

lil'a



For centuries, Cappadocia has been home to many ancient civilizations, shaping one of Anatolia's most distinctive culinary heritages. Until the early 20th century, Turks, Rhums (Karamanlis – Turkish-speaking Orthodox Christians), and Armenians lived side by side in this region, contributing to a rich cultural mosaic that extended from architecture and lifestyle to the table and palate.

This multi-layered way of life fostered not only shared spaces but also a truly unique gastronomic culture—one that reflects the harmony of diverse traditions, ingredients, and tastes.

Every time we enter our kitchen, we are reminded of the profound responsibility entrusted to us by the land and its history. We harvest ingredients from our own gardens nestled within Cappadocia's valleys and source others from local producers who share our **"preserve the locals"** philosophy. With care and creativity, we reinterpret traditional flavors through a contemporary lens.

Our culinary philosophy also embraces sustainability—reviving local ingredients, protecting ancient seeds, and empowering regional producers. As a result of this vision, the rare "Topaç Garlic," a native variety grown only in Topaç village, has been recognized in the **Slow Food – Ark of Taste** catalog thanks to the efforts of Museum Hotel in collaboration with Relais & Châteaux. Likewise, the long-forgotten **Alyanak wheat**, a heritage grain unique to the region, is now being cultivated under our supervision and featured in the breads and pastries we serve—encouraging its revival among local farmers.

This menu is our homage to Cappadocia's timeless valleys—an attempt to bring together the wisdom of the past and the vision of the future on a single plate.

Bon appétit.

Saygın SESLİ
Executive Chef

MUSEUM
HOTEL




RELAIS &
CHATEAUX



Slow Food



STARTERS AND DISHES TO SHARE

Soup of the Day In harmony with the spirit of the season and our region	600 ₺
Wedding (Served only at dinner)  A refined take on Anatolia's traditional wedding soup, with slow-cooked tandoor lamb neck with wild edible flowers	900 ₺
Garden Salad   Seasonal greens from our garden, our greenhouse and village markets, raw almonds, local sun-dried bitirgen apricots, dried mulberries aged goat cheese, organic Harran pomegranate molasses	800 ₺
Buckwheat Salad   Cappadocian buckwheat, smoked thyme Mut olives, orange, and garden chive vinaigrette	850 ₺
Anatolian Mezze Selection  Lentil fava, celery with orange, beetroot moutabbal, avocado "Rhum" ezme, charred onion with smoked village yogurt, zucchini and carrot peeling with currants	1.800 ₺
Cappadocian Potatoes in Casserole  A Museum Hotel classic: potatoes from our garden with fresh herbs, village butter and Topaç garlic	750 ₺
Cappadocian-Style Vine Leaf Dolma  Delicate Emir grape leaves from our vineyards, wrapped around a traditional meat filling and slow-cooked in the tandoor, served with local tomato and yogurt sauces	800 ₺
Hummus with Pastırma Kayseri-style pastrami, Aydın pine nuts, Antep pistachios, wild blueberries from Cappadocia	850 ₺
Tandoor Octopus Slow-cooked Aegean octopus, with artichoke purée from our garden, parsley oil, crispy vegetables, and fresh herbs — a true encounter between the Aegean and Cappadocia	1.200 ₺
Liver Tava Leaf liver on lavaş, with traditional Topaç garlic, pickled okra, and fresh herbs	1.000 ₺
Mersin Prawns Jumbo prawns from the Mersin coast, sautéed with village butter, garlic, and bourbon bisque sauce	1.250 ₺
Pear and Cheese  Stone-oven Mazi pear filled with pelver and Konya blue cheese, fig milk pudding, and Aydilge cheese glazed with honey from our own hives	1.000 ₺
Gourmet Cheeses of Anatolia  A curated selection of rare heritage cheeses: Konya Blue, Karaman Divle Obruğ, Canruba, Niğde Tabal, Bergama Tulum with hot pepper jam from our garden	1.200 ₺

 Vegetarian  Vegan  Purely Traditional  Reimagined



10% service fee will be applied.



MAINS

FROM THE STONE OVEN AND TANDOOR

Tandoor Ribs 1.550 ₺L

Beef short ribs, slow-cooked for 8 hours over a wood fire. Served with tandoor-style keşkek made from Alyanak — Cappadocia's ancient wheat on the verge of extinction — red onion pickle from our garden, finished with a sauce made from its own marrow

Vine-Smoked Beef Cheek 1.500 ₺L

Braised in Shiraz wine from our vineyard, smoked with vine twigs; served with Van-style stuffed onion, dumplings filled with Taşköprü black garlic, and marrow-rich wine sauce

Traditional Tava 1.750 ₺L

Traditional Nevşehir casserole made according to the oldest known recipe; Aladağ lamb chops and tenderloin, village butter, chili peppers, tomatoes, and local Topaç garlic

Roast Chicken 1.300 ₺L

Slow-roasted, bone-in free-range chicken breast; with garden root vegetables and pickled mustard seeds

Yahni 2.000 ₺L

An almost forgotten recipe from the Karamanlides era, revived from the culinary heritage of Cappadocia; chopped lamb shoulder slow-cooked for eight hours with dried bitirgen apricots, sun-dried plums, pearl onions, garlic and quince in season served with almond smoked firik pilaf and a rarely known traditional grape pickle compote from Cappadocia

Seabass 2.150 ₺L

Aegean line-caught sea bass, baked in a stone oven in a clay pot with capers, and potatoes, red onions, valley thyme, and fresh herbs from our gardens, served with a sauce made from Emir wine from our vineyards, a flawless harmony between the Aegean and Cappadocia

OVER WOOD FIRE

(with Cherry, Apricot and Oak woods)

Lamb Küşleme Shish 2.200 ₺L

Wood-fired Aladağ lamb tenderloin; ginger, sesame, and valley honey glaze, pistachios, spicy eggplant purée, baby romaine, and Develi special salted buffalo yogurt

Lamb Rack 1.650 ₺L

Oven-roasted lamb rack from Aladağ served on a smoky puree of Jerusalem artichoke and potatoes from our garden, finished with rich marrow jus

Ash-Baked Vegetables 1.250 ₺L

Chestnut mushrooms, celery root, beetroot, and Jerusalem artichoke from our garden and local producers, fire-roasted and served with citrus-turmeric sauce

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TRADITIONAL DOUGHS

From the wind-carved valleys of Cappadocia comes a rare legacy that has endured for centuries: 'Alyanak wheat'. Once on the verge of being forgotten, this heirloom grain is now sown again in our fields and brought to life in our traditional doughs and breads; each kernel carrying the bounty of the past, each bite echoing the spirit of the land.

Pöç Börek Dumpling

1.250 ₺

Traditional dumpling filled with braised beef tail; served with Yahyalı strained yogurt and herb oils — with the chef's Ebru art - inspired touch

Peravu

1.150 ₺

A forgotten Cappadocian dumpling filled with local clay-pot cheese; served with basil tomato sauce and aged goat cheese

Tık Tık

1.150 ₺

A humble heirloom of Cappadocian cuisine; a local manti made with hand-cut dough, traditionally served with tandır chickpea stew over low heat