

## **'ERİŞTE' WITH RED SHRIMP**

Erişte is a traditional hand-cut pasta from Anatolian home kitchens. For centuries, this flour-and-egg dough has been rolled thin and cut into strips—small squares for soups or long ribbons for main dishes—reflecting its role from humble meals to festive tables. Prepared fresh or dried for winter, it has long been made communally by rural women. In our version, freshly handmade erişte is gently cooked in a sweet, richly flavored sauce made from Mersin deep-sea red shrimp heads. Off the heat, the shrimp meat is folded in to preserve its tenderness. The sauce is brightened with lemon oil, and the dish is finished with red pepper skin. The vegetarian version features a sun-dried tomato sauce, fresh basil, and aged İzmir tulum cheese.



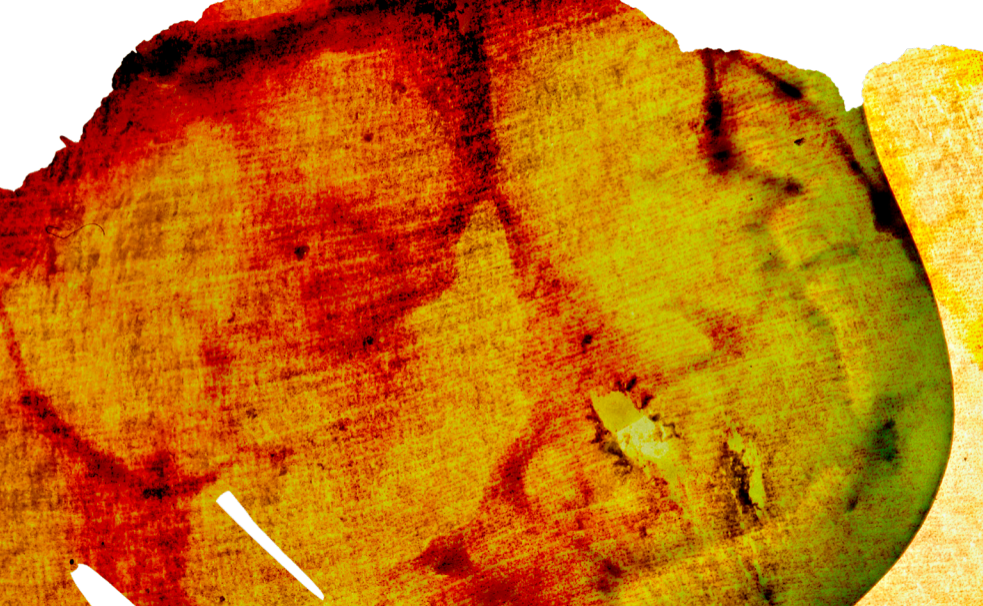
## **FRIGO**

Eating chocolate ice cream bars at the movie theater was a mandatory tradition when we were kids. To this day, children of all ages still enjoy them in movie theaters across the country. The unforgettable bar is called frigo. Naturally, we had to turn it into a dessert—an icy treat of allergy-friendly, gluten-free biscuits resembling mosaic cake, with raki-infused sultana grapes, candied fig, and citrus for a bright, tart kick.



## **GRILLED CAULIFLOWER**

Cauliflower marks the beginning of winter for us, so we wanted to celebrate the season by exploring its different expressions. We start by cooking it gently in the zeytinyağlı style, then grill it over charcoal with an aromatic geranium oil to add a light floral heat and a smoky depth. On the side, we prepare cauliflower purée made airy and delicate in a siphon, bringing contrast in texture to the grilled pieces. The plate is completed with a reduced vegetable demi-glace and a blend of herb powder for a bright finish.



