

RÜYA

BUSINESS LUNCH MENU

You do business, we do lunch!

This menu has been designed for 3 courses to be served in less than 45min.

Beef Tartare

in crunchy gem lettuce, bulgar wheat (G)

Sea Bass

raw, thinly sliced, mustard, apple & shaved radish (N/D/G)

Halloumi & Cucumber Salad

fresh herbs, yogurt dressing, corn bread croutons

Sea Bream Fillet

grilled, spiced herb rub, lemon dressing & havuc salatasi (D)

Bavette Steak

Za'atar potatoes, salsa verde (N)

Güvec

clay pot baby vegetables, tomato and red pepper sauce

Fresh fruit & Sorbet

daily selection

Orange & Almond Revani

with orange caramel & ice cream, fresh fennel (N/D)

Traditional Anatolian rice pudding

raspberries, rose ice-cream & lokum (D)

2 courses 28.00

3 courses 34.00

Champagne 125 ml

NV - Louis Roederer - Brut Premier - 16

Glass White Wine 175 ml

2017 - Narince - Buzbağ - Kayra - Turkey - 9

Glass Red Wine 175 ml

2015 - Okuzgozu - Buzbağ - Kayra - Turkey - 9