



winter
/ tasting menu

neolokal

neolokal Tasting Menu

neolokal's **SOURDOUGH BREAD**, cheese & fig cream, Memecik olive oil

AMUSE BOUCHES

MARINATED BONITO, 'pepper dolmade' cream, bottarga, vine leaf, sourdough crisp

OLIVE OIL-BRAISED WINTER VEGETABLES, vegetable cream, vegetable sauces

'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 SHOULDER**, mom's meatball in lavash, 'üveyik' wheat with leek and apple, charred vegetable salad

'KEŞKÜL-Ü FUKARA', caramelized milk ice cream, dried fruits, fruit leathers and nuts

Pistachio-flavored **'TULUMBA TATLISI'**, Antep pistachio ice cream

PETITE SWEETS

Turkish coffee / Tea

Tasting Menu 8.400 TL

Wine Pairing | 4.480 TL

Premium Wine Pairing | 5.600 TL

Prices are per person and include all taxes.

Please inform our team of any allergies or dietary restrictions.

Updated on 17.01.2026.

Vegetarian Tasting Menu

neolokal's **SOURDOUGH BREAD**, cheese & fig cream, Memecik olive oil

AMUSE BOUCHES

'PEPPER DOLMADE' CREAM, vine leaf, sourdough crisp

OLIVE OIL-BRAISED WINTER VEGETABLES, vegetable cream, vegetable sauces

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

GRILLED CAULIFLOWER, cauliflower purée, vegetable demi-glace, geranium oil, mixed herb powder

SORREL SORBET

ROASTED BEETROOT, 'üveyik' wheat with leek and apple, charred vegetable salad, beetroot sauce

KEŞKÜL-Ü FUKARA, caramelized milk ice cream, dried fruits, fruit leathers and nuts

Pistachio-flavored **'TULUMBA TATLISI'**, Antep pistachio ice cream

PETITE SWEETS

Turkish coffee / Tea

Tasting Menu 7.840 TL

Wine Pairing | 4.480 TL

Premium Wine Pairing | 5.600 TL

Prices are per person and include all taxes.

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Updated on 17.01.2026.

Gluten, Lactose, Nut Free Tasting Menu

GLUTEN-FREE BREAD, 'humus', Memecik olive oil

AMUSE BOUCHES

MARINATED BONITO, 'pepper dolmade' cream, bottarga, vine leaf

OLIVE OIL-BRAISED WINTER VEGETABLES, vegetable cream, vegetable sauces

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

MANDARIN SORBET

Slow-cooked **LAMB SHOULDER**, mom's meatball in lavash, charred vegetable salad

'PEPEÇURA', coconut milk pudding, coconut and rose sorbet, rose petal, finely grated caramelized coconut

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

PETITE SWEETS

Turkish coffee / Tea

Tasting Menu 8.400 TL

Wine Pairing | 4.480 TL

Premium Wine Pairing | 5.600 TL

Prices are per person and include all taxes.

Please inform our team of any allergies or dietary restrictions.

Updated on 17.01.2026.

