



spring  
/ tasting menu

**neolokal**



## neolokal Tasting Menu

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

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### AMUSE BOUCHES

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**MARINATED ANCHOVY**, 'sarıkılçık' pilaf with anchovy, black cabbage dolmade cream, vine leaf, sourdough crisp

**OLIVE OIL-BRAISED ARTICHOKE**, snow peas, fresh broad beans, artichoke purée with fennel root

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

**SEASONAL FISH**, olive oil-braised chard and cnicus root, '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

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### PETITE SWEETS

Turkish coffee / Tea

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Tasting Menu 7.500 TL

Wine Pairing | 4.000 TL

Premium Wine Pairing | 5.000 TL

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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

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### AMUSE BOUCHES

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**BLACK CABBAGE DOLMADE CREAM**, 'sarıkılıçık' rice pilaf, vine leaf, sourdough crisp

**OLIVE OIL-BRAISED ARTICHOKE**, snow peas, fresh broad beans, artichoke purée with fennel root

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

**SEASONAL VEGETABLE 'MANTI'**, chard cream, grilled asparagus, chard leather

### SORREL SORBET

**ROASTED BEETROOT with TRUFFLE**, 'üveyik' wheat with leek and apple, mushroom purée with beetroot, charred vegetable salad

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

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

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### PETITE SWEETS

Turkish coffee / Tea

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Tasting Menu 7.000 TL

Wine Pairing | 4.000 TL

Premium Wine Pairing | 5.000 TL

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## Gluten, Lactose, Nut Free Tasting Menu

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

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### AMUSE BOUCHES

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**MARINATED ANCHOVY**, 'sarıkılıçık' pilaf with anchovy, black cabbage dolmade cream, vine leaf

**OLIVE OIL-BRAISED ARTICHOKE**, snow peas, fresh broad beans, artichoke purée with fennel root

**SHRIMP & FRESH HERBS 'MÜCVER'**, shrimp sauce, shrimp chip

**SEASONAL FISH**, olive oil-braised chard and cnicus root, 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

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### PETITE SWEETS

Turkish coffee / Tea

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Tasting Menu 7.500 TL

Wine Pairing | 4.000 TL

Premium Wine Pairing | 5.000 TL

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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.

