

# RÜYA

R I Y A D H

An Anatolian dream from the heart of Turkey

## MEZE

### COLD / SOĞUK

**Muhammara 58**  
roasted red pepper, tomato &  
walnut dip with sourdough bread (D/N/G)  
170 cal

**Atom 45**  
char broiled peppers & aubergines  
on fried garlic yoghurt with pide bread (D/N)  
130 cal

**Rafik 65**  
feta cheese, goat curd,  
pistachios & sourdough bread (D/G)  
103 cal

**Enginar 84**  
grilled artichokes,  
pomegranate & pine nuts (N/SU)  
300 cal

**Karpuz Domates 60**  
compressed watermelon, sheep  
cheese, tomato & pine nuts (D/N/G)  
130 cal

**Quinoa Salad 65**  
nuts, grains & pomegranate dressing (N/S/G)  
103 cal

**Halloumi & Mixed Leaf Salad 75**  
fresh herbs, yoghurt dressing  
& corn bread croutons (D/G/SE/S/M/C)  
110 cal

### HOT / SICAK

**Içli Köfte 58**  
lamb & bulgur wheat dumplings,  
walnut butter & yoghurt (N/D/SU/G)  
440 cal

**Umut's Bayildi 75**  
confit of aubergine, slow-cooked  
onions, tomato sauce, feta &  
pine nuts (D/G)  
220 cal

**Börek 58**  
filo wrapped feta, carrot,  
courgette & walnut (N/G/E/D)  
200 cal

**Acılı Kanat 68**  
chilli grilled chicken wings  
with marash pepper  
200 cal

**Mücver 48**  
courgette fritters with  
fennel labneh (D/E/G)  
100 cal

**Hummus Ilik 68**  
roasted bone marrow with slow  
cooked beef & hummus (SE/GL/G)  
870 cal

**Lamb Mantı 82**  
lamb stuffed pasta with tomato sauce,  
roasted garlic yoghurt & thyme (D/G/E)  
60 cal

**Çıtır Kalamar 88**  
simit coated baby squid,  
avocado haydari & tomato sauce (G/D/SE/M)  
125 cal

**Selections of Starters 195**  
Içli köfte - Borek - Rafik -  
Atom - Muhammara  
180 cal

**Şiş Tavuk 84**  
yoghurt & chilli marinated  
grilled chicken (D/S/G)  
370 cal

**Adana Kebap 125**  
hand-cut lamb & burned tomato  
210 cal (G)

**Ali Nazik 150**  
lamb loin, smoked aubergine  
& garlic yoghurt (D/G)  
750 cal

**Mercimek Corbası 48**  
red lentils soup with  
minted chilli butter (D/G)  
60 cal

## BREAD OVEN / FIRIN

**Lahmacun**  
spicy lamb, vegetables & herbs (G) 120 cal **52**  
roasted aubergine & peppers (G) 100 cal **46**

**Two Cheese Pide from Black Sea**  
with fresh truffle & slow-cooked organic egg (D/G/E) 1500 cal **74**  
with slow-cooked organic egg (D/G) 1430 cal **42**  
with homemade spicy sucuk (D/G) 1500 cal **65**

**Fresh House Breadbasket 25**  
Pide 200 cal | Simit 140 cal  
Sourdough 284 cal

## LARGER PLATES / BÜYÜK TABAKLAR

**Kuru Fasulye 195**  
slow cooked white beans in  
tomato sauce, lamb neck,  
spicy pepper & steamed rice (D)  
420 cal

**24 hours Slow cooked Short Rib 295**  
Turkish chili BBQ glaze & spiced  
Konya chickpea purée (D/SU/G/F/C/M)  
440 cal

**Tandır 285**  
slow cooked lamb shoulder  
zaatar & olive salad (SE/SU)  
100 cal

**Rib-Eye Steak 295**  
Turkish coffee & Isot rub,  
crispy zaatar potatoes (G/D/M/SE)  
320 cal

**Whole Grilled Sea Bass 230**  
spiced herb rub, lemon dressing  
& pickled fennel (D/SU/F)  
330 cal

**Şeker Karides 285**  
tiger prawn & orzo (D/G/SH)  
490 cal

**Güveç 88**  
clay pot vegetables in a  
tomato & red pepper sauce  
1200 cal

**Lamb Cutlets 195**  
smoked aubergine, tomato  
& minted yoghurt (D/SU)  
170 cal

## TO ADD / İLAVE

**Çaput Pilav 48**  
lamb meat, pickled grapes  
& wine leaves pilaf (D)  
260 cal

**Firik Pilav 45**  
green wheat pilaf & vegetables (D)  
860 cal

**Triple Cooked Chips**  
garlic, lemon & chili (G) 190 cal **45**  
truffle & parmesan (G) 250 cal **52**

**Chilli Plate 19**  
Harissa Turkish chilli pepper  
& chopped chilli (SU)  
70 cal

**Izgara Broccoli 70**  
grilled tenderstem broccoli, hazelnut  
purée & sucuk vinaigrette (D/N/SU)  
165 cal

**Turkish Spoon Salad 45**  
chopped vegetables, pomegranate  
dressing & pistachios (N/SU)  
400 cal

**Steamed Rice 25**  
jasmine rice  
129 cal

(S) Seafood or Shellfish (D) Dairy (G) Gluten (N) Nuts (SE) Sesame (M) Mustard (C) Celery (SU) Sulphites (F) Fish (E) Egg

For additional dietary requirements, please reach out to our team. All prices are inclusive of VAT 15%.

Adults need 2,000 calories per day on average and individual calorie needs may vary from person to person.