



RUV

D A T Ç A

STARTERS

FRENCH FRIES 320 TL

CRISPY TRIO 720 TL

Crispy Chicken Pieces, Spoon Potatoes, Mini Kokoreç Balls Served with Sriracha Aioli Sauce

CHARCUTERIE AND CHEESE PLATTER 1100 TL

Izmir Tulum, Smoked Circassian Cheese, Kars Gruyere, Smoked Brisket, Beef Mortadella, Smoked Rib, Red Grape Cluster, Spiced Crackers, and Handmade Spicy Pepper Jam with Lime

RUV MEZZE SELECTION / PIECE 400 TL

Seasonal Mezze Selection Prepared with Ingredients from the Aegean and Datça

(Ask our service staff for available mezze options.)

GRILLED OCTOPUS WITH KEŞKEK 875 TL

Grilled Octopus Tentacles Served with Wheat Keşkek Reduced in Fish Stock, Romesco Sauce, and a Fresh Herb Salad

CRISPY ARTICHOKE HEART 600 TL

Crispy Artichoke Hearts Marinated in Green Lime, with Basil Pesto Sauce and İzmir Tulum Cheese

ZUCCHINI BLOSSOM TEMPURA 700 TL

Zucchini Blossom, Ricotta Cheese, Whey Cheese, Pine Nuts, Vodka Pickle Oil, Spicy Paste with Basil Yogurt, Tartar Rossa Sauce

LEAF LIVER WRAPPED IN BAKLAVA DOUGH 900 TL

Veal Liver, Baklava Dough, Village Pepper, Red Bell Pepper, Onion, Black Garlic Yogurt and Spicy Oil

BEEF CARPACCIO 1100 TL

Beef Tenderloin, Turnip, Arugula Jelly Salad, Parmesan, Balsamic

SALADS

DATÇA MARKET SALAD

500 TL

Lettuce, Rocket, Sorrel, Green Onions, Fresh Mint, Cucumbers, Cherry Tomatoes, Roasted Beets, Crispy Carrots, and Salted Lemon Dressing

GREEK SALAD

550 TL

Tomato, Red Onion, Cucumber, Bell Pepper, Cheese, Croutons

REFRESHING SUMMER SALAD

500 TL

Basil, Baby Spinach, Arugula, Lettuce, Tahini, Whey Cheese, Yogurt, Strawberry, Tomato, Cucumber

CHICKEN CAESAR SALAD

600 TL

Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Homemade Caesar Dressing

CAPRESE SALAD

650 TL

Roasted Eggplant Purée, Buffalo Mozzarella, Heirloom Tomatoes, Pistachio Pesto Sauce, and Olive Tapenade



BURGERS & SANDWICHES

THE RUV BURGER	700 TL
-----------------------	---------------

Wood-Fired 100% Beef Patty with Pickled Onion Relish, Handmade Truffle Mayo, Cheddar Cheese, and Crispy Onions

CHICKEN BURGER	600 TL
-----------------------	---------------

Coleslaw, Handmade Truffle Mayo

FALAFEL WRAP	450 TL
---------------------	---------------

Served with Mint Yogurt, Fresh Herb Salad, Avocado Spread, Heirloom Tomatoes, Raisin Coleslaw, and Tahini Sauce

PASTAS

SEAFOOD CASERRECCE	750 TL
---------------------------	---------------

Casarecce Pasta Tossed with Aegean Seafood and Saffron Sauce, Butter Infused with Shrimp Shells

BEEF RIGATONI	720 TL
----------------------	---------------

Italian Rigatoni with Beef Tenderloin Slices, Wild Mushrooms, Cream, Truffle Oil, and 18-Year-Aged Parmesan Cheese

TAGLIATELLE WITH CHICKEN AND RICOTTA	675 TL
---	---------------

Baby Spinach, Mascarpone, and Parmesan

FUSILLI WITH POMODORO SAUCE	515 TL
------------------------------------	---------------

Baby Tomatoes, and Basil Pesto



MAIN COURSES

SAGE-INFUSED CHICKEN SCHNITZEL 700 TL

Chicken Breast Coated with Sage-Flavored Panko, potato salad , Herb Butter and Reduced Grape Vinegar

GRILLED SEA BASS MARINATED WITH CILANTRO & BASIL 800 TL

Served with Dill Mashed Potatoes and a Fresh Herb

BEEF TENDERLOIN WITH WILD MUSHROOM SAUCE 1200 TL

Thyme-Marinated Beef Tenderloin, Served with Caramelized Shallots, Sautéed Spinach, and Creamy Wild Mushroom Sauce Reduced with White Wine

RUV ÇÖKERTME 900 TL

Served with Smoked Yogurt, Roasted Tomato Sauce and Tangy Garlic Chips

GRILLED SHRIMP ORZO 1050 TL

Shrimp, Remoulade Sauce, Red Bell Pepper, Tomato



DESSERTS

ALMOND & CHOCOLATE CRISPY PROFITEROLES 450 TL

Filled with Honey Almond Cream and Served with Belgian Chocolate Sauce

FRESH BERRY MILLEFUILLE 600 TL

Madagascar Vanilla Cream, Fresh Forest Berries, and Espresso Caramel Sauce

FRUIT PLATE 500 TL

We kindly request that guests with allergies provide information to our team members.

To enhance your delightful dining experience, a service charge of 10% is applied
A 10% service charge will be added. All taxes are included in our prices.

Our prices are valid from June 4, 2025