

NEW BAR SPY - RUYA

Anatolian Cuisine with a Contemporary Twist Comes to Mayfair



Added on 5 April 2018. By Liv Fitzsimons

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📍 30 Upper Grosvenor Street, London, W1K 7PH



£ **Budget:** Happily Affordable ££

🍷 **Type of Venue:** Restaurant, Lounge Bar, Restaurant Bar

🌙 **Type of Night:** Drinking and Eating, Eating, Date night

What they say:

A step inside Ruya transforms Mayfair into an experience on the Anatolian Peninsula as guests enjoy contemporary takes on Turkish dishes like 24-hour slow-cooked short rib with Turkish chili BBQ glaze and spiced Konya chickpea puree. The 136 capacity restaurant, bar, and lounge looks to offer visitors an intimate night out with private dining spaces. The second Ruya venue, and first in a major European city by owner, Umut Özkanca, brings his family's traditions to London with a modern twist through the menu and decor.

What we say:

The only way to fully appreciate what Ruya has to offer is to embrace one of their unique dining experiences from sitting at the chef's table to enjoying the bar area. The selection of signature cocktails takes visitors from the Mediterranean to the Black Sea with drinks like the Lokum, Saze-raki, and the appropriately-named Black Sea which is made with Rye whiskey, Cognac, Vermouth, raisin, cinnamon and bitters. Immerse yourself in the historic cuisine of the Anatolian Peninsula in a restaurant, bar, and lounge that appeals to a fresh, modern London audience.