

neolokal

Maksut Aşkar

Studied tourism and hotel management at high school and university. During his education, he studied both culinary and service management. Maksut Aşkar worked in the food and beverage industry while and after his studies. This period led him into a passion for taste design and he reflected this passion in various projects. He transformed the tastes he designed into art exhibitions, consulted and designed events for many important food and beverage brands and entities. His adventure as a chef started in 2007.

After maturing his profession in the kitchen and in his first three restaurants, he opened up his latest restaurant in SALT Galata Museum where he brought Anatolian Cuisine into the modern scene. The motto he previously used, became the name of the restaurant, "Neolokal". With modern takes on Anatolian Cuisine, he cooks deeply into the heart of guests who experiences "neolokal" with refined family cooking of not only Maksut's childhood and emotions but also the root and traditions within this very geography, in which he believes is the real Anatolian Cuisine.

In 2014, he was awarded "The Best Chef of The Year" by Time Out Magazine. In 2015, he was awarded the "Le Proche" prize on the 10th anniversary of Omnivore Paris. His Restaurant Neolokal was chosen in Discovery Series in 2018 and chosen No. 110 in The World's 50 Best Restaurants awards in 2019. Neolokal was also chosen 145th in 2020, 121st in 2021, 106th in 2022 and 93rd in 2023 at Europe Top Restaurants list created by OAD. In 2022, the restaurant was awarded a Michelin Star and a Michelin Green Star. In 2023 Neolokal became No. 63 in The Worlds 50 Best Restaurants awards. And again in 2023, he was chosen 88th Best chef of the year by Best Chef Awards. He also represents his cuisine and the way of thinking in various international events in the world.