

# RUYA

## VEGETARIAN MENU

Börek 9  
filo wrapped feta cheese with  
carrots, courgette & walnuts (N/D/G)

Umut's Bayildi 12  
grilled confit of aubergine, slow-  
cooked onions, tomato sauce &  
goat's cheese (N/D)

Firin Pancar 13  
roasted baby beetroot salad, goat's  
cheese & corn bread (N/D)

Turkish spoon salad 7  
chopped vegetables, pomegranate  
dressing (N)

Aged Kashar Cheese Pide (D/G)

Kale 18  
with confit of fennel, red onion, preserved  
lemon, feta cheese & kale (contains sulphites)

Truffle 36  
with slow-cooked organic egg & black Perigord  
truffle

Courgette dolma 14  
with mushrooms ragout, fennel  
& oregano (G/D)

Islı Patlican 9  
aubergine purée with walnuts, crispy  
coated aubergine chips (N/G)

Karpuz Peynir 12  
burnt watermelon, sheep's cheese,  
tomato & pine nuts (N/D)

Goats cheese & Mint Manti 17  
with tomato & yoghurt (D/G)

Kale 9  
kale with brussel sprout,  
walnuts & feta (N/D/G)

Güveç 20  
clay pot baby vegetables,  
tomato and red pepper sauce

Quinoa salad 9  
quinoa with nuts, grains &  
pomegranate dressing (N)

## SIDES

Wild Mushrooms 8  
with truffle and fava beans (D)

Grilled Sweetcorn 6  
with preserved lemon butter, Turkish  
chilli flakes (D)

Fried Okra 7  
with tomato preserved lemon &  
herbs (D)

Triple-cooked chips 7  
with garlic, lemin & chili

Pistachio Pilaf Rice 6  
pistachio pilaf with spinach & herbs (N/D)

Fire! 5  
chilli sauce, Turkish chilli pepper,  
chopped chilli

For food allergies and intolerances please speak to a member of staff about your requirements. Allergens are present in our kitchen, so we cannot guarantee dishes are 100% allergen free. A – contains alcohol, D – contains dairy, G – contains gluten, N – contains nuts. Please note fish may contain bones. A discretionary service charge of 12.5% will be added to your bill. All prices are in GBP and include 20% VAT.