

autumn

/ tasting menu

neolokal

neolokal Tasting Menu

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

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AMUSE-BOUCHES

WINTER 'TÜRLÜ', seasonal vegetables, olive oil–braised vegetable purée, pickled apple

MARINATED TUNA, Antakya-style 'kısır', pepper dolmade cream

CHEESE 'SU BÖREĞİ', İzmir 'tulum' cheese foam, baklava crisp, cottage cheese

POACHED BONITO, grilled celeriac and its caramelised purée, 'terbiye' creamy fish sauce with lemon, fermented onion, parsley oil

BONELESS LAMB CHOP, freekeh 'keşkek', plum cream with beetroot, lamb jus

SORREL SORBET

TURKISH COFFEE & CHOCOLATE ICE CREAM, anise parfait, 'tel kadayıf'

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 05 October 2026.

Vegetarian Tasting Menu

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

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AMUSE-BOUCHES

WINTER 'TÜRLÜ', seasonal vegetables, olive oil–braised vegetable purée, pickled apple

MARINATED BEETROOT, Antakya-style 'kısır', pepper dolmade cream

CHEESE 'SU BÖREĞİ', İzmir 'tulum' cheese foam, baklava crisp, cottage cheese

POACHED HORSERADISH, grilled celeriac and its caramelised purée, 'terbiye' creamy sauce with lemon, fermented onion, parsley oil

GRILLED COURGETTE, mushroom freekeh 'keşkek', plum cream with beetroot, vegetable demi-glace

SORREL SORBET

TURKISH COFFEE & CHOCOLATE ICE CREAM, anise parfait, 'tel kadayıf'

PETITE SWEETS

Turkish coffee / Tea

Tasting Menu 8.500 TL
Wine Pairing | 4.500 TL
Premium Wine Pairing | 5.600 TL

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