

neolokal



neolokal Tasting Menu

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

AMUSE BOUCHES, topik | Circassian duck waffle | freekeh pilaf with mussels | 'çig köfte' | 'ayran aşı'

SEARED 'LAKERDA', olive oil-braised vegetables, spotless black-eyed peas, roasted spice seeds

GRILLED SWEETBREADS, mulberry molasses glaze, spiced breadcrumbs, sumac parsley, pickled onions

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

SEASONAL FISH, asparagus, olive oil-braised cnicus root, leek, 'terbiye' creamy fish sauce with lemon, parsley oil

SORREL SORBET

Slow cooked **LAMB NECK**, mom's meatballs, red pepper bulgur pilaf, red pepper foam

KEŞKÜL, caramelised milk ice cream, almond crisps

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

PETITE SWEETS

Turkish coffee / Tea

Tasting Menu 6.100 TL + 12% service fee

Wine Pairing | 4.000 TL + 12% service fee

Premium Wine Pairing | 5.000 TL + 12% service fee

Prices are per person and include VAT.

Please inform our team of any allergies or dietary restrictions.

Updated on 28.05.2025

Vegetarian Tasting Menu

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

AMUSE BOUCHES, topik | 'muhammara' waffle | herbs fritter with salicornia | 'çig köfte' spiced raw bulgur | 'ayran aşı'

OLIVE OIL-BRAISED VEGETABLES, spotless black-eyed peas, roasted spice seeds

GRILLED EGGPLANT, mulberry molasses glaze, spiced breadcrumbs, sumac parsley, pickled onions

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

GRILLED ASPARAGUS, olive oil-braised cnicus root, vegetable 'terbiye' sauce

SORREL SORBET

MOREL DUMPLING, mushroom sauce and emulsion, sautéed morel, isot oil

'KEŞKÜL', caramelised milk ice cream, almond crisps

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

PETITE SWEETS

Turkish coffee / Tea

Tasting Menu 5.300 TL + 12% service fee

Wine Pairing | 4.000 TL + 12% service fee

Premium Wine Pairing | 5.000 TL + 12% service fee

Prices are per person and include VAT.

Please inform our team of any allergies or dietary restrictions.

Updated on 28.05.2025

Gluten, Lactose, Nut Free Tasting Menu

GLUTEN-FREE BREAD, 'humus', Anatolian landscape

AMUSE BOUCHES, topik | 'humus' waffle | mussel rice pilaf | herbs fritter with salicornia | lentil soup

SEARED 'LAKERDA', olive oil-braised vegetables, spotless black-eyed peas, roasted spice seeds

GRILLED SWEETBREADS, mulberry molasses glaze, spiced cornbread crumbs, sumac parsley, pickled onions

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

SEASONAL FISH, asparagus, olive oil-braised cnicus root, leek, collagen fish sauce, parsley oil

MANDARIN SORBET

Slow cooked **LAMB NECK**, mom's meatballs, 'ezme' red pepper and olive salsa, red pepper foam

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

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

PETITE SWEETS

Turkish coffee / Tea

Tasting Menu 6.100 TL + 12% service fee

Wine Pairing | 4.000 TL + 12% service fee

Premium Wine Pairing | 5.000 TL + 12% service fee

Prices are per person and include VAT.

Please inform our team of any allergies or dietary restrictions.

Updated on 28.05.2025