

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

Wedding (Served only at dinner) 	1.200 ₺
Traditional wedding soup with slow-cooked lamb neck, Lil'a's interpretation	
Cappadocia Garden  	1.100 ₺
Seasonal greens from our garden and village market, raw almonds, sun-dried apricots, dried mulberries, aged goat cheese, Harran pomegranate molasses, Ayvalık olive oil	
Cappadocian Potatoes in Casserole 	950 ₺
Garden potatoes, Topaç garlic, village butter, fresh herbs	
Layered İçli Köfte 	1.100 ₺
Layered bulghur, spiced minced meat, yogurt with lemon zest	
Morel Mushrooms 	2.100 ₺
Grilled morels from the Cappadocian mountains, mushroom cream, Niğde Tabal cheese	
Etli Ekmek 	1.200 ₺
Stone oven flatbread, smoked kid goat, Bergama tulum cheese, Topaç garlic powder	
Artichoke 	1.100 ₺
Artichokes from our farm, artichoke cream, artichoke foam	
Eggplant: Two Interpretations 	1.250 ₺
Ayhan eggplant as karnıyarık and imambayıldı	
Liver Tava	1.400 ₺
Sliced liver, lavash, Topaç garlic, pickled okra and red currants	
Mersin Prawns	1.750 ₺
Village butter, garlic and bourbon bisque sauce	
Pear and Cheese 	1.650 ₺
Mazı pear stuffed with Pelter and Konya blue cheese; valley honey from our apiary, Aydilge cheese, fig dessert	

 Vegetarian  Vegan  Purely Traditional  Reimagined



MAINS

FROM THE STONE OVEN AND TANDOOR

- Tandoor Ribs** 2.300 ₺
Wood-fired beef ribs, keşkek cream from Alyanak wheat, pickled red onion, bone marrow sauce
- Beef Cheek** 2.400 ₺
Beef cheek with Shiraz wine sauce, vine smoke, stuffed onion, dumplings filled with black garlic
- Nevşehir Tava**  2.350 ₺
Aladağ lamb chops and tenderloin, village butter, wild peppers, tomato, Topaç garlic
- Yahni**  2.450 ₺
Lamb shoulder with dried apricots and plums in clay pot; smoked firik pilaf, grape pickle compote
- Roast Chicken** 1.650 ₺
Slow-cooked free-range chicken breast, cauliflower cream, Cappadocian truffle
- Sea Bass** 2.700 ₺
Line-caught Aegean sea bass with Emir wine sauce from our vineyards, capers, potatoes, red onion, wild thyme

OVER WOOD FIRE

(with Cherry, Apricot and Oak Woods)

- Filet Mignon** 2.600 ₺
Black garlic cream, cedar tea smoke, tamarind-grape molasses sauce, beetroot cream, Sevruga caviar
- Lamb Rack** 2.500 ₺
Aladağ lamb rack, potato and smoked Jerusalem artichoke cream, rich bone marrow sauce
- Ash-Baked Vegetables**   1.500 ₺
Chestnut mushrooms, artichoke, celery, beetroot, Jerusalem artichoke, broccoli, and baby carrots; turmeric citrus sauce



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

1.700 ₺

Crispy mantı filled with oxtail, Yahyalı yogurt, aromatic herb oils

Peravu

1.650 ₺

Cappadocian mantı with Çömlek cheese filling, basil tomato sauce, aged goat cheese

Erişte

1.650 ₺

Homemade noodles, Çömlek cheese cream, "tütünlük-cut" Kayseri pastrami, pumpkin seeds, hemp seeds, black pepper

