

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".

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## 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.

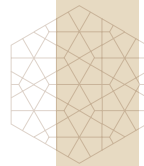
[Bar Menu](#) | [Wine Menu](#)





## 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

Seated

35

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

## Fistik Menu £85pp

### İsli Patlican

aubergine & walnut puree, crispy coated aubergine chips (N/G)

### Karpuz Domates

compressed watermelon, sheep cheese, tomato & pine nuts (G/D/N)

### Çiğ Köfte

Turkish beef tartare, bulgur & baby gem (G)

### Somon

sumac cured salmon, pink peppercom, dill, yoghurt, pickled cucumber (D)

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### Çıtır Kalamar

simet coated baby squid, avocado haydari (D/G)

### Börek

filo wrapped feta, carrot, courgette & walnut (N/D/G)

### Aged Kaşar Cheese Pide

slow-cooked organic egg (D/G)

### Şiş Tavuk Kebap

yoghurt & chilli marinated grilled chicken (D/G)

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### 36 Days Dry-Aged Rib-Eye Steak

Turkish coffee & Isot rub, crispy za'atar potatoes (D/G)

### Mantarlı Keşkek

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

### Grilled Seabass & Zeytinyagli Pirasa

Antep pistachio crust, baby leeks, carrots & rice (N)

### Pistachio Rice

pistachio pilaf, spinach & herbs (N/G)

### Turkish Spoon Salad

chopped vegetables, pistachio & pomegranate dressing (N)

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### Firin Sütlaç

traditional Anatolian rice pudding, raspberries, rose ice-cream & lokum (D)

### Hazelnut Baklava

whipped kaymak, caramelized milk sorbet & cinnamon (D/G/N)

### Künefe

baked kadayif pastry, melted cheese, rose & orange blossom syrup, pistachio ice-cream (D/N/G)

## Hayal Menu £75 pp

### İsli Patlican

aubergine & walnut puree, crispy coated aubergine chips (N/G)

### Karpuz Domates

compressed watermelon, cheese, tomato & pine nuts (G/D/N)

### Somon

sumac cured salmon, pink peppercom, dill, yoghurt, pickled cucumber (D)

\*\*\*

### Börek

filo wrapped feta cheese, carrots, courgette & walnut (N/D/G)

### Çıtır Kalamar

simet coated baby squid, avocado haydari (G)

### Aged Kaşar Cheese Pide

slow cooked organic egg (D/G)

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### Adana Kebap

hand-cut lamb & burnt tomato (D/G)

### Izgara Karides

prawn with pickled fennel butter (D)

### Mantarlı Keşkek

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

### Turkish Spoon Salad

chopped vegetables, pistachio & pomegranate dressing (N)

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### Firin Sütlaç

traditional Anatolian rice pudding, raspberries, rose ice cream & lokum (D)

### Hazelnut Baklava

whipped kaymak, caramelized milk sorbet & cinnamon (D/G/N)

\*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

#### **Icli 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

#### **Karpuz Peynir**

watermelon, goat cheese & pine nuts (D/N) 2.5

#### **Izgara Karides**

grilled prawns, pickled fennel butter & shaved fennel salad (D) 6

#### **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 & chilli marinated chicken (D/G) 6

### Bowls

#### **Mantarli Keskek**

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

#### **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

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[www.rualondon.com](http://www.rualondon.com)



