

RÜYA

ANATOLIAN EXPERIENCE

Experience the essence of Rüya's cuisine with these multi-course tasting menus

145 € per person
Anatolian

190 € per person
Marmara

These menus require a minimum of 2 guests and are valid for the entire table.

MEZE SOĞUK / COLD

Antep Fistikli Rafik 22

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

Istiridy 29

Oysters (6 pcs)
Freshly shucked oysters, lemon and pomegranate dressing
(Mo)

Kasik Salata 21

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

Lakerda 34

Raw marinated tuna, cucumber,
tarama and botarga
(G/F)

Levrek 32

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

Simit & Caviar Bite 30

Toasted simit bread, sour labneh,
Golden Imperial caviar
(D/G/F/E/Se)

SICAK / HOT

Umut's Bayildi 32

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

Şiş Kalamar 47

Grilled baby calamari skewer,
cherry tomato, olives and chili-herb sauce
(D/MI)

Börek 24

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

Zeytinyağlı Ahtapot 58

Marinated and grilled octopus with chili,
black-eyed beans, green apple vinaigrette
(Ce/MI)

Şiş Tavuk Kebap 34

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

Izgara Enginar 23

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

FIRIN / BREAD OVEN

Lahmacun 32

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

Ispanaklı Pide 24

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

Lahmacun vegetarian 25

Flat bread with eggplant, tomato, herbs
(G)

Sucuk Pide 28

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

Two cheese Pide from Black Sea 27

With slow-cooked organic egg
(D/E/G)

Tirnak pide (G/Se) 5

Simit (G/Se) 6

Sourdough bread (G/Se) 6

BÜYÜK TABAKLAR / LARGER PLATES

(Our cooking method in a charcoal oven)

Izgara Karides 89

Grilled king prawns,
pickled fennel salad and sage dressing
(D/Cr)

Bonfilet 300 gr 79

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

Günün Balığı 62

Fish fillet of the market,
samphire with lemon and tomato
(F)

Piliç Izgara 46

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

Istakoz 26€/100g

Whole grilled lobster, orzo pasta and tomato
(D/Cr)

Kuzu Pirzola 66

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

Dana Kaburga 92

24 hours slow-cooked Wagyu beef brisket (halal),
Turkish BBQ glaze, chickpea puree and housemade harissa
(Su/Mo/Ce/So)

İLAVE / TO ADD

Mixed salad shoots 9

With fresh herb and pomegranate dressing

Frikeh 11

Smoked green wheat casserole
with vegetables
(D/G)

Antep Fistikli Pilav 11

Pistachio, spinach shoots and fresh herbs
(N/G/Ce)

Ates! 9

Homemade harissa,
Turkish chili flakes
and sliced hot chili peppers

Tava 11

French fries

Olives 17

Mixed olives marinated with chili and garlic

Garlic and chili 13

(D/G)

Truffle and parmesan 16

(D/G)

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
Mo – Mustard

D – Dairy
Ce – Celery

N – Nuts
So – Soy

E – Eggs
Se – Sesame

Su – Sulfites
Cr – Crustaceans

F – Fish
MI – Molluscs