

TULUM

BY COSKUN UYSAL

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SUMMER MENU

TULUM

THE DISHES I HAD AT TULUM WERE THE WORK OF VERY CLEVER MAN INDEED. COSKUN COOKS FOOD THAT GETS ITS INSPIRATION FROM HIS NATIVE TURKIYE AND THEN RUNS WITH IT AND TURNS IT INTO A TRULY CURRENT FEAST. COMFORT AND SOPHISTICATION ARE PERFECTLY BALANCED

"YOTAM OTTOLENGHI"

NIGELLA LAWSON WHEN VISITED TULUM EARLIER THIS YEAR SAID.

"MADE MY HEART SING" THIS IS ELEGANT FOOD. TO BE SURE, BUT WITH REAL HEART & SOUL.

"NIGELLA LAWSON"

HELLO, MY NAME IS COSKUN UYSAL, I AM IN AN INCREDIBLE JOURNEY AND DELICIOUS EXPERIENCE AND I WOULD LIKE TO THANK YOU ALL FOR ACCOMPANYING ME ON THIS JOURNEY.

IN TURKIYE WE DON'T EAT ONLY KEBABS AND DIPS.

IT'S TIME TO RETHINK THE TURKISH | ANATOLIAN CUISINE. WE ARE CONTINUE TO HOLD ONTO AND RESPECT OUR MOTHERS HAND BUT WE ARE THE NEXT GENERATION WITH OUR OWN IDEAS AND NEW COOKING TECHNIQUES.

CHEF & OWNER COSKUN UYSAL

MEZZES

EKMEK - HOUSE MADE GRILLED TURKISH FLAT BREAD
WHIPPED 6 MONTHS AGED TURKISH EZINE CHEESE | TURKISH CHILLI JAM \$22

DOMATES - NEW SEASON HEIRLOOM TOMATOES | GRILLED PLUMS | PICKLED SHALLOTS
VINE LEAVES VINAIGRETTE | FETTA SNOW \$24

SU BOREGI - TURKISH SPECIAL FETTA CHEESE BOREK | BLACK TRUFFLE CREAM
VICTORIAN WINTER BLACK TRUFFLE \$26

ENGINAR - CHAMOMILE TEA BRAISED ARTICHOKE | CARROT | PEAS | POTATO | OLIVE OIL & LEMON \$24

MERCIMEKLI KOFTE - SPICED LENTIL KOFTE | MOLASSES | LEMON JELL | PICKLED RADISH \$22

TARAK - TURKISH BRAISED PEAS | SCALLOPS | KAYMAK CREAM | MINT | CURRANTS
CAMELISED ONION & OLIVE OIL \$26

AHTAPOT - W.A GRILLED FREMANTLE OCTOPUS
TARHANA FERMENTED & MOLASSES CAPSICUM SAUCE | TURKISH PASTIRMA BUTTER \$29

LAKERDA - SUMAC CURED KINGFISH | OLIVES & SUCUK EZME | RAKI PICKLED HONEYMELON | PRESERVE LEMON \$28

ORDEK KEBAB - GRILLED DUCK BREAST SHISH KEBAB | SMOKED DATE JAM
FRESH ORANGE & CURRANTS BRAISED LEEKS \$26

BILDIRCIN - GRILLED QUAIL KEBAB | ALMOND HUMMUS | PICKLED GRAPES | PINENUTS
BARBERRIES | BROWN BUTTER DRESSING \$26

CIG KOFTE - TURKISH LAMB TARTARE KIBBEH | HARISSA PASTE | CUMIN | FRESH TOMATO | ALEPPO CHILLI |
EGGPLANT BABY COS LETTUCE \$26

BIFTEK - PORTHERHOUSE CUT BEEF SHISH KEBAB | SMOKED PAPRIKA | ROSE WATER & CAPSICUM GLAZE TURKISH
CHILLI BEANS STEW \$26

MANTI - TURKISH BEEF DUMPLINGS | BUTTER MILK | GARLIC SAUCE | DRIED MINT
ALEPPO CHILLI | BROWN BUTTER \$26

MAINS

BUGDAY : TURKISH PEARL BARLEY | SMOKED EGGPLANT PUREE