

# AFTERLIFE

*From the Kitchen*

## Salads

### RED QUINOA TABBOULEH, MINT AND PEPPER LABNEH (V)

Zaatar Paneer Tikka Skewer	45
Tandoor cooked Turkish Shrimp (S)	65

### CLASSIC FATOUSH (V) 50

A melange of summer vegetables tossed together with pita chips in vinaigrette and pomegranate molasses

### THE TURKISH SHEPHERD (V) 50

Turkey's favourite salad of tomatoes, cucumber, grilled halloumi with flat leaf parsley and avocado

### ROASTED BEETROOT (V) 35

Simple, pickled beets with Indian spices with a goat cheese crumble and caramelized walnuts

### MANGO AND ROCCA (V) 60

Seasonal Asian mangoes diced with a raspberry dressing

### ADD ON TO ANY SALAD

Grilled Chicken	15
Grilled Prawns (S)	25

## Sharing small Plates

### What if ....

A selection of Mezze served two ways, the classic and another version of what if these classics had travelled to India a thousand years ago.

### HUMMUS (V) 27

The classic Turkish chickpea version and an interpretation with Indian pickled spices

### MUHAMMARA (V) 27

The classic and our version, inspired and flavoured by Thecha, a spicy green chilli and peanut dip extremely popular in western India

### CACIK (V) 27

The classic and then a version from the south of India, with ginger curry leaf and coriander

## Silk Route Inheritance

This ancient trade route between the East and West played a significant role in not only development of civilization but also ensured an exchange of abundant culture, between many countries for many centuries across its travel route. This is our curation of classic Turkish Mezzehs “Inheriting” flavours on their route to India.

### FALAFEL (V) 25

Our version with curry leaf, fresh coriander, ginger and toasted Indian cumin

### KIBBEH 27

Traditional Turkish cutlets stuffed with Mumbai keema and fried served with a peanut hummus

### CIG KOFTA (V) 25

Classic burgul, tomato and sweet pepper kofta flavoured with pomegranate molasses, hot pepper paste, olive oil topped with cumin yogurt, coriander, onion and cherry tomato

### STUFFED VINE LEAVES (V) 30

Indian basmati rice scented with ginger and coriander wrapped in vine leaves with garlic and nuts, steamed and served cold on a bed of Indian-Turkish tomato sauce infused with fresh coriander leaves

### SAMBUSEK (V) 30

Cumin and chilli tempered spinach triangles, similar to Indian samosas, enhanced with mozzarella cheese, spinach, fried garlic and crushed black pepper. Served with mint and fig chutneys

### PANEER TIKKA (V) 30

Zaatar marinated cottage cheese, chargrilled and served with handpicked greens

### KURU KOFTE ‘SHIKAMPURI’ 35

Traditional Turkish cooked lamb kofte, taking inspiration from the shikampuri Kebab popular at the Moghul reigned regions of India, stuffed with labneh, fresh mint, chopped onion and covered in bread crumbs

### SIS TOUK ‘SHOLA’ 30

Traditional chicken skewers in a reduced Indian spiced plum tomato and chilli marinade, cooked on the grill

### IMAM BAYALDI

Stuffed Turkish eggplants in an Indian Avatar Veg - 25  
with a Punjabi onion tomato stuffing and Lamb - 35  
minced meat served with a pickled salad

### CHARGRILLED PRAWNS (S) 40


Shell on jumbo prawns, chargrilled, served with achaari hummus and charred watermelon drizzled with olive oil


### MEZZE PLATTER (S) 150

Falafel, Sambusek, Paneer Tikka, Kuru Kofta, Sis Touk and Chargrilled Prawns

## Pide

Classic Turkish flat bread topped with cheese and baked in our traditional stone oven Manakish with toppings

**FETA AND BASIL**  75  
Classic pide topped with Greek feta cheese and crushed sweet basil leaves

**CHICKEN BOTI AND CHARRED ONION**  75  
Yogurt and spices marinated chicken tikka, chargrilled with white onion

**LAMB KOFTA** 95  
Minced lamb balls cooked with Indian spices in an onion and tomato curry, topped with a fresh mint and lemon zest

**MEAT CUBES** 95  
Tenderloin, tomatoes and bell peppers with fresh coriander

**LAHMACUN** 95  
The Turkish classic, minced beef drizzled with mint and olive oil

**MUHAMMARA AND CHEESE** 75  
Our version of the Margherita, with a generous drizzle of olive oil

**ZAATAR MAANAKESH** 80  
The classic Turkish flatbread, served with tahini dip

**LABNEH ZAATAR PIDE** 80  
Classic

**HONEY AND LABNEH (BULBUL YUVASI)** 75  
A must have

## Bar eats

**TEMPURA**  
Pickled vegetables 35  
Calamari, dusted with zaatar (S) 50

**CHICKEN WINGS** 45  
Done the turkish way with pomegranate and served with Turkish bread

**CHEESY FRIES** 30  
Pepper dusted fried topped with a cheese fondue

**AFTERLIFE MUSHROOMS**  30  
Mushrooms tossed in butter with garlic

**PITA POCKETS**  
Stuffed with cottage cheese 40  
Chicken 45  
Afterlife falafel 35

## Accompaniments

Choose any for 40

**SAFFRON PILAF**  
Basmati rice cooked with saffron, whole spices

**STEAMED RICE**  
Long grain Indian bassmati rice


**GRILLED ASPARAGUS**  
With goat cheese

**MANTI**  
The quintessentially Turkish dumplings with tomato and minted yoghurt

**CHILLI CORIANDER MASH**  
A little spike in the mashed potatoes

**SUMAC GRILLED VEGETABLES**


## Meals and Platters

**LAMB BIRYANI**  140  
Sliced lamb cooked for hours with saffron rice cardamom, Turkish spices, fresh coriander and mint in a white onion curry served with mint yogurt dip

**VEG BIRYANI** 120  
Prunes tossed with carrots, cauliflower, green peas, baby potatoes and beans with saffron rice, flavoured with cardamom, zaatar and chillies

**LAMB CHOPS** 195  
Lamb chops Grilled in Tandoor with Indian spices served with Malia broccoli and chilli coriander mash

**MIXED GRILL** 280  
Bratwurst, tenderloin steak, lamb chops, shish touk served with sumac grilled vegetables, manti and mashed potato

**VEAL SHANK NEHARI**  220  
Master Chef Arif's signature stew served with Turkish bread

**ISKANDER 'BHUNA' KEBAB**  210  
Traditional Turkish lamb fillet, slow cooked, served on a bed of roast buttered pita, tomato gravy and labneh topped with grilled cheese

**TENDERLOIN STEAK** 180  
The classic - black peppered dusted Grade A tenderloin with mashed potato and buttered vegetables

**GRILLED SEA BREAM (S)** 180  
With roasted root veggies and mash potatoes, sumac butter sauce

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Afterlife Dubai

Afterlife Dubai

Afterlife Dubai

Afterlife Dubai

Afterlife Dubai

Afterlife Dubai

Afterlife Dubai

Souk Al Bahar

Level 3

Downtown, Dubai

[info@afterlivedubai.com](mailto:info@afterlivedubai.com)

 [afterlivedubai](#)

 [afterlivedubai](#)

 +971 544 266 266