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



EWAAN

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

Gavurdagi (VE, GF, N, SP) — 45
Tomato, Cucumber, Red Onion, Chargrilled Red Pepper, Parsley and Spiced Walnuts

Watermelon and Ezine Cheese (D, N, V, SP, GF) — 50
Fresh Zaatar, Spiced Pine Nuts and Isot Chilli Flakes

Pistachio Tabbouleh (N, G, SP, V) — 45
Parsley, Mint, Thyme, Tomato, Spring Onion, Fine Bulgur and Blackcurrant

Shredded Greens Salad (V, VE, GF) — 40
Finely Shredded Baby Gem Lettuce, Chard, Kale, Arugula, Grated Tomato Dressing and Isot Pepper Flakes

Ewaan Fattoush (V, G, SP, SS, E) — 45
Heirloom Tomato, Cucumber, Spring Onion, Purslane, Baby Gem Lettuce, Fresh Herbs and Crispy Bread

ADD ONS

[ENHANCE YOUR SALAD WITH A CHOICE OF]

Roasted Free-Range Chicken Breast (LO) 125g — 40

Seared Scottish Salmon (S) 80g — 45

Charred Tuna Steak (S) 90g — 45

Grilled Tiger Prawn (S, D) 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

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EWAAN

MEZZE

Hummus with Sumac Molasses (SS, VE, SP, GF, C) — 40
Single Roast Tahini and Double Roast Sesame

Charred Eggplant (GF, V, VE) — 35
Lemon, Olive Oil, Chives

Spicy Hummus (SS, VE, SP, C, GF) — 40
Single Roast Tahini, Double Roast Sesame and Chilli Oil

Muhammara with Sour Plum Reduction (G, SP, SS, V, N) — 40
Sourdough Bread, Charred Red Pepper and Toasted Walnuts

Dry Cacik (D, V, GF) — 40
Smoked Strained Yoghurt, Homemade Chilli-Pickled Cucumber, Roasted Garlic and Dried Herbs

Smoked Labneh with Halhali Olives (D, N, SP) — 40
Walnuts, Pine Nuts, Zaatar, Olive Oil and Pomegranate Seeds

COLD APPETIZER

Sumac Sardines (S, SP, SS, LO, GF) — 50
Marinated with Sumac, Halhali Olives, Chilli, Tomato and Zaatar Leaves

Freshly Shucked Dibba Bay Oyster 6/12 Pieces (S, LO) — 160/290
Turnip Mignonette

Eggplant Bayildi (N, VE, GF) — 50
Tomatoes, Caramelised Onions, Pine Nuts, Fennel and Herb Salad

Dry Eggplant Dolma (D, G, C, SP, V) — 45
Bulgur, Mint, Chickpeas, Sumac, Dill Leaves with Pomegranate and Yoghurt Sauce

Dry Beef Pastrami (D, SP, GF) — 55
Arugula, Kars Gruyere Cheese and Olive Oil

Nuts (N) | Seafood (S) | Egg (E) | Dairy (D) | Gluten (G) | Celery (C) | Mustard (M) | Sulphur Dioxide (SP) | Soybeans (SB) | Sesame Seed (SS)
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HOT APPETIZER

Manti (E, G, D, C) — 60
Minced Beef Filled Dumplings, Smoked Buffalo Yoghurt with Garlic, Chargrilled Tomato Sauce and Dry Mint

Grilled Octopus (S, E, D, C, SS, GF) — 70
Zaatar Tartare

Grilled Confit Lamb Ribs (D, C, GF) — 65
Coriander Leaves

Mujver (E, G, D) — 50
Baby Marrow and Herb Fritters with Sour Cream

Lamb Makanik (N) — 55
Lamb Sausage with Pomegranate Molasses and Pine Nuts

Batata Harra with Zaatar (SS, V) — 50
Spiced Baby Potatoes, Fresh Coriander and Parsley, Lemon Juice, Garlic and Olive Oil

SOUP

Lentil Soup with Burnt Onion (D, C, V, G) — 35
Served with Lemon Wedges

Hintiye Wedding Soup (D, E, G, C) — 40
Yoghurt, Lamb Neck, Gold Barley, Green Lentil, Chickpeas and Dry Mint

Nuts (N) | Seafood (S) | Egg (E) | Dairy (D) | Gluten (G) | Celery (C) | Mustard (M) | Sulphur Dioxide (SP) | Soybeans (SB) | Sesame Seed (SS)
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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

Nuts (N) | Seafood (S) | Egg (E) | Dairy (D) | Gluten (G) | Celery (C) | Mustard (M) | Sulphur Dioxide (SP) | Soybeans (SB) | Sesame Seed (SS)
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EWAAN

SPECIALITY MAIN COURSES

Braised Lamb Shoulder (D, C, G, N, M) — 580
(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

Grilled Lamb Chops (D, N, SP) — 160
Duqqa Marinated and Grilled Pears Salad

Kofte Iskender (D, G, C) — 130
Sourdough Bread, Lamb Kofte, Charred Tomato and Buffalo Yoghurt

Chicken Kulbasti (D, N) — 120
Grilled Chicken Breast, Baby Gem, Herbs, Date Yoghurt and Spiced Pumpkin Seeds

Grilled Eggplant and Mushroom (D, SS, V) — 100
Green Tomatoes, Tahini and Lime Sauce

Otlu Nohut (D, C, V) — 90
Chickpea with Tomato Sauce, Spinach and Buffalo Yoghurt

SIDE DISHES

Zaatar French Fries (SS, VE) — 40

Roasted Root Vegetables (VE, C) — 40

Grilled Smashed Potato with Herbs (VE) — 40

Sautéed Mushrooms (VE) — 40

Vermicelli Pilaf (D, G, C, V) — 40

Dane-i Tahil Yellow Rice (D, G, C, V) — 40
Green Lentils, Gold Barley and Dry Raisins

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

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