

RÜYA

LONDON



RÜYA

L O N D O N



BOLD - BRIGHT - BEAUTIFUL

The Inspiration

Inspired by second generation restaurateur Umut Özkanca's Istanbul heritage, Rüya offers a taste of sophisticated, contemporary dishes from the various Anatolian regions, stretching from the Mediterranean to the Black Sea. Diners can experience a menu featuring an array of Anatolian classics with a contemporary and fresh twist. Umut describes the concept as "bold, bright and beautiful".



mekan bar & lounge

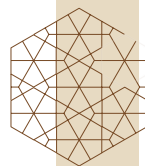
Enjoy handmade signature cocktails developed by our expert mixologist to the sounds of our house DJ, and live performances, throughout the week. Rüya's customised and creative signature cocktail list revolves around classic Turkish flavours and ingredients.

[Bar Menu](#) | [Wine Menu](#)



chef's table

Be part of the live Rüya
experience – watch our chefs
work their culinary magic while
you enjoy your meal.



CAPACITY

12

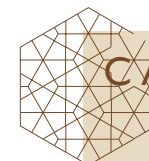
Seated on Chef's Table





THE OZEL ROOM

Our private dining room. The perfect place to host your event, be it a product launch or a networking event, a business presentation or a private dinner party, the elegant and warm ambiance makes it suitable for every occasion.



CAPACITY

20
3

Seated

Standing (cocktail and
canape reception)

exclusive hire

Spread over two alluring sections, the restaurant in Rüya serves as the main dining area. With an extensive culinary offering, the menu is certain to appeal to the discerning palate of the corporate diner as well as families, friends and couples.

CAPACITY

120 Seated

250 Standing cocktail





the rüya experience

Rüya is a contemporary and shared dining concept where you can reveal your stories and open your mind to the fresh flavours of Anatolian cuisine, where quality food is served with hearty conversation.





SAMPLE MENUS

Deluxe Festive Menu £85pp

Isli Patlican
aubergine puree with walnuts, crispy coated
aubergine chips

Bal Kabağı
pumpkin & orange puree, chestnut & spiced pumpkin
seeds

Oysters
tomato, preserved lemon & pomegranate dressing

Borek
filo pastry, feta, carrot, courgette & walnut

Citir Kalamar
simit coated baby squid, avocado haydari

Lahmacun
spicy lamb, vegetables & herbs

Izgara karides
prawns with pickled fennel butter

Mantarli Keskek
barley risotto with wild mushrooms, truffle & sage

Lamb Shank Clay Pot
slow cooked with baby onions & home-made red
pepper paste

Kale & Sprout
lemon dressing, walnuts & feta cheese

Pistachio Rice
pilaf with spinach and herbs

Cikolate ve Turk Kahvesi
variety of dark, milk & white chocolate with Turkish
coffee ice cream & ganache

Kunefe
baked Kadayif pastry, melted Majdouli cheese, rose &
orange blossom syrup, pistachio ice cream

Festive Menu £75pp

Isli Patlican
aubergine puree, walnuts & crispy coated
aubergine chips

Lakerda
salt cured tuna with compressed cucumber, tarama
& botarga

Bal Kabağı
pumpkin and orange puree, chestnut & spiced
pumpkin seeds

Borek
filo pastry feta, carrot, courgette & walnut

Aged Kashar Cheese Pide
slow cooked organic egg

Shish Tavuk Kebap
yoghurt & chilli marinated grilled chicken

Rib-Eye Steak, Turkish Coffee & Isot
lake district 36-day dry aged rib-eye

Grilled Seabass & Zeytinyagli Pirasa
Antep pistachio crust, baby leeks, carrots & rice

Kale & Sprout
lemon dressing, walnuts & feta cheese

Firin Sutlac
traditional Anatolian rice pudding, raspberries, rose
ice cream & lokum

Hazelnut Baklava
whipped kaymak, caramelised milk sorbet

***All menus are designed based on a sharing concept,
all dishes to be shared between 3-4 people**



Canapes

Isli Patlican

aubergine puree with walnuts, crispy coated aubergine chips (N) 2.5

Islci Kofte

lamb & bulgur wheat dumpling, walnut butter & yogurt (D/N/G) 4.5

Börek

filo wrapped feta cheese with carrots, zucchini & walnuts (D/N/G) 2.5

Oysters

tomato, preserved lemon & pomegranate 5

Courgette Dolma

wild mushroom ragout, fennel & oregano (D/G) 4

Aged Kasar Cheese Pide

slow cooked egg (D/G) 4

Truffle Cheese Pide

truffle butter, slow cooked organic egg (D/G) 5

Sucuk Pide

home-made spicy sucuk (D/G) 5

Antep Fistikli Rafik

feta cheese, goat curd, pistachio (D/N/G) 2.5

Izgara Karides

grilled prawns, pickled fennel butter & shaved fennel salad (D) 4

24 Hour Slow Cooked Short Rib

Turkish chilli barbeque glaze & spiced Konya chickpea puree (D/G) 8

Adana Kebap

spicy mince lamb & burnt tomato (D/G) 7

Shish Tavuk

yogurt & chill marinated chicken (D/G) 6

Bowls

Keskek

barley risotto, pulled lamb (D/G) 7

Mantarli Keskek

barley risotto, wild mushrooms, truffle & sage (D/G) 7

Bal Kabağı

pumpkin and orange puree, spiced pumpkin seeds, chestnut (D/N) 5

Roasted Cauliflower

pickled cauliflower couscous, smoked aubergine puree & crispy onion (N/D) 6

Güvec

clay pot of baby vegetables, tomato & red pepper sauce 6

Citir Kalamar

simit coated baby squid, avocado haydari (D/G) 6

Umuts Bayildi

confit of aubergine, slow cooked onions, tomato sauce & feta (N/D) 6

Tripple Cooked Chips

garlic & chilli (D/G) 3

Turkish Spoon Salad

chopped vegetable & pomegranate (N) 3

Pistachio Rice (N/G)

spinach & herbs 3

Desserts

Hazelnut Baklava

whipped kaymak (D/N/G) 3

Firin Sutlac

traditional Anatolian rice pudding, raspberries (D) 3

Selection of Lokum 3

turkish delight

Seasonal Fruits 3

fruit skewers





reserve your rüya experience

Address

30 Upper Grosvenor St, Mayfair, London W1K 7PH

Reservation

020 3848 6710

reservations@rualondon.com

www.rualondon.com



