

## A NOTE FROM THE CHEF

Cooking, to me, has always been more than craft,  
it is a language of love.

Each dish I create is a story, woven from the flavours of my Turkish heritage, enriched by my journeys across the Middle East and beyond. At Ewaan, I have poured my passion into curating a menu that honours Levantine traditions while embracing modern elegance. Every ingredient is chosen with care, every recipe shaped with respect for its origins, and every plate designed to awaken the senses. It is my hope that as you dine with us, you will taste not only the richness of this cuisine but also the warmth and soul with which it was prepared.

Welcome to Ewaan- a celebration of culture, flavour, and togetherness.

With gratitude,  
**Chef Omer Faruk Coskun**  
Executive Sous Chef, Palace Downtown Dubai



# EWAAAN

## **CONSUMER ADVISORY**

Welcome to Ewaan, where we focus on both excellent cuisine and sustainability. We are dedicated to creating a positive impact on our environment by reducing food waste with the help of advanced AI technology and we work with local food donation charities to distribute excess food to those in need. Our ingredients are sourced from local farmers to ensure freshness and sustainability and our seafood is selected according to strict sourcing standards to promote responsible fishing practices.

Join us as we strive for culinary innovation and a sustainable future, with every dish moving us closer to this goal.

Consumption of raw or undercooked meat, seafood or poultry products such as eggs may increase your risk of food-borne illness. We strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

# EWAAN

## SALAD

<b>Gavurdagi</b>  (VE, GF, N, SP) Tomato, Cucumber, Red Onion, Chargrilled Red Pepper, Parsley and Spiced Walnuts	<b>45</b>
<b>Watermelon and Ezine Cheese</b> (D, N, V, SP, GF) Fresh Zaatar, Spiced Pine Nuts and Isot Chilli Flakes	<b>50</b>
<b>Pistachio Tabbouleh</b> (N, G, SP, V) Parsley, Mint, Thyme, Tomato, Spring Onion, Fine Bulgur and Blackcurrant	<b>45</b>
<b>Shredded Greens Salad</b> (V, VE, GF) Finely Shredded Baby Gem Lettuce, Chard, Kale, Arugula, Grated Tomato Dressing and Isot Pepper Flakes	<b>40</b>
<b>Ewaan Fattoush</b> (V, G, SP, SS, E) Heirloom Tomato, Cucumber, Spring Onion, Purslane, Baby Gem Lettuce, Fresh Herbs and Crispy Bread	<b>45</b>

## ADD ONS

[ENHANCE YOUR SALAD WITH A CHOICE OF]

Roasted Free-Range Chicken Breast <sup>(LO)</sup> 125g	40
Seared Scottish Salmon <sup>(S)</sup> 80g	45
Charred Tuna Steak <sup>(S)</sup> 90g	45
Grilled Tiger Prawn <sup>(S, D)</sup> 120g	60

Nuts (N) | Seafood (S) | Egg (E) | Dairy (D) | Gluten (G) | Celery (C) | Mustard (M) | Sulphur Dioxide (SP) | Soybeans (SB) | Sesame Seed (SS)  
Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Local (LO) | Signature Dish 

All quoted prices are in ₧ inclusive of 10% Municipality Fee, 7% Service Charge and 5% VAT

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## MEZZE

<b>Hummus with Sumac Molasses</b>  (SS, VE, SP, GF, C)	40
Single Roast Tahini and Double Roast Sesame	
<b>Charred Eggplant</b> (GF, V, VE) Lemon, Olive Oil, Chives	35
<b>Spicy Hummus</b> (SS, VE, SP, C, GF) Single Roast Tahini, Double Roast Sesame and Chilli Oil	40
<b>Muhammara with Sour Plum Reduction</b> (G, SP, SS, V, N) Sourdough Bread, Charred Red Pepper and Toasted Walnuts	40
<b>Dry Cacik</b> (D, V, GF) Smoked Strained Yoghurt, Homemade Chilli-Pickled Cucumber, Roasted Garlic and Dried Herbs	40
<b>Smoked Labneh with Halhali Olives</b> (D, N, SP) Walnuts, Pine Nuts, Zaatar, Olive Oil and Pomegranate Seeds	40

## COLD APPETIZER

<b>Sumac Sardines</b>  (S, SP, SS, LO, GF)	50
Marinated with Sumac, Halhali Olives, Chilli, Tomato and Zaatar Leaves	
<b>Freshly Shucked Dibba Bay Oyster 6/12 Pieces</b> (S, LO)	160/290
Turnip Mignonette	
<b>Eggplant Bayildi</b> (N, VE, GF)	50
Tomatoes, Caramelised Onions, Pine Nuts, Fennel and Herb Salad	
<b>Dry Eggplant Dolma</b> (D, G, C, SP, V)	45
Bulgur, Mint, Chickpeas, Sumac, Dill Leaves with Pomegranate and Yoghurt Sauce	
<b>Dry Beef Pastrami</b> (D, SP, GF)	55
Arugula, Kars Gruyere Cheese and Olive Oil	

