

neolokal



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MOVING FORWARD

neolokal Tasting Menu

neolokal's **SOURDOUGH BREAD**, 'humus', Anatolian landscape

AMUSE BOUCHES, ayran aşı | topik | cabbage & 'siyez' roll
bergamot & anchovy pilaf, celeriac | octopus crisp, 'gambilya' fava

MARINATED BONITO, lion's milk sauce, pistachio tarator,
apple sauce, aromatic oils

CHICKEN 'KADINBUDU', potato foam, chicken jus,
confit lemon jam, chicken skin crisp

'İÇLİ KÖFTE' DUMPLING, salted yogurt and mint foam,
garlic & parsley oil, smoked paprika

POACHED BLUEFISH, winter vegetable cream,
fresh herb bouquet, mussel sauce

SORREL SORBET

LAMB 'MUTANCANA', slow-cooked lamb neck, lamb tenderloin,
dried fruits, freekeh pilaf with lamb broth, isot oil

BAKLAVA, pistachio cream with 'lor' and 'kaymak', burnt sheep's milk
yogurt ice-cream, candied walnut, hazelnut croquant

FRIGO, rakı-infused sultana grapes, candied fig and citrus, biscuit, sahlep

PETITE SWEETS

Turkish coffee / Tea

Tasting Menu 5.300 TL + 12% service fee

Wine Pairing | 3.400 TL + 12% service fee

Premium Wine Pairing | 4.400 TL + 12% service fee

All prices are in TL and include VAT.

If you have any food allergies, please inform the service team.

Vegetarian Tasting Menu

neolokal's **SOURDOUGH BREAD**, early harvest extra virgin olive oil

AMUSE BOUCHES, ayran aşısı | topik | cabbage & 'siyez' roll
fresh herb pilaf and celeriac | vegetable chips, 'gambilya' fava

'HUMUS' and ANATOLIAN LANDSCAPE, fresh herbs, sunny side up quail egg

VEGETABLE 'KADINBUDU', potato cream with cumin seeds,
vegetable demi-glace

'RAHİBE KÖFTESİ', bulgur balls, sautéed spinach,
spinach foam with 'İzmir tulum' cheese

GRILLED CAULIFLOWER, cauliflower purée, fried cauliflower florets,
pomegranate molasses sauce

SORREL SORBET

GRILLED OYSTER MUSHROOM, 'çemen' glaze,
mushroom sauce and emulsion, isot pepper oil

BAKLAVA, pistachio cream with 'lor' and 'kaymak', burnt sheep's milk
yogurt ice-cream, candied walnut, hazelnut croquant

FRIGO, rakı-infused sultana grapes, candied fig and citrus, biscuit, sahlep

PETITE SWEETS

Turkish coffee / Tea

Tasting Menu 4.900 TL + 12% service fee

Wine Pairing | 3.400 TL + 12% service fee

Premium Wine Pairing | 4.400 TL + 12% service fee

All prices are in TL and include VAT.

If you have any food allergies, please inform the service team.

Gluten, Lactose, Nut Free Tasting Menu

GLUTEN-FREE BREAD, 'humus', Anatolian landscape

AMUSE BOUCHES, lentil soup | topik | cabbage & buckwheat roll
bergamot & anchovy pilaf, celeriac | octopus crisp, 'gambilya' fava

MARINATED BONITO, lion's milk sauce, apple sauce, aromatic oils

VEGETABLE 'KADINBUDU', potato cream with cumin seeds,
vegetable demi-glace

CHICKEN RICE, confit chicken, chickpeas, 'zerde' jelly

POACHED BLUEFISH, winter vegetable cream,
fresh herb bouquet, mussel sauce

MELON SORBET

LAMB 'MUTANCANA', slow-cooked lamb neck, lamb tenderloin,
dried fruits, grilled mushrooms, isot oil

OVEN-BAKED PUMPKIN DESSERT, sesame croquant,
double-roasted tahini, eggless meringue

FRIGO, rakı-infused sultana grapes, candied fig and citrus, biscuit

PETITE SWEETS

Turkish coffee / Tea

Tasting Menu 5.300 TL + 12% service fee

Wine Pairing | 3.400 TL + 12% service fee

Premium Wine Pairing | 4.400 TL + 12% service fee

All prices are in TL and include VAT.

If you have any food allergies, please inform the service team.