

BRUNCH

(AVAILABLE FROM 9AM - 4PM)

BAKERY & LIGHT BITES

TOASTED BAGEL	4.50
Strawberry jam & cream cheese	
SMOKED SALMON BAGEL	8.50
Cream cheese, capers, red onions & lemon	
TUNACADO SANDWICH	8.90
Pesto, argula, Tabasco and jalapeños	
BREAKFAST ROLL R	10.90
Brioche bun with fried egg, hash brown, halloumi, mayonnaise and chilli jam	
GRILLED CHEESE TOASTIE	5
Melted mixed cheese between toasted bread, toppings can be added	
HOMEMADE GRANOLA	7.90
Homemade granola with macerated berries, Greek yogurt and honey	
PORRIDGE	8.50
Slow-cooked milk porridge with honey, mixed berries compote and mixed seeds	
Optional milk alternative + 0.80	
Oat   Almond   Soya   Coconut	

BRUNCH CLASSICS

SMASHED AVOCADO ON SOURDOUGH	8
With chilli salt and fresh lemon	
Add fried eggs + 2.50	
SHAKSUKA	12.90
Poached eggs cooked with tomatoes, peppers, garlic, onions, feta and herbs. Served with sourdough bread	
TURKISH EGGS (CILBIR)	12.90
Poached eggs on whipped garlic yoghurt, Aleppo pepper butter, served with sourdough	
EGGS BENEDICT	12.90
English muffin topped with turkey bacon, poached eggs, drizzled with hollandaise	
EGGS ROYALE	13.90
English muffin with smoked salmon, poached eggs, drizzled with hollandaise	
THE FULL RUYA R	15.90
French toast served with scrambled egg, beef sausage, turkey bacon, grilled cherry tomatoes, mushroom, halloumi, hash brown and baked beans	

SIDES & EXTRAS

SMOKED SALMON	3.90
AVOCADO SLICES/SMASHED	3.90
TURKEY BACON	3
FRIES	4
GRILLED HALLOUMI	3.90
FREE RANGE EGGS	3.50
SOURDOUGH TOAST	1.50
SUJUK	3.50
MINI HASH BROWNS	5
BAKED BEANS	2
BEEF SAUSAGES	3.50
FETA	2.50

A DISCRETIONARY 12.5% SERVICE CHARGE APPLIES

HEARTY PLATES

FULL ENGLISH BREAKFAST	13.90
Fried eggs, beef sausages, turkey bacon, mushrooms, grilled cherry tomatoes, baked beans and hash browns	
VEGETARIAN BREAKFAST	13.90
Fried eggs, grilled halloumi, vegetarian sausages, mushrooms, grilled cherry tomatoes, baked beans and hash browns	
MEDITERRANEAN BREAKFAST R	14.90
Scrambled egg, beef sujuk, olives, sliced avocado, feta cheese, grilled halloumi, sigara borek, mixed salad, honey and clotted cream	
VEGAN BREAKFAST	12.90
Vegan sausages, mushrooms, grilled cherry tomatoes, baked beans, sliced avocado and hash browns	

SWEET BRUNCH & PANCAKES

CINNAMON FRENCH TOAST	11.90
French brioche soaked in cinnamon coating, topped with berries and maple syrup. Served with fresh cream	
NUTELLA FRENCH TOAST R	12.90
French brioche soaked in cinnamon coating, topped with Nutella, fruits and maple syrup.	
THE RUYA STACK	14.90
Fluffy pancakes topped with fried eggs, hash browns and turkey rashers. Served with maple syrup	
NUTELLA PANCAKES	12.90
Fluffy pancakes drizzled with Nutella and berries. Served with ice cream	
LOST IN LOTUS PANCAKES	12.90
Fluffy pancakes drizzled with Lotus and Biscoff flakes. Served with ice cream	



LUNCH & DINNER

(AVAILABLE FROM 11AM - 10PM)