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## HOT APPETIZER

<b>Manti</b>  (E, G, D, C)	60
Minced Beef Filled Dumplings, Smoked Buffalo Yoghurt with Garlic, Chargrilled Tomato Sauce and Dry Mint	
<b>Grilled Octopus</b> (S, E, D, C, SS, GF)	70
Zaatar Tartare	
<b>Grilled Confit Lamb Ribs</b> (D, C, GF)	65
Coriander Leaves	
<b>Mujver</b> (E, G, D)	50
Baby Marrow and Herb Fritters with Sour Cream	
<b>Lamb Makanik</b> (N)	55
Lamb Sausage with Pomegranate Molasses and Pine Nuts	
<b>Batata Harra with Zaatar</b> (SS, V)	50
Spiced Baby Potatoes, Fresh Coriander and Parsley, Lemon Juice, Garlic and Olive Oil	

## SOUUP

<b>Lentil Soup with Burnt Onion</b> (D, C, V, G)	35
Served with Lemon Wedges	
<b>Hintiye Wedding Soup</b> (D, E, G, C)	40
Yoghurt, Lamb Neck, Gold Barley, Green Lentil, Chickpeas and Dry Mint	

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## FLATBREADS

Zaatar Olive Flatbread  (D, G, N, SS)	70
Halhali Olive Salad, Zaatar Leaves, Sesame Seeds and Cracked Walnuts	
Herb and Cheese Flatbread  (D, G, N)	70
Aged Tulum and Ezine Cheese, Tomato, Fresh Herbs and Walnuts	
Spinach and Cheese Flatbread  (D, G, N)	70
Spinach, Feta and Ezine Cheese and Crushed Walnut	
Beef Pastrami Flatbread  (D, G, SP)	80
Mozzarella Cheese, Pastrami and Chives	

## FROM THE GRILL FISH AND SEAFOOD

All Fish Dishes are Served with Grilled Baby Gem Lettuce, Grilled Spring Onion, Green Chermoula Sauce, Grilled Lemon, and Homemade Cucumber Pickles.

Grilled Giant Gulf Prawn  (S, D, LO, M)	240
Spicy Harissa Marinated	
Grilled Local Mahi Mahi  (S, D, LO)	130
Red Chermoula	
Grilled Mediterranean Seabass  (S, D, SS)	140
Lemon and Zaatar Marinated	

## MEATS

Served with Chagrilled Tomatoes, Fig Vinaigrette and Sweet Long Pepper

Confit Lamb Neck  (D, G, C)	140
Lamb Pistachio Kebab  (D, G, N)	130
Chicken Joujeh Kebab  (D, G)	120
Dana Lokum (Tender Beef Tenderloin)  (D, C, G)	220
Served with Thyme Jus	

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## SPECIALITY MAIN COURSES

<b>Braised Lamb Shoulder</b>  (D, C, G, N, M)	<b>580</b>
(A signature sharing experience, 30 minutes' preparation time   Serves 4)	
Served with Yellow Rice, Roasted Cashew Nuts, Chargrilled Tomatoes, Shallots and Lemon, Caramelised Onions and Spicy Ezme Sauce	
<b>Grilled Lamb Chops</b> (D, N, SP)	<b>160</b>
Duqqa Marinated and Grilled Pears Salad	
<b>Kofte Iskender</b> (D, G, C)	<b>130</b>
Sourdough Bread, Lamb Kofte, Charred Tomato and Buffalo Yoghurt	
<b>Chicken Kulbasti</b> (D, N)	<b>120</b>
Grilled Chicken Breast, Baby Gem, Herbs, Date Yoghurt and Spiced Pumpkin Seeds	
<b>Grilled Eggplant and Mushroom</b> (D, SS, V)	<b>100</b>
Green Tomatoes, Tahini and Lime Sauce	
<b>Otlu Nohut</b> (D, C, V)	<b>90</b>
Chickpea with Tomato Sauce, Spinach and Buffalo Yoghurt	

## SIDE DISHES

<b>Zaatar French Fries</b> (SS, VE)	<b>40</b>
<b>Roasted Root Vegetables</b> (VE, C)	<b>40</b>
<b>Grilled Smashed Potato with Herbs</b> (VE)	<b>40</b>
<b>Sautéed Mushrooms</b> (VE)	<b>40</b>
<b>Vermicelli Pilaf</b> (D, G, C, V)	<b>40</b>
<b>Dane-i Tahil Yellow Rice</b> (D, G, C, V)	<b>40</b>
Green Lentils, Gold Barley and Dry Raisins	