



At Blue Door, we invite you on a journey through the rich flavours of Anatolia's coastal heritage. Nestled by the sea in our serene garden, we serve an array of traditional mezze and grilled specialities, each dish crafted to reflect the vibrant culinary history of the region. Savour the harmony of land, sea, and culture in every bite, as we bring together age-old recipes and fresh ingredients in a setting as timeless as the stories behind them

▲ OYSTERS & CAVIARS	BELUGA - 50G Served with za'atar blini, egg, chives, sour cream, and capers	1850
	SIBERIEN BERI – 50G Served with za'atar blini, egg, chives, sour cream, and capers	580
	OYSTERS (S) Half dozen of Gilliardeau oysters served with vinaigrette and diced shallots	240
	GELIBOLU SARDALYA (S,G) Smoked sardine served with crispy simit, bell pepper and salmon caviar	130

MEZZE



PATLICAN (V)	Charcoal grilled eggplant blended with bell pepper, garlic, lemon juice, olive oil and pomegranate molasses	48
URFA EZME (V,N)	A Turkish classic featuring chopped chili peppers, tomatoes, parsley and served with pomegranate molasses	48
YAZ CACIĞI (D,V)	A refreshing blend of cucumber, green apple and strained yoghurt	48
LEVREK MARIN (S)	Citrus-cured sliced sea bass with pomegranate seeds and dill-infused olive oil	52
HATAY HUMUS (V)	Chickpea spread with tahini, lemon juice, garlic, cumin, and olive oil	48
BOSPHORUS AHTAPOT (S)	Marinated octopus with rosemary, garlic served with a lemon and olive oil dressing	48

N – Nuts; VG – Vegan; D – Dairy; V- Vegetarian; G Gluten; F – Fish; SH – Shellfish; R – Raw S – Seafood; A - Alcohol

▲ - excluded from half board | * - each star represents AED 60 supplement charges for half board

Please inform your server for any other allergens or dietary restriction

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	KOPOGLU (V,D)	52
	Roasted eggplant blended with peppers and strained yoghurt topped with garlic and tomato sauce	
	FAVA (N,V)	48
	Traditional fava beans served with caramelised onion and dill	
	ATOM (V,N,D)	48
	Charcoal grilled eggplant blended with garlic yoghurt served with sautéed dried chili peppers	
	PANCAR (V,N,D)	48
	Slow cooked beetroot mixed with green apple served with goat's cheese, and roasted hazelnuts	
ZEYTINYAĞLILAR OLIVE OIL CONFITS	EGE ENGINAR (V)	52
	Fresh artichoke hearts cooked with carrot, potato, lemon juice and olive oil	
	VISNELI YAPRAK SARMA (V,N)	52
	Stuffed vine leaves with rice, caramelised onions, spices, sour cherry and pine nuts	
SALADS	KARPUZ, PEYNIR (V,D)	58
	Mint aromatized fresh watermelon with Ezine cheese	
	GAVURDAG SALAD (V,N)	65
	Fresh tomato, cucumber, green pepper, sweet red pepper, onion and walnuts served with pomegranate and olive oil dressing	
	ROKA SALAD (V,N,D)	60
	Rocket leaves, tomato, Turkish Ezine cheese, walnuts served with pomegranate and lemon dressing	
	CUNDA SALAD (S)	65
	Seasonal leaves, octopus, shrimps with cherry tomato and drizzled with honey and mustard olive oil sauce	
BREAD OVEN	GORELE PIDE (D,G)	75
	Traditional Turkish pita bread with cheese and eggs	
	KAVURMALI PIDE (D,G)	*120
	Traditional Turkish pita bread with tender beef	

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HOT STARTERS	MUCVER (V,N,D,G)	65
	Fried zucchini and tomato patties served with yoghurt sauce and sesame	
	ADA PEYNIRI (V,N,D,G)	75
	Pan-fried battered goat feta cheese served with honey and sesame	
	PAZI SARMA (D)	75
	Chard leaves stuffed with minced meat, rice served with yoghurt and tomato sauce	
	KOZDE AHTAPOT (S)	*135
	Grilled octopus served with olive oil, grilled potato, garlic and sundried tomato	
	TEREYAGLI KARIDES (S,D)	*115
	Shrimps and green pepper with butter, garlic and herbs	
	CESME KALAMAR TAVA (S,D,G)	90
	Fried calamari rings served with Turkish tarator sauce	
MAIN COURSE	MUSAKKA (D,G)	165
	Layers of fried eggplant, potatoes and minced beef with onion and garlic served with tomato sauce	
	MANTI (N,D,G)	105
	Traditional Turkish Manti stuffed with minced beef served with walnuts, yoghurt and tomato sauce	
	KABURGA (D,G)	*180
	Slow cooked beef rib, freekeh bulgur rice, beef jus	
	LEVREK (S,D)	*210
	Pan-seared sea bass fillet served rocket leaves and lemon wedges	
KEBABS & GRILLED	ALI NAZIK (D,G)	180
	Roasted lamb cubes served with blended charcoal grilled eggplant and yoghurt	
	ADANA (D,G)	180
	Charcoal grilled marinated minced lamb skewer served with vegetables	
	SARMA BEYTI (N,D,G)	185
	Minced lamb skewer and cheese wrapped with lavash bread served with tomato and yoghurt sauce	

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	SIS TAVUK (D,G)	160
	Marinated charcoal grilled chicken served with vegetables	
	DANA LOKUM (D)	*220
	Grilled beef medallions, chickpeas, beans, za'atar chimichurri	
	SUMAK PIRZOLA (D)	*210
	Lamb cutlet, shallots, pomegranate, oregano, thyme, tahini jus, rosemary, roasted potato	
	KARIDES (S)	*220
	Grilled king prawns served with asparagus and lemon wedges	
▲ LARGER PLATES	BLUE DOOR MIXED KEBAB PLATTER(D,G)	720
	Grilled lamb chops, Adana kebab, grilled sis tavuk and beyti kebab served with vegetables	
	<i>Sharing platters with your choice of two side dishes</i>	
	RIB-EYE STEAK-400G	380
	Charcoal grilled rib-eye steak	
	TOMAHAWK, BLACK ONYX-1400G	985
	Charcoal grilled Tomahawk steak	
	SEAFOOD PLATTER (S)	755
	Grilled sea bass, prawns, octopus and salmon	
	WHOLE GRILLED SEA BASS (S)	570
	1.2 kg grilled Sea bass served with potatoes and rocket salad	
	SALT CRUST SEA BASS (S)	570
	1.2 kg salt crust Sea bass	
SIDES	MERSIN PATATESI (V,D)	45
	Fried potato with sumac, fresh herbs served with yoghurt sauce	
	BIBER KIZARTMASI (V,D)	45
	Fried green peppers served with yoghurt and tomato sauce	
	SEBZE SOTE (V,D)	45
	Sautéed seasonal vegetables	
	IZGARA ASPARAGUS (V)	45
	Grilled asparagus with za'atar chimichurri	
	IC PILAV (N,D)	45
	Turkish flavoured rice with spices and almond	
	PATATES KIZARTMASI (V)	45
	French fries	
	TEREYAGLI PILAV (V,D)	45
	Turkish rice with butter flavor	

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