



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 7.500 TL

Wine Pairing | 4.000 TL

Premium Wine Pairing | 5.000 TL

Service charge and gratuity are not included.
Prices are per person and include all taxes.

Please inform our team of any allergies or dietary requirements.

Menu updated on 17 Jan 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

'**ERİŐTE**' 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

KEŐKÜL-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 7.000 TL

Wine Pairing | 4.000 TL

Premium Wine Pairing | 5.000 TL

Service charge and gratuity are not included.
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Menu updated on 17 Jan 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 7.500 TL

Wine Pairing | 4.000 TL

Premium Wine Pairing | 5.000 TL

Service charge and gratuity are not included.
Prices are per person and include all taxes.

Please inform our team of any allergies or dietary requirements.

Menu updated on 17 Jan 2026.