## ‘KEŞKÜL-Ü FUKARA’

In Anatolian home cooking, milk-based desserts are ever-present—served at everyday meals as well as celebratory feasts, they offer both warmth and a sense of togetherness. Keşkül, one of the most elegant expressions of this tradition, takes its name from the bowl once carried by Ottoman dervishes to collect alms. Though it appeared in many forms—from refined versions in the Ottoman palace to humble ones in public kitchens—it has always symbolized generosity and solidarity. Our version stays true to the classic: a light, creamy pudding made with milk, finely ground almonds, starch, and coconut. We serve it with caramelized milk ice cream, dried fruits, fruit leathers, and nuts.



## LAMB SHOULDER

In Anatolian cuisine, lamb is an essential part of both rural life and culinary heritage. While the shoulder is naturally prized, the neck is equally valued for the tender strands it yields when cooked low and slow. For this dish, we cook lamb shoulder for 12 hours with aromatic vegetables, then add a smaller portion of lamb neck for extra depth. The meat is shredded, seasoned with çemen—a spice mix used in curing pastırma—and shaped in molds. Üveyik wheat, one of Anatolia's rare heirloom grains, offers a firm structure, nutty character, and fragrant aroma. We cook it for seven hours with apple and leek to bring out its gentle sweetness. One of neolokal's signature recipes—mom's meatballs in lavash—completes the dish with a nostalgic touch. The plate is finished with a charred vegetable salad, a classic companion to grilled meat in ocakbaşı culture.



## MARINATED BONITO

What makes this plate special is that every ingredient is used at its seasonal best. The bonitos are rich in fat and flavor, needing nothing more than a light marinade. For the base, we prepare a timeless classic: biber dolma—its filling rich with fresh herbs and spices—then cook and transform it into a smooth purée. The bonito tartare is placed on top and finished with bottarga cubes and vine leaf. A sourdough crisp on the side adds texture and invites you to build your own tartare canapés if you wish. For the vegetarian version, the vine leaves—picked during summer pruning to help the grapes meet the sun—bring a bright, natural tang all on their own.



## **OLIVE OIL-BRAISED WINTER VEGETABLES**

Zeytinyağlı is a traditional Anatolian technique in which vegetables are gently cooked in a generous amount of olive oil and their own juices, then left to rest for greater depth of flavor. This colorful plate is an ode to that tradition—each bite offering the taste of different winter vegetables. Carrot, pumpkin, celery root, potato, and onion are cooked in copper pots with plenty of extra virgin olive oil, then seasoned with fennel, cumin, and coriander seeds. The dish is finished with spinach, mushroom, and olive oil vegetable foams, served alongside a reduced pumpkin and mandarin sauce that brings the season alive on the plate.



## **'PEPEÇURA'**

Originating from the Black Sea region of Anatolia, pepeçura is a traditional pudding made from the juice of the wild Isabella grape. Historically served during harvest celebrations and family gatherings, it symbolizes abundance and communal tradition. The juice is gently simmered with flour or starch until thick and aromatic, developing a mellow sweetness. In our reinterpretation, we pair this ancestral pudding with coconut milk pudding, laid side by side. Rose and coconut sorbet, chiffonade rose petals, and finely grated caramelized coconut complete a modern composition that honors this local dessert.



## ROASTED BEETROOT

This dish celebrates Anatolian culinary heritage through a modern, plant-based lens. At its heart is thinly layered, oven-roasted beetroot, baked carefully to serve as a vegetarian main, with each slice highlighting its natural flavor and texture. Accompanying it is leek and apple üveyik, made from heirloom wheat and slow-cooked for seven hours—a symbol of patience and care in Anatolian cooking. A charred vegetable salad, inspired by the ocakbaşı restaurant tradition, adds smoky, rustic notes. Together, these elements showcase how neolokal brings Anatolian touches into thoughtfully crafted, contemporary plant-based cuisine.



