



summer
/ 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

SUMMER 'TÜRLÜ', white asparagus, seasonal fruits and vegetables, olive oil-braised vegetable purée, yogurt crisps

SHRIMP 'SU BÖREĞİ', grilled red shrimp, shrimp foam, crunchy baklava dough, fresh cheese

SEASONAL FISH, cornmeal 'mıhlama', 'terbiye' creamy fish sauce with lemon, parsley oil

Slow-cooked **LAMB SHOULDER**, peppered red plum cream, lamb jus, chicken-broth 'hedik' wheat, crispy chicken skin

SORREL SORBET

'PEPEÇURA', coconut milk pudding, coconut and rose sorbet, rose petal, finely grated caramelized coconut

Pistachio-flavored **'TULUMBA TATLISI'**

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 26 Jun 2026.

Vegetarian Tasting Menu

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

AMUSE BOUCHES

ROASTED ZUCCHINI, sautéed wild greens, vine leaf dolmade cream

SUMMER 'TÜRLÜ', white asparagus, seasonal fruits and vegetables,
olive oil-braised vegetable purée, yogurt crisps

'SU BÖREĞİ', İzmir 'tulum' cheese foam, crunchy baklava dough, fresh cheese

OVEN-BAKED EGGPLANT with MOLASSES, carrot glaze, walnut pepper salad

MUSHROOM 'HEDİK' WHEAT, grilled mushrooms, mushroom foam, chili oil

SORREL SORBET

'PEPEÇURA', coconut milk pudding, coconut and rose sorbet, rose petal,
finely grated caramelized coconut

Pistachio-flavored **'TULUMBA TATLISI'**

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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Gluten, Lactose, Nut Free Tasting Menu

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

AMUSE BOUCHES

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

SUMMER 'TÜRLÜ', white asparagus, seasonal fruits and vegetables, olive oil-braised vegetable purée

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

SEASONAL FISH, cornmeal 'mıhlama', collagen fish sauce, parsley oil

Slow-cooked **LAMB SHOULDER**, peppered red plum cream, lamb jus

MELON SORBET

'PEPEÇURA', coconut milk pudding, coconut and rose sorbet, rose petal, finely grated caramelized coconut

FRIGO

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 26 Jun 2026.

