

As Dubai continues to attract people from around the world, they bring with them their unique cuisines - and Ala Turkish Restaurant carries national pride in its name!



A beautifully decorated and professionally run restaurant, Ala Turkish Restaurant represents not only the best of a cuisine spanning thousands of years of culture and history, but also just simply serves delicious meals no matter your nationality or origin - in fact, good food transcends borders and travels in the hearts of people.









And Turkey, fortunately situated in between Europe and Asia, and itself an empire having spread far and wide, has benefited as a cross-roads of trade, of herbs and spices, as well as recipe and ideas.





And at Ala Turkish Restaurant in Dubai, Executive Chef Rohad Beritan offers a curated menu of popular Turkish specialities, both well-known and loved around the world, and also perhaps a first-time discovery.

Indeed, Chef Rohad's natural creativity shines!

For example, the ubiquitous *hummus*, found on almost all of Dubai's street corners... but at Ala Turkish Restaurant it is proposed with truffle oil and wild cherry sauce, and topped with earthy mushrooms!







Served to the table with piping-hot bread, baked on the premises, and you have a masterful version of the beloved appetizer, Turkish style, in front of you!

This evolution works so well in terms of flavors, as the sweet and tart cherry drizzle plays with the truffle aroma, further enhanced by the umami flavor released by the mushrooms and creamy chickpea puree.

But there's much more at Ala Turkish Restaurant!



A main dish of skewered and grilled chicken thighs followed, the live fire delicately charring the tender chicken and peppers - but the surprise was the serving on a bed of pearl couscous, enhanced with beetroot, and combined with a creamy and salty cheese to become a rich risotto!

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Interestingly, the couscous I know is the North African staple: its grains the size of sand, and generally not heavily seasoned.

In contrast, this dish was composed of large couscous, similar in size to orzo - super soft on the tooth, but also incredibly tasty on the palate!







The combination of the sweet beetroot - and that magnificent coloring! - and the natural saltiness of the cheese made for an outstanding dish.

Of course, Turkish *pide* took center-stage in Ala's exciting culinary performance!







Blessed with its own rip-roaring fire brick oven, Ala Turkish Restaurant offers this baked speciality with a selection of topping varieties.

The *pide* with *sujuk*, a tasty lamb sausage, was delicious!







And when the meal draws to its conclusion, it's just time for dessert to start!

Several options are offered, and the *baklava* was exceptional - served of course with turkish coffee...













## Weekend Dining at Ala Turkish Restaurant in Dubai

And so, for traditional and also innovative Turkish cuisine in Dubai - from a *pide* for a snack or a sweet *baklava* and coffee, all the way up to a full-blown 5-course dinner with all trimmings, Ala Turkish Restaurant presents its guests with the best of Turkish culinary culture, hosted at Sonder Business Bay hotel on Marasi Drive.