

lil'a

MEMORY OF CAPPADOCIA

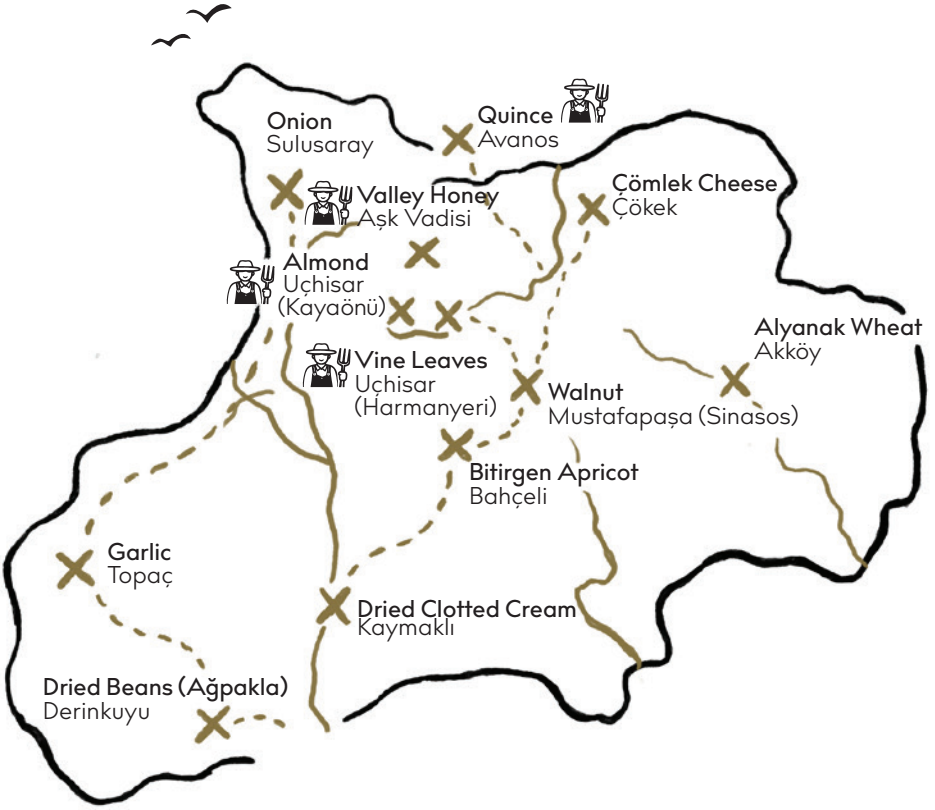
Memory of Cappadocia is a journey that carries the culinary spirit of this land onto the plate. Tracing local recipes, it brings together the region's culinary memory once again.

Each step is a greeting to the cultural continuity that stretches from the villages of Cappadocia to palace cuisine. Paired with select Cappadocian wines, this experience transforms into a layered and holistic narrative of flavor.

This journey is curated by **Tolga Tosun**,
Creative Culinary Director & Co-Founder and
brought to life by Chef **Saygın Sesli**, Executive Chef.

Wine pairings selected and presented
by **Özgür Özkan**, Head Sommelier.

lila



X Origin  From our own farm



WINE PAIRING TASTING MENU

Amuse-Bouche

Onion Soup

Local onion soup, almond, wild garlic

Çömlek Cheese

Çömlek cheese cream, cumin, Çömlek cheese foam

Stuffed Vine Leaves

Slow-cooked vine leaves, tomato sauce, yogurt, sour cherry powder

Yarma

Alyanak wheat, valley honey, walnut, clotted cream

Sour Dolma

Onion, stuffed rice, pomegranate molasses

Peravu

Çömlek cheese filled Cappadocia-style dumplings,
basil tomato sauce, aged goat cheese

Ağpakla

Tandoor Derinkuyu dry beans (ağpakla), veal ribs,
"tütünlük-cut" Kayseri pastrami, pastrami powder

Bulamaç Sorbet

Yahni

Lamb shoulder, dried apricot, dried plum, grape pickle
slow-cooked in claypot

Quince

Oven-baked quince, roasted walnut, milk cream,
clotted cream, quince sorbet

WINE PAIRINGS

Kavaklıdere Cotes d'Avanos Blanc de Biancs 2022

S Vinavera Emir Sauvignon Blanc 2024

Vinolus Kalecik Karası 2022

Kocabağ Leos Öküzgözü Cabernet Sauvignon Boğazkere 2021

Le Musée by Museum Hotel & Kocabağ Cabernet Sauvignon 2024

Turasan Tannat 2020

TASTING / PERSON

6.500 TL

WINE PAIRING DIFFERENCE / PERSON

7.000 TL

 Vegetarian  Vegan  Purely Traditional  Reimagined



RELAIS &
CHATEAUX



Slow Food

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