



spring
/ tasting menu

neolokal

neolokal Tasting Menu

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

AMUSE BOUCHES

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, freekeh pilaf with lamb broth, 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 8.500 TL

Wine Pairing | 4.500 TL

Premium Wine Pairing | 5.600 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 10 Apr 2026.

Vegetarian Tasting Menu

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

AMUSE BOUCHES

BLACK CABBAGE DOLMADE CREAM, 'sarıklık' 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, freekeh pilaf, 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

PETITE SWEETS

Turkish coffee / Tea

Tasting Menu 8.000 TL

Wine Pairing | 4.500 TL

Premium Wine Pairing | 5.600 TL

Service charge and gratuity are not included.
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Menu updated on 10 Apr 2026.

Gluten, Lactose, Nut Free Tasting Menu

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

AMUSE BOUCHES

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

PETITE SWEETS

Turkish coffee / Tea

Tasting Menu 8.500 TL

Wine Pairing | 4.500 TL

Premium Wine Pairing | 5.600 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 10 Apr 2026.

