

A vibrant watercolor splash in shades of yellow, orange, and red, resembling autumn leaves. In the center, there is a detailed illustration of a green apple core with a stem and a small leaf. The splash is set against a white background with a subtle pattern of small yellow and green dots.

neolokal

NEOLOKAL STORY BOOK

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In this little book, you will read the stories about each dish you will experience tonight. We would like to take you to a little journey into depths of Anatolian culinary culture. We hope you enjoy...

NOVEMBER '23

SOUR DOUGH

She is called Neylan Ekşi. "Neylan" is a common girl name and "ekşi" means sour. She was born on the 22th of June, 2014 months before Neolokal was born. Every day it gets wilder which gives her an attitude with a strong character. We serve it with butter of Çamlıhemşin from Black Sea and parsley infused olive oil of Ayvalık from Aegean region. Bear mushroom and black trumpet dust is to refer the mother earth.

SINKONTA

This pumpkin dish is one of the simple traditional West Anatolian dishes that roots itself from the Crete Island of Greece. It can be accepted as a dish to celebrate the welcoming of the winter season. Pumpkins are traditionally cooked with onions and garlic and served with yogurt and walnuts. The dish is inspired from the famous Food writer Gökçen Adar's diaries of childhood memories of Cretan Cuisine.

BONITO

'Pilaki' is a style of Turkish meze and may refer to several dishes that are cooked in a sauce made out of onion, garlic, carrot, potato, tomato or tomato paste, sugar and olive oil. We use this cooking technique with sweet spotless black-eyed peas and tarragon in place of tomato paste. Getting all the collagen from the fish bones, we make a collagen sauce. The bonito, the king of Bosphorus is cooked in low heat and lightly smoked. We use the belly part for slow cooking and the loin part is marinated and served with a waffle.

MOREL "MANTI"

Manti is the name of dumplings which mainly is filled with mince meat. We knead the dough with mushroom broth, fill the manti with morels and boil it in mushroom broth. And we serve the manti with a mushroom emulsion, a mushroom skin that covers the whole manti, the mushroom cream and the emulsion. The of mushroom " cream skin is made dehydrated and boiled as a pasta dough.

BLUEFISH WITH CHARD

Blue fish is one of the staple fishes of Istanbul. As a predator species, blue fish is hard to catch yet it is caught by special skills of local fisherman. We steam blue fish with chard and serve with a sheet of red shrimps from Iskenderun Bay, a shrimp cream and a shrimp bisque foam.

SPINACH & EGGS

Spinach and eggs are one of the indispensable, simple yet very delicious recipes of Anatolian home tables. In the traditional way, spinach is sautéed, and then eggs are cracked on top and baked in the oven. In the Neolokal kitchen, after sautéing the spinach, we add poached egg yolk on top. It is served with a foam made with spinach and Izmir tulum cheese.

OLIVE OIL-BRAISED CELERIAC WITH CHESTNUT

“Zeytinyağlı” is a typical traditional cooking technique where the vegetables are braised in extra virgin olive oil. We use an unfiltered extra virgin olive oil from Memecik Olives. Making the recipe, we cook celeriac with chestnuts, carrots, and quince. Braising cauliflowers and chestnuts, we make a cream to create the 8 cornered star that is a symbol of Seljuk Empire. The 8 cornered star then used in many architectures in Ottoman era. We serve the dish with olive oil braised cauliflower ice cream.

SLOW COOKED LAMB

Piyaz is a salad of sweet beans, onions, eggs and tahini. We make a cream of Piyaz salad which traditionally is an accompany of meat- balls. We use different parts of lamb; charring the front legs and slow cooking them, baking the belly into a crispy form, making a ‘koko- reç’ from the trimmings of the belly and finally making meatballs using the tail fat of lamb. ‘Kokoreç’ is served with a shell of ‘katmer’ that is a phyllo pastry made with pistachio butter.

CELERIAC ‘KOKOREÇ’

Kokoreç is a streetfood delicacy made of lamb or goat intestines wrapped around seasoned offal, and typically Kokoreç is one of the most consumed fast foods in Turkey. Most of it is prepared, cooked and sold in small kiosks year-round. Our version of this street food delicacy is vegetarian. The common spices for kokoreç are oregano, cumin and red chili pepper. We brush celeriac with clarified butter and spices. Baked in the oven and seared in butter. We serve a dolmade of green peppers stuffed with a black olive and pepper salsa.

BEEF CHEEK

We cook the beef cheeks and make a jus from the collagen of cheeks and serve with a pepper salsa dolmade which is commonly served on the side of kebabs. The lentil soup is a common soup that is often eaten any time of the day. We cook lentils in bone marrow and trotters of beef stock with cumin. We finish it with fried tail fat of lamb and a spicy oil.

REVANI

Revani is a syrup based cake dessert baked with semolina and wheat flour. At homes in Anatolia, the recipe varies consisting of different ingredients. Our version is a twist with the flavor of roses. A rose sherbet accompanies the cake along side an ice cream of roses, the jam and coconut meringue and rose cream.

AŞURE

History tells the story of how Noah's Ark came to rest on Mount Ararat in northeastern Turkey, and his family celebrated with a special dessert. With their food supplies nearly depleted, the family used what remained to create a pudding, now known as "Aşure" or "Ashura" in many cultures, symbolizing the survival of hope. Aşure is traditionally made with wheat, rice, beans, chickpeas, dried fruit, and nuts. However, every Turkish family typically has its unique recipe, and this is our interpretation.

BAKED 'DEVECİ' PEAR

This dessert is a unique memory from mothers prepared for their children during the chilly autumn months. Cinnamon and cloves warm the body, while sugar provides kids with the energy they need. We've always wondered why mothers would sprinkle coconut shreds on top of every dessert, but we believe they always know the best tricks.