and a hint of pomegranate molasses

 DAIRY  GLUTEN  EGG  SHELLFISH  SESAME

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# Flavors of Middle East

## ▲ LAMB MOUSSAKA - 849



baked layers of eggplant, lamb ragù, béchamel, cheese and potato

## ▲ BEEF TENDERLOIN STIFADO - 899



slow-braised beef tenderloin stewed in classic tagine pot served with saffron rice

## ▲ SEA BASS PSARI PLAKI - 1049



seared sea bass steak with tomato, fennel, capers and lemon oil

## ▲ SEAFOOD ORZO PILAF - 1149



shrimp, calamari, mussels in tomato sauce with orzo rice



DAIRY



GLUTEN



FISH



SHELLFISH



CRUSTACEANS



NUTS

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# Rice & Polo

## ▲ ZERESHK POLO - 749

long grain rice with Iranian berries &  
saffron served with braised chicken

## ▲ MANSAF (LAMB SHANK) - 1199

braised lamb shank with flavored rice

# Vegetarian

## ● RUZ BUKHARI - 599

a vegetarian fragrant rice with root vegetables,  
dry nuts, cooked in spicy tomato sauce

## ● GHORMEH SABZI - 599

vegetarian ghormeh sabzi and  
kidney beans, served with saffron rice

## ● VEGETARIAN IMAM BAYILDI - 599

roasted eggplant stuffed with tomato,  
onion, pine nuts, mint & cheese

 DAIRY  NUTS

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# Kyra Signature & Classics

## ▲ KYRA SIGNATURE MIX

GRILL MEAT PLATTER - 2999     

adana kebab, chicken şis, joojeh kebab & spiced chicken wings & chelo kebab served with condiments

## ▲ KYRA SIGNATURE ADANA KEBAB - 3499

spiced lamb skewer served with lavash, sumac onion, ezme, charred chili, bulgur pilaf

## ▲ KYRA SIGNATURE GIGANTE BEEF CHOP - 3499

giant beef chop served with sumac onion and roasted potato

## ▲ KYRA SIGNATURE SEAFOOD PLATTER - 3499

prawns, calamari, octopus, fish and lobster



DAIRY



GLUTEN



NUTS



EGG



SHELLFISH



FISH



CRUSTACEANS



SESAME

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## Desserts

- OM ALI - 499     
traditional Arabic sweet pudding
- KÜNEFE WITH ROSE ICE CREAM - 499     
crispy cheese filled pastry, orange blossom syrup, served warm with rose ice cream
- ▲ CHOCOLATE TAHINI LAVA CAKE - 499      
dark chocolate cake with molten tahini, crumble and sesame
- ▲ TURKISH YOGURT CAKE - 499      
baked hung yogurt dessert served with strawberry coulis
- IRANIAN ICE CREAM - 499    
saffron pistachio ice cream and rose petal ice cream
- CLASSIC BAKLAVA - 549     
a rich, sweet, flaky pastry from buttered phyllo dough filled with chopped pistachio

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