

ANATOLIAN EXPERIENCE

Experience the essence of Rüya's cuisine with this multi-course tasting menu.

145 € per person

190 € per person
with wine and food pairing.

This tasting menu requires a minimum of 2 guests and valid for the entire table.

MEZE SOĞUK / COLD

Muhammara 15

Roasted red pepper,
tomato and walnut dip with grilled sourdough bread
(G/N)

Lakerda 29

Salt-cured yellow-fin tuna,
compressed cucumber, tarama and botarga
(D/G)

Karpuz Domates 25

Compressed and burnt watermelon,
feta cheese, seasonal tomato, pine nuts
(N)

Antep Fistikli Rafik 19

Goat's cheese curd with
pistachio and grilled sourdough bread
(D/N)

Kasik Salata 22

Turkish spoon salad with chopped vegetables
pomegranate dressing and pistachio
(N)

Levrek 28

Thinly sliced raw sea bass with mustard dressing,
walnut and simit bread chips
(N/D/G)

SICAK / HOT

Umut's Bayildi 28

Confit of aubergine, smoked onions,
tomato, feta and pine nuts
(D/N)

Börek 20

Deep fried filo-wrapped feta cheese cigar with carrot,
courgette and walnut
(N/G/D)

Şiş Tavuk Kebap 30

Yoghurt and chili marinated
grilled chicken thigh on a skewer (origin France, halal)
(G/D)

Çitir Kalamar 26

Simit-coated fresh squid,
haydari avocado and tomato sauce
(D/G)

Red Mullet with Ezme 36

Tomato, bell pepper, onion and olive oil

Izgara Enginar 21

Marinated and grilled artichoke hearts,
pomegranate and pine nuts
(N)

FIRIN / BREAD OVEN

Lahmacun 27

Flat bread with spicy leg of lamb (origin France, halal),
bell peppers and fresh herbs
(G)

Lahmacun vegetarian 24

Flat bread with eggplant, tomato, herbs
(G)

Two cheese Pide from Black Sea 26

With slow-cooked organic egg
(G/D)

Ispanaklı Pide 23

Spinach, Ezine white cheese and herbs
(G/D)

Sucuk Pide 27

Home-made spicy sucuk sausage (origin France, halal)
(G/D)

Tirnak pide (G) 5

Simit (G) 6

Sourdough bread (G) 6

BÜYÜK TABAKLAR / LARGER PLATES

(Our cooking method in a charcoal oven)

Izgara Karides 88

Grilled king prawns, pickled fennel salad and sage dressing

Fish fillet of the day 50

Zeytinyagli samphire, tomato

Kuzu Pirzola 62

Grilled lamb cutlets (origin France, halal),
smoked aubergine, tomato and minted yoghurt, garlic chips
(D)

Bonfilet 300 gr 68

Grilled beef fillet (origin France, halal) with Turkish coffee
and Isot rub, crispy za'atar potatoes
(G/D)

Piliç Izgara 46

grilled poussin (origin France, halal)
with smoked paprika, walnut sauce, paprika chilli butter
(G/N/D)

Sığır Kısa Kaburga 98

24 hours slow-cooked Wagyu beef brisket (halal),
turkish BBQ glaze, chickpea puree and housemade harissa
(G/D)

Mantarli Keskek 44

Barley risotto, wild mushrooms, truffle and sage
(G/D)

ILAVE / TO ADD

Mixed Baby Greens 8

With fresh herb and cucumber dressing
(D)

Frikeh 11

Smoked green wheat casserole with vegetables

Antep Fistikli Pilav 11

Pistachio, spinach and fresh herbs
(N/D/G)

Ates! 9

Home made harissa,
Turkish chili flakes
and sliced hot chili peppers

Tava 11

French fries

Garlic and chili 13

Truffle and parmesan 16

(D)

Net prices in Euros, all taxes included.

We welcome enquiries from customers who wish to know whether any dishes contain ingredients or allergens
Please inform the waiter of any allergies or special dietary requirements

G - Gluten

D - Dairy

N - Nuts

RÜYA

AFTER DINNER COCKTAILS

The Black Sea 25

Buffalo Trace Bourbon, Cognac, Vermouth, peaty whisky, Smoked spice syrup, Bitters
Buffalo Trace Bourbon, Cognac, Vermouth, Whisky tourbé, Sirop d'épices fumé, Bitters

Baklava Martini 25

Ketel Vodka one infused with pistachio, honey syrup, Frangelico, Turkish coffee
Vodka Ketel one infusé pistache, sirop de miel, Frangelico, Café turque

DESSERTS

Furin Sütlaç (D) 17

traditional Anatolian rice pudding, raspberries, rose ice cream & lokum
riz au lait traditionnel d'Anatolie, framboises, glace à la rose & lokum

Stamboul (D/G/N) 22

white chocolate and yoghurt cream, pistachio cake, strawberry basil sorbet, strawberry crisp
entremet au chocolat blanc et yaourt, gâteau à la pistache, sorbet fraise basilic & tuile de fraise

Fındık Baklava (D/G/N) 20

hazelnut baklava, caramelised milk sorbet, cinnamon powder
baklava noisette, sorbet cardamome & caramel, poudre de cannelle

Künefe (D/G/N) 27

baked Kadayif pastry, melted Madjule cheese, orange blossom & rose, pistachio ice cream
pâtisserie aux cheveux d'ange, fleur d'oranger & rose, fromage Madjule fondu & glace pistache
*20 minutes preparation time - 20 minutes de préparation

Meyve Tabağı 25

seasonal fresh fruit platter, apricot & lime sorbet
assiette de fruits frais de saison, sorbet à l'abricot & au citron vert

Ice creams (1 scoop) - Crèmes glacées (1 boule) 5

tahini & sesame halva / Turkish coffee / dark chocolate & bergamot
graines de sésame & halva au tahini / café turque / chocolat noir & bergamote

Sorbet (1 scoop - 1 boule) 5

apricot & lime / cherry & almond (N) / strawberry & basil
abricot & citron vert / cerise & amande (N) / fraise & basilic

Şekerleme 8

turkish delights lemon, rose & green apple
délices turques citron, rose & pomme verte

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Nous sommes à votre disposition pour toute question
sur la contenance d'ingrédients particuliers ou allergènes dans nos plats.
N'hésitez pas à aviser votre serveur de toute allergie ou demande diététique particulière.

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D – Dairy / Produit laitier

N – Nuts / Noix