STARTERS & MEZZE

MIXED OLIVES	5
House marinated olives with chilli, garlic, and oregano	
FALAFEL	8
Crispy chickpea patties seasoned with herbs and spices	
GRILLED HALLOUMI	8
Grilled Cypriot cheese	
HUMMUS	8
Creamy chickpea blend with tahini, garlic, and lemon juice. Served with warm homemade pita	
TZATZIKI	8
Yoghurt, cucumber, and herbs. Served with warm homemade pita	
YAPRAK SARMA	6.50
Stuffed vine leaves with rice and pine kernels	
SMOKED AUBERGINE	9
Smoky aubergine puree with tahini and garlic. Served with warm homemade pita	
CALAMARI	8.50
Panko-coated calamari served with homemade garlic mayo	
CORN RIBS	7.50
Fried corn ribs tossed in maple syrup and Maldon sea salt	
THE MEDITERRANEAN SPREAD	18.90
Hummus, baba ganoush, tzatziki, and olives. Served with homemade pita	

GRILLS & CHARCOAL PLATES

MEDITERRANEAN LAMB KOFTE	7.90
Minced lamb with onion and Middle Eastern spices, in bulgur coating	
CHICKEN WINGS	8
Chargrilled wings with a crispy, smoky finish	
CHICKEN SHISH	16.90
Marinated chicken cubes grilled over charcoal, served with mixed salad and rice	
LAMB SHISH	19.90
Tender, lean lamb cuts marinated and grilled over charcoal. Served with mixed salad and rice	
MIXED SHISH	19.90
A combination of lamb and chicken skewers, charcoal-grilled. Served with mixed salad and rice	
LAMB CHOPS	19.90
Seasoned and chargrilled tender lamb chops. Served with mixed salad and rice	
SEA BASS	19
Tender sea bass grilled over natural charcoal, served with a fresh seasonal salad and rice	
SALMON	21
Chargrilled salmon with broccolini, crispy potatoes, and a lemon butter dill sauce	

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BURGERS & WRAPS

CHEESEBURGER	10.90
Double beef patties, American cheese, ketchup, mustard, pickles, onions, tomatoes, and lettuce	
RUYA BURGER	12.90
Double beef patties, American cheese, chipotle mayo, turkey rashers, pickles, jalapeños, onions, tomatoes, and lettuce	
GRILLED CHICKEN BURGER	10.90
Cajun-seasoned chicken breast in a toasted brioche bun with lettuce, tomato, onion, and pickles	
CRISPY CHICKEN WRAP	10.90
Panko-coated chicken fillet with melted cheese and garlic mayo	
CHICKEN CAESAR WRAP	10.90
Grilled chicken, crisp lettuce, Caesar dressing, and grated Parmesan in a soft tortilla wrap	
FALAFEL WRAP	11.90
Crispy fried falafel with mixed salad, garlic mayo, tahini, and hummus in a soft tortilla wrap	

