

RÜYA

AEGEAN

Islı Patlican aubergine & walnut purée, crispy-coated aubergine chips (G/N)

Levrek thinly sliced raw sea bass with mustard,
yoghurt & green apple vinegar dressing, shaved simit (D/G/N)

Antep Fıstıklı Rafik feta cheese, goats curd, pistachios & sourdough bread (D/N/G)

Two Cheese Pide from The Black Sea with slow-cooked organic egg (D/G)

Şiş Tavuk Kebap yoghurt & chili-marinated grilled chicken (D/G)

Keskek pulled lamb barley risotto (G/D)

Güveç clay pot vegetables in a tomato & red pepper sauce

Fıstıklı Levrek & Zeytinyağlı Pirasa sea bass with pistachio crust,
baby leeks, carrots & rice (N)

Kasık Salata chopped vegetables, pomegranate dressing & pistachio (N)

Antep Fıstıklı Pilav pistachio pilaf, spinach & herbs (D/G/N)

Fındık Baklava baklava noisette, sorbet au lait & caramel, poudre de cannelle (D/G/N)

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

Şekerleme Turkish delight lemon, rose & green apple

RÜYA

MARMARA

Islı Patlican aubergine & walnut purée, crispy-coated aubergine chips (G/N)

Çig Köfte Turkish beef tartare with bulgur & baby gem (G)

Lakerda salt cured tuna with compressed cucumber, tarama & bottarga (D/G)

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

Truffle Cheese Pide from The Black Sea with slow-cooked organic egg (D/G)

Şiş Tavuk Kebap yoghurt & chili-marinated grilled chicken (D/G)

Kuzu Pirzola lamb cutlets smoked aubergine, tomato & minted yoghurt (D)

Güveç clay pot vegetables in a tomato & red pepper sauce

Fıstıklı Levrek & Zeytinyağlı Pirasa sea bass with pistachio crust,
baby leeks, carrots & rice (N)

Kasik Salata chopped vegetables, pomegranate dressing & pistachio (N)

Antep Fıstıklı Pilav pistachio pilaf, spinach & herbs (D/G/N)

Fındık Baklava baklava noisette, sorbet au lait & caramel, poudre de cannelle (D/G/N)

Künefe baked Kadayif pastry, melted Majdule cheese,
rose & orange blossom syrup, pistachio ice cream (D/G/N)

Meyve Tabagı seasonal fruit platter with apricot & lime sorbet

RÜYA

ANATOLIAN

Islı Patlıcan aubergine & walnut purée, crispy-coated aubergine chips (G/N)

Çig Köfte Turkish beef tartare with bulgur & baby gem (G)

Levrek thinly sliced raw sea bass with mustard, yoghurt & green apple vinegar dressing, shaved simit (D/G/N)

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

Truffle Cheese Pide from The Black Sea with slow-cooked organic egg (D/G)

Şiş Tavuk Kebap yoghurt & chili-marinated grilled chicken (D/G)

Güveç clay pot vegetables in a tomato & red pepper sauce

Çipura grilled whole seabream with pickled fennel salad & sage dressing (D)

Sığır Kısa Kaburga 24 hours slow cooked short rib Turkish chili BBQ glaze & spiced Konya chickpea puree (G/D)

Izgara Broccoli Tender stem grilled broccoli with hazelnut puree & sucuk vinaigrette (N)

Triple-Cooked Chips garlic lemon & chili (G)

Fındık Baklava baklava noisette, sorbet au lait & caramel, poudre de cannelle (D/G/N)

Künefe baked Kadayif pastry, melted cow's cheese Madjule, orange blossom & rose syrup, pistachio ice-cream (D/G/N)

Meyve Tabagi seasonal fruit platter with apricot & lime sorbet