

neolokal



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MOVING FORWARD

neolokal Tasting Menu

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

AMUSE BOUCHES

MARINATED ANCHOVIES, oven-baked 'dolma' stuffing cream, bottarga, sourdough crisp

'İMAMBAYILDI', eggplant slices, 'imambayıldı' cream, eggplant nori, eggplant powder

'ERİŞTE' with RED SHRIMP, shrimp sauce, red pepper skin, lemon oil

SEASONAL FISH, olive oil-braised chard and sweet green beans, 'terbiye' creamy fish sauce with lemon, parsley oil

SORREL SORBET

Slow cooked **LAMB NECK**, mom's meatballs, red pepper freekeh 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 6.500 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 all taxes.

Please inform our team of any allergies or dietary restrictions.

Updated on 24.09.2025.

Vegetarian Tasting Menu

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

AMUSE BOUCHES

OVEN-BAKED DOLMA STUFFING, vine leaf, sourdough crisp

'İMAMBAYILDI', eggplant slices, 'imambayıldı' cream, eggplant nori, eggplant powder

'ERİŞTE' with SUN-DRIED TOMATOES, İzmir tulum cheese, purple basil, red pepper skin

GRILLED ASPARAGUS, olive oil-braised chard and sweet green beans, vegetable 'terbiye' sauce

SORREL SORBET

CHARD DOLMAS, seasonal vegetables, morels, red pepper freekeh pilaf, mushroom sauce and 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 6.000 TL + 12% service fee

Wine Pairing | 4.000 TL + 12% service fee

Premium Wine Pairing | 5.000 TL + 12% service fee

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Gluten, Lactose, Nut Free Tasting Menu

GLUTEN-FREE BREAD, 'humus', Anatolian landscape

AMUSE BOUCHES

MARINATED ANCHOVIES, oven-baked 'dolma' stuffing cream, bottarga

'İMAMBAYILDI', eggplant slices, 'imambayıldı' cream, eggplant nori, eggplant powder

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

SEASONAL FISH, olive oil-braised chard and sweet green beans, collagen fish sauce, parsley oil

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

PETITE SWEETS

Turkish coffee / Tea

Tasting Menu 6.500 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 all taxes.

Please inform our team of any allergies or dietary restrictions.

Updated on 24.09.2025.