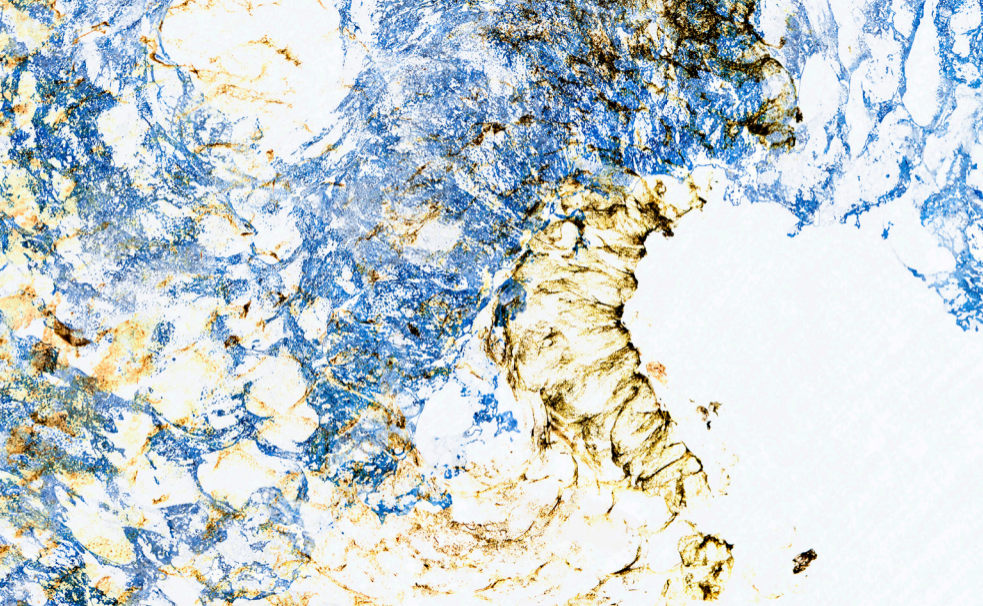
## **SOUR DOUGH**

Her name is Neylan Ekşi. Neylan is a common girl's name and ekşi means sour. She was born on June 22, 2014, just months before neolokal was opened. Every day she gets wilder, this gives her deep character and a funky attitude. The bread is served with goat cheese cream lightly infused with linden-steeped dried figs, topped with a crisp layer of fig seeds, and extra virgin Memecik olive oil on the side.



## SEASONAL FISH

Due to seasonal fishing bans, we use fish that are legally exempt and sustainably sourced—always the freshest catch available. The fish is cooked gently, just enough to remain soft and moist, staying true to the buğulama style, a traditional Anatolian cooking technique similar to poaching. As a base, we prepare classic olive oil–braised chard and sweet green beans with rice. What truly ties the dish together is the terbiye sauce—an age-old method for thickening and enriching. We bind the collagen-rich fish stock with egg yolk, yogurt, lemon juice, and butter to create a velvety, deeply flavorful sauce, finished with parsley oil.



## **‘TULUMBA TATLISI’**

Tulumba tatlisi is one of Anatolia’s oldest fried dough desserts, with records of similar preparations dating back to the Ottoman period. Traditionally served at festive occasions and special gatherings, its signature crisp exterior and soft, tender interior come from a distinctive method: the dough is introduced to cold oil, allowing it to cook evenly and lightly. In our version, the dough is enriched with pistachio, and the dessert is presented simply with finely chopped pistachios and a quenelle of Antep pistachio ice cream—combining historical tradition with a refined, modern touch.



## **VEGETABLE ‘KADINBUDU’**

In Anatolia, many dishes take their names from the techniques used to prepare them or from their distinctive appearance. Kadınbudu, meaning “woman’s leg” or “woman’s thigh,” is a beloved home-style meatball dish created as a clever way to repurpose leftover rice pilaf. Our version follows our mother’s traditional style of cooking: the pilaf is mixed with minced meat and spices, shaped into plump meatballs, coated in flour, dipped in beaten egg, and pan-fried. The vegetarian kadınbudu is prepared from a mixture of rice, potato, and carrot, and served with potato foam flavored with cumin seeds and a rich vegetable reduction.

