

lil'a



"MEMORY OF CAPPADOCIA"

A tasting menu that traces the footsteps of local recipes while reaching beyond the boundaries of the region. The culinary memory of Cappadocia is enriched by refined wines from across Anatolia, unfolding into a layered narrative of flavor. In this journey, each sip and every plate tells a story.

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.

TASTING / PERSON

4.500 TL

WINE PAIRING DIFFERENCE / PERSON

4.200 TL



Vegetarian



Vegan



Purely Traditional



Reimagined



WINE PAIRING TASTING MENU

Amuse-Bouche

Wedding

A refined take on Anatolia's traditional wedding soup, with slow-cooked tandoor lamb neck with wild edible flowers

Cappadocian Potatoes

Emir wine sauce from our vineyard, Meram cheese, Topaç garlic, thyme, rosemary, and black pepper from our garden

Zucchini

Filled with specialty Kayseri pastırma and Niğde Tabal cheese, topped with a Yahyalı mineral-aged tulum cheese sauce

Peravu

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

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

Sorbet

Crafted from seasonal fruits and local flavors; a refreshing intermezzo

Yahni

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

Pear

Baked local Mazi pear, filled with milk cream and served over traditional cotton candy -pişmaniye-, drizzled with caramel sauce

WINE PAIRINGS

Kavaklıdere Cotes d'Avanos Blanc de Blancs, Cappadocia

Urla Chardonnay 2022, Urla

Corvus Merlot 2019, Bozcaada

Le Musée by Museum Hotel & Kocabağ

Cabernet Sauvignon 2023, Cappadocia

Kayra Madre Okuzgozu & Bogazkere, Elazığ



Slow Food

10% service fee will be applied.

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