



Kupona



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

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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

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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 Pide & 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

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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



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Kyra Signature & Classics

▲ KYRA SIGNATURE MIX

GRILL MEAT PLATTER - 3499     

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

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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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