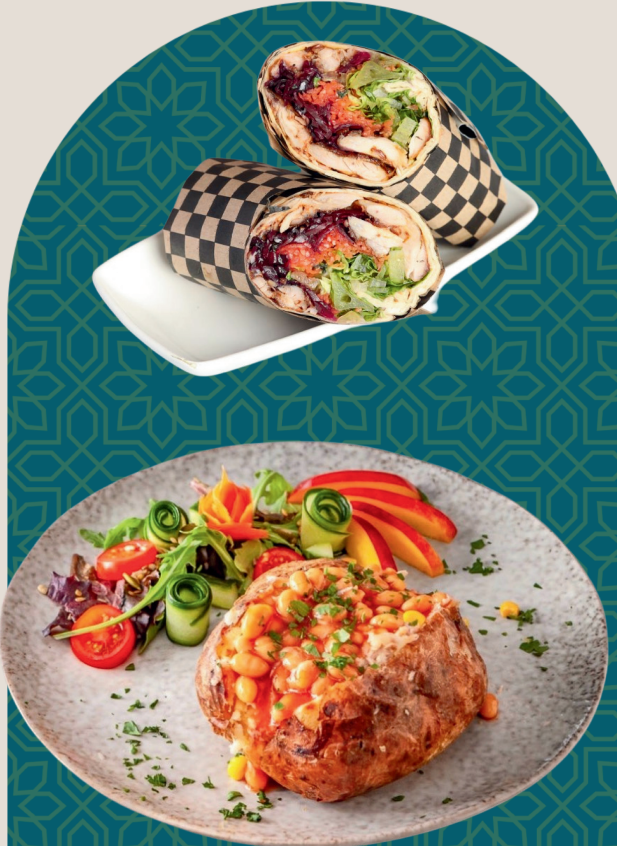
PASTA & BOWLS

CHICKEN MILANESE	15.70
Panko-breaded chicken breast with oregano, served over linguine pomodoro and grilled lemon	
CAJUN CHICKEN ALFREDO	14
Cajun-grilled chicken breast served over creamy penne pasta, topped with grated Parmesan	
LINGUINE POMODORO	11
Linguine pasta tossed in tomato and garlic sauce, topped with toasted garlic breadcrumbs	
LINGUINE BOLOGNESE	12.90
Rich, slow-cooked beef and tomato ragu served with linguine pasta	
PENNE ARRABIATA	11
Penne pasta tossed in a spicy tomato and garlic sauce	
SALADS	
CAESAR SALAD	14
Grilled chicken, gem lettuce, garlic sourdough croutons, and shaved Parmesan in Caesar dressing	
FATTOUSH SALAD	13
Fresh greens, tomatoes, cucumbers, radishes, pomegranate, and crispy pita chips in sumac-lemon dressing	
GREEK SALAD	10
Fresh mix of leafy greens, cherry tomatoes, onions, mixed olives, and creamy feta	



KIDS MEALS

CHICKEN NUGGETS	5
Served with french fries	
FISH FINGERS	5
Served with french fries and baked beans	
KIDS CHEESEBURGER	6
Served with french fries	
PASTA POMODORO	5
Linguine or penne	
PASTA BOLOGNESE	6
Linguine or penne	
BAKED POTATO	5
Served with coleslaw and one filling, additional toppings +1	
SIDES	
BASMATI RICE	5
CRISPY POTATOES	5.90
MIXED SALAD	5
BROCCOLINI	5.90
FRIES	4
SWEET POTATO FRIES	5
PARMESAN TRUFFLE FRIES	6
JACKET POTATOES	6
Light and fluffy baked potato with mixed salad and house-made coleslaw	
Toppings +2.60	
Cheddar   Baked beans   Beef ragu   Tuna sweetcorn   Mayo	





DRINKS

KIDS DRINKS

KIDS APPLE JUICE	1.50
KIDS ORANGE JUICE	1.50
BABYCHINO	1.50

SOFT DRINKS

COCA COLA	2.50
DIET COKE	2.50
FANTA ORANGE	2.50
SPRITE	2.50
STILL WATER	2.50
SPARKLING WATER	2.50
SAN PELLEGRINO	2.50

Orange/lemon

FRESH JUICES

ORANGE	4.90
APPLE	4.90
CARROT	4.90

SMOOTHIES

BERRY DREAM	5.90
Raspberry, mango, papaya & grape	
STRAWBERRY SUNSHINE	5.90
Strawberry, banana & peach	
GREENER ON THIS SIDE	5.90
Spinach, kale & pineapple	
TROPICAL CRUSH	5.90
Pineapple, pear & mango	

