

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)

Istiridye 29

freshly shucked oysters, lemon
and pomegranate dressing (6pcs)
(G/R)

Kaşık 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

Humus & Lavash 22

traditional Hummus, toasted pine nuts,
pommegrenate and lavash bread
(N/G)

İsli 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 chilli 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)

Enginar Salata 23

shaved baby artichoke salad, grilled baby gem lettuce,
green gazpacho, shaved aged Turkish cheese, croutons
(D/G)

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) 6

Simit (G) 8

Sourdough bread (N/D/G) 6

BÜYÜK TABAKLAR / LARGER PLATES

(Our cooking method in a charcoal oven)

Kaburga 89

marinated black angus low rib of beef (origin USA, halal),
cooked 24 hours, chick pea puré and house made BBQ sauce
(D)

Piliç 46

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

Kuzu Pirzola 54

grilled lamb cutlets (origin UK, halal),
smoked aubergine, tomato and minted yoghurt
(D)

Karides 89

grilled King prawns
pickled fennel salad and sage dressing
(D)

Levrek 62

whole baked seabass fillet, samphire sprouts casserolle
with sour tomato sauce and lime zest
(F)

Istakoz Eriste 190

whole grilled lobster, Eriste fresh pasta
tomato and lobster sauce
(D/G)

Izgara Dil Balığı 140

grilled whole sole (600/800gr),
served with garlic and zatar butter
(D)

Black Angus Bonfilet Pirzola 135

grilled “Black Angus” beef filet mignon (origin USA, halal),
crispy zaatar potato, roasted garlic and home made barbecue chili sauce
(D)

Izgara "black Angus" Tomahawk 280

grilled "black Angus” Tomahawk (origin USA, halal),
house made barbecue sauce, choice of two garnishes
(D)

İLAVE / 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

Patates Tava Chilli 13

chips with garlic & chilli
(D/G)

Patates Tava Truffle 16

truffle chips with parmesan
(D/G)

Zaatar baby potatoes 14

baked potatoes with zaatar

Fresh Black Truffle 19€/10g

*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