



RUVIA

A Unique Restaurant Experience

The meeting point of elegance and flavor, **Ruvia Restaurant** offers its guests a privileged experience in three different concepts.

Terrace Hall- Experience unforgettable moments on our terrace with a capacity of 250 people against the fascinating view of the Bosphorus. Feel the flavor at its peak with our exclusive menu while watching the silhouette of Istanbul.

Winter Garden - This private poolside space for 75 people combines the tranquility of nature and sophistication. Enjoy the tranquility without leaving the city.

Indoor Hall - This special venue, which offers a timeless elegance with a capacity of 150 people, is a perfect option for your invitations and special events.

With easy access to Sultanahmet and the coastal road, we are happy to welcome those who want to have a privileged fine dining experience in the heart of Istanbul.

Group Menus



RUVIA

Ruvia Restaurant is located in the heart of Old Istanbul, where you can enjoy the unique view that centuries ago only sultans and their families had the chance to see. Get ready for a wonderful experience on the historical peninsula with sea views and dishes from master chefs.

MENU 1

Mixed Appetizer

Hummus, Muhammara, Dried Tzatziki, Cretan Pate

Lentil Soup

Lentil grains served with fresh lemon and crispy bread chips. Lentil grains cooked in broth served with fresh lemon and crispy bread.

Mediterranean Salad

Mediterranean salad prepared with mesclun greens, sweet corn kernels, sweet red onion and mixed herb dressing, topped with baby red leaves, red beet slices, Erzincan tulum cheese and crushed walnuts.

Chicken Shish Kebab

Charcoal grilled chicken shish kebab served with special dip sauce, crushed wheat pilaf, sumac onion garnish, roasted tomatoes and peppers.

Baklava

A traditional dessert baked by placing pistachios between thin dough rolled out in layers and then sweetened with sherbet.

Limited Drinks

2 glasses

Local Liquor (Wine, Raki, Beer)

60 €

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MENU 2

Mixed Appetizer

Hummus, Muhammara, Dried Tzatziki, Cretan Pate

Lentil Soup

Lentil grains served with fresh lemon and crispy bread chips. Lentil grains cooked in broth served with fresh lemon and crispy bread.

Mediterranean Salad

Mediterranean salad prepared with mesclun greens, sweet corn kernels, sweet red onion and mixed herb dressing, topped with baby red leaves, red beet slices, Erzincan tulum cheese and crushed walnuts.

Adana Kebab

Adana Kebab is carefully grilled on charcoal and served with a special dip sauce, mashed wheat pilaf, onions blended with sumac, roasted tomatoes and peppers.

Baklava

A traditional dessert baked by placing pistachios between thin dough rolled out in layers and then sweetened with sherbet.

Limited Drinks

2 glasses

Local Liquor (Wine, Raki, Beer)

65 €

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MENU 3

Mixed Appetizer

Hummus, Muhammara, Dried Tzatziki, Cretan Pate

Tomato Soup

A classic flavor prepared with fresh tomatoes and served with grated cheddar cheese.

Greek Salad

Prepared with diced feta cheese, fresh tomatoes, mini cucumber, sweet red onion, red radish, kalamata olives and freshly chopped parsley. Sprinkled with sumac and served with thousand island dressing and fresh lemon.

Mushroom Casserole

A traditional appetizer prepared with seasonal vegetables and mushrooms and served in a stew.

Lamb Chops

Charcoal grilled lamb chops served with dip sauce, crushed wheat, sumac, onion garnish, grilled tomatoes and peppers.

Katmer

A local dessert prepared by adding clotted cream and pistachios between thin dough and served hot.

Limited Drinks

2 glasses

Local Liquor (Wine, Raki, Beer)

75 €

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MENU 4

Mixed Appetizer

Hummus, Muhammara, Dried Tzatziki, Cretan Pate

Fish Soup

Sea bass, carrot, potato, dill, parsley, fish broth

Arugula Salad

Prepared with fresh arugula leaves, cherry tomatoes and grated parmesan; a light starter flavored with lemon sauce.

Seafood Casserole

A hot and aromatic seafood dish prepared with shrimp, squid and sea bass pieces, enriched with vegetables.

Grilled Sea Bass

Grilled fresh sea bass served with parsley baby potatoes, pickled red cabbage, red onion, cherry tomatoes and grilled garlic lime.

Semolina Halva

A classic dessert flavor prepared by combining semolina roasted in butter with sugar and milk and served hot.

Limited Drinks

2 glasses

Local Liquor (Wine, Raki, Beer)

70 €

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MENU 5

Mixed Appetizer

Hummus, Muhammara, Dried Tzatziki, Cretan Pate

Lentil Soup

Lentil grains served with fresh lemon and crispy bread chips. Lentil grains cooked in broth served with fresh lemon and crispy bread.

Shepherd's Salad

Classic, refreshing Turkish salad made with tomatoes, cucumbers, peppers, onions and parsley.

Kibbeh with stuffing

A delicious starter filled with a spicy minced meat filling coated with thin bulgur.

Testi Kebab

A traditional taste feast from Anatolian cuisine prepared by cooking vegetables and meat in a jug for a long time.

Baklava

A traditional dessert baked by placing pistachios between thin dough rolled out in layers and then sweetened with sherbet.

Limited Drinks

2 glasses

Local Liquor (Wine, Raki, Beer)

85 €

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MENU 6

Mixed Appetizer

Hummus, Muhammara, Dried Tzatziki, Cretan Pate

Lentil Soup

Lentil grains served with fresh lemon and crispy bread chips. Lentil grains cooked in broth served with fresh lemon and crispy bread.

Mediterranean Salad

Mediterranean salad prepared with mesclun greens, sweet corn kernels, sweet red onion and mixed herb dressing, topped with baby red leaves, red beet slices, Erzincan tulum cheese and crushed walnuts.

Dried Stuffed Eggplant

A local delicacy consisting of dried eggplants stuffed with a spicy Southeastern-style filling.

Kuzu İncik

Lokum gibi pişmiş, kemikli kuzu incik özel baharatlarla servis edilir.

Baklava

A traditional dessert baked by placing pistachios between thin dough rolled out in layers and then sweetened with sherbet.

Limited Drinks

2 glasses

Local Liquor (Wine, Raki, Beer)

85 €

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CHEF'S SPECIAL GROUP MENU

Designed for a limited number of special guests.

Pumpkin Soup

Seasonal pumpkin blends with fresh ginger and cinnamon to create a velvety texture.

Beef Carpaccio

Served with thinly sliced marinated beef, parmesan cheese, capers and extra virgin olive oil.

Caprese Salad

The classic harmony of fresh mozzarella, tomatoes and basil is flavored with balsamic vinegar and olive oil.

On a bed of sooty Firik Bulgur Lamb K usleme

Lamb k usleme cooked soft and tender in a slow fire on sooty fireclay bulgur smoked in a wood fire.

Creamy Cherry Bread Kadayif

Traditional bread kadayif cooked slowly over a wood fire, topped with cool clotted cream and sour cherry sauce, redefines balance in dessert.

Limited Drinks

2 glasses

Local Drinks (Wine, Raki, Beer) - according to guest choice

100 €

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