



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	1850
Served with za'atar blini, egg, chives, sour cream, and capers	
SIBERIEN BERI – 50G	580
Served with za'atar blini, egg, chives, sour cream, and capers	
OYSTERS (S)	240
Half dozen of Gilliardeau oysters served with vinaigrette and diced shallots	

## MEZZE

MEZZE BOARD

Choose from a variety of authentic cold mezze to complete your personalised mezze board

6 Mezzes AED 208

PATLICAN (V)	48
Charcoal grilled eggplant blended with bell pepper, garlic, lemon juice, olive oil and pomegranate molasses	
URFA EZME (V,N)	48
A Turkish classic featuring chopped chili peppers, tomatoes, parsley and served with pomegranate molasses	
YAZ CACIĞI (D,V)	48
A refreshing blend of cucumber, green apple and strained yoghurt	
HATAY HUMUS (V)	48
Chickpea spread with tahini, lemon juice, garlic, cumin, and olive oil	
BOSPHORUS AHTAPOT (S)	48
Marinated octopus with rosemary, garlic served with a lemon and olive oil dressing	
KOPOGLU (V,D)	52
Roasted eggplant blended with peppers and strained yoghurt topped with garlic and tomato sauce	

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

Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT

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

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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	
	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	
	LEVREK (S,D)	*210
	Pan-seared sea bass fillet served rocket leaves and lemon wedges	
KEBABS & GRILLED	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	
	SIS TAVUK (D,G)	160
	Marinated charcoal grilled chicken served with vegetables	
	DANA LOKUM (D)	*220
	Grilled beef medallions, chickpeas, beans, za'atar chimichurri	

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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

*Sharing platters with  
your choice of two side dishes*

BLUE DOOR MIXED KEBAB PLATTER(D,G) 720  
Grilled lamb chops, Adana kebab, grilled sis tavuk and beyti kebab served with vegetables

ANTRIKOT BIFTEK / RIB-EYE STEAK-400G 380  
Charcoal grilled rib-eye steak

DENİZ ÜRÜNLERİ TABAĞI /  
SEAFOOD PLATTER (S) 755  
Grilled sea bass, prawns, octopus and salmon

BÜTÜN IZGARA LEVREK /  
WHOLE GRILLED SEA BASS (S) 570  
1.2 kg grilled Sea bass served with potatoes and rocket salad

TUZ KABUĞU LEVREK /  
SALT CRUST SEA BASS (S) 570  
1.2 kg salt crust Sea bass

## SIDES

MERSİN PATATESİ (V,D) 45  
Fried potato with sumac, fresh herbs served with yoghurt sauce

BİBER 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

İC 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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