ICED DRINKS

ICED MATCHA LATTE	4.90
BLUEBERRY ICED MATCHA	5.80
STRAWBERRY ICED MATCHA	5.80
HAZELNUT FRAPPE	6
COFFEE FRAPPE	5

+50p Vanilla | Caramel  
+30p Soy | Oat | Almond | Coconut

MILKSHAKES

OREO DREAM SHAKE	8
LOTUS DREAM SHAKE	8
VANILLA SHAKE	7

HOT DRINKS

ESPRESSO	2.20
MACCHIATO	2.90
AMERICANO	3.20
LATTE	3.60
FLAT WHITE	3.60
CAPPUCCINO	3.60
HOT CHOCOLATE	4
MOCHA	4.20
CHAI LATTE	3.70
MATCHA LATTE	4.20

+50p Vanilla | Caramel  
+30p Soy | Oat | Almond | Coconut

TEAS

ENGLISH BREAKFAST	3
EARL GREY	3
FRESH MINT TEA	3
GREEN TEA	3
PEPPERMINT TEA	3
CAMOMILE	3

BEERS

BUDWEISER (330ML)	4.50
CORONA (330ML)	4.50
PERONI (330ML)	4.50
EFES (330ML)	4.50

RED WINE

VILLA FLORINA MERLOT (ITALY)	9.90	27.95
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Herbaceous and delicate

TELEGRAPH ROAD SHIRAZ	8.50	24.95
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Soft currant flavours with a smooth chocolate finish

PARA DOS MALBEC (ARGENTINA)	8.90	25.95
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Notes of dark forest berries

HOMESTEAD PINOT NOIR	9.50	26.95
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Medium-bodied with bright berry flavours and silky tannins

CÔTES DU RHÔNE ROUGE	10.90	28.95
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Aromas of strawberry, raspberry, and spices

ROSÉ WINE

WHISPERING ANGEL PROVENCE ROSÉ	19.90	65
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Dry and smooth with notes of pink fruit

SAPURI PINOT GRIGIO ROSÉ	9.90	26.95
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Dry, well-balanced, fruity with wild berry notes

LATITUDE 43 CÔTES DE PROVENCE ROSÉ	10.90	26.95
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Subtle notes of white peach and citrus

WHITE WINE	250ML	BOTTLE
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TELEGRAPH CHARDONNAY (AUSTRALIA)	9.90	25.95
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Floral aromas with peach and apricot

VILLA FLORIANO PINOT GRIGIO (ITALY)	8.90	23.95
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Aromas of ripe pear, citrus & banana

HONU SAUVIGNON BLANC (NEW ZEALAND)	10.90	29.95
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Fresh and zesty with citrus, lime & gooseberry

PROSECCO	125ML	BOTTLE
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PROSECCO SPUMANTE	7.50	27
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DI MARIA PROSECCO	8.90	32
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PROSECCO	125ML	BOTTLE
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PROSECCO SPUMANTE	7.50	27
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DI MARIA PROSECCO	8.90	32
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COCKTAILS

MOJITO	9.95
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Rum, lime, mint - classic, strawberry or passion

STRAWBERRY DAQUIRI	9.95
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Strawberry, rum & lime juice

PORNSTAR MARTINI	10.95
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Vanilla Vodka, Passionfruit, lime and shot of Prosecco

APEROL SPRITZ	10.95
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Aperol, Prosecco, Soda

PINA COLADA	10.95
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Rum, Coconut Milk, Pineapple Juice & Cream

ESPRESSO MARTINI	10.95
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Vodka, Kahlua, Sugar Syrup, Espresso



DESSERTS

TIRAMASU

Decadent coffee-soaked layers with creamy mascarpone and a dusting of cacao

6.90

BAKLAWA

Flaky pastry layers filled with crushed pistachios and honey syrup

5

STRAWBERRY CHEESECAKE

Creamy cheesecake with a graham crust, topped with strawberries and glossy glaze

5.90

CARROT CAKE

Moist spiced carrot cake layered with cream cheese frosting, finished with cinnamon and crushed walnuts

4.20



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