

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

Simit & Caviar Bite (8gr) 35

*toasted simit bread, sour yoghurt,
golden Imperial caviar*

(D/G)

Istiridyе 29

*freshly shucked oysters, lemon
and pomegranate dressing (6pcs)*

(G/R)

Kasik Salata 21

*Turkish spoon salad with chopped vegetables
pomegranate dressing and pistachio*

(N)

Seafood Platter 250

*tuna tartare, oysters, prawns, mustard sauce,
caviar Casparian 30g, lemon.*

(G)

Ton Balığı Tartari 38

*yellowfin tuna marinated with bulgur,
chilli sauce & topped with crispy filo pastry*

(D/G/F/R)

Rafik 22

*goat's cheese curd with pistachio
and grilled sourdough bread*

(N/D/G)

Casparian Caviar selection

140 30g

210 50g

450 125g

Çiğ Köfte 34

*beef tartare with bulgur & baby gem,
(vegetarian option available)*

Isli Patlican 19

*aubergine & walnut purée,
crispy-coated aubergine chips*

(N)

SICAK / HOT

Umut's Bayildi 32

*smoked confit of aubergine, onion,
tomato, feta and pine nuts*

(N/D)

Börek 24

*deep fried filo-wrapped feta cheese cigar
with carrot, courgette and walnut*

(N/D/G)

Şiş Tavuk Kebap 34

*yoghurt and chili marinated
grilled chicken thigh on a skewer (origin France, halal)*

(D/G)

Çıtır Kalamar 35

*simit-coated fried baby squid,
avocado haydari sauce*

(D/G)

Humus & Ilik 26

silky Hummus, roasted bone marrow with short rib

(D/G/SS)

FIRIN / BREAD OVEN

Lahmacun 32

*flat bread with spicy lamb (origin France, halal),
bell peppers and fresh herbs*

(G)

Kaburga Pide 32

slow-cooked short rib, chilli glaze, spring onion

(D/G)

Two cheese Pide from Black Sea 27

with slow-cooked organic egg

(D/G)

Truffle & Cheese Pide 34

slow-cooked organic egg, truffle paste & fresh truffle

(D/G)

Suçuk Pide 28

home-made spicy sucuk sausage (origin France, halal)

(D/G)

Tirnak pide (G) 5

Simit (G) 6

Sourdough bread (G) 6

BÜYÜK TABAKLAR / LARGER PLATES

(Our cooking method in a charcoal oven)

Kaburga 89

*24 hour slow cooked brisket finish chili BBQ grace
spiced konya and chickpea purée.*

(D)

Piliç 46

*grilled poussin (origin France, halal)
with smoked paprika and walnut sauce*

(N/D/G)

Kuzu Pizola 54

*grilled lamb cutlets (origin France, halal),
smoked aubergine, tomato and minted yoghurt*

(D)

Karides 89

*grilled King prawns
pickled fennel salad and sage dressing*

(D)

Levrek 62

filet of seabass with black eye bean stew, lemon, olive oil

(D/F)

Wagyu Kebap 94

*wagyu beef skewer with smoked roasted
capsicum sauce*

(D)

Wagyu Striploin Steak 96

*crispy zaatar potato, roasted garlic
and home made barbecue chili sauce*

ILAVE / TO ADD

Salata 11

green salad with fresh herb and pomegranate dressing

Frikeh 13

*smoked green wheat
with vegetables*

(D/G)

Antep Fistikli Pilav 13

pistachio rice, spinach and fresh herbs

(N/G)

Ates! 9

*Homemade harissa,
Turkish chilli flakes
and sliced hot chilli peppers*

Tava 13

Chips with garlic & chilli

(D/G)

Tava 16

truffle chips with Parmesan

(D/G)

Zaatar baby potatoes 14

Fresh Black Truffle 14€/100g

**add with any dish you like*

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