



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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**SEARED LAKERDA**, sautéed wild greens, collagen-rich fish sauce

**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**, vegetable terrine, '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 8.500 TL

Wine Pairing | 4.500 TL

Premium Wine Pairing | 5.600 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 10 Apr 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**, 'sarıklıcık' rice pilaf, vine leaf, sourdough crisp

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

**SPINACH & EGGS**, sautéed spinach, spinach foam with cheese, egg yolk

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

### 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 8.000 TL

Wine Pairing | 4.500 TL

Premium Wine Pairing | 5.600 TL

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Menu updated on 10 Apr 2026.



## Gluten, Lactose, Nut Free Tasting Menu

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

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### AMUSE BOUCHES

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**SEARED LAKERDA**, sautéed wild greens, collagen-rich fish sauce

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

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

**SEASONAL FISH**, vegetable terrine, 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 8.500 TL

Wine Pairing | 4.500 TL

Premium Wine Pairing | 5.600 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 10 Apr 2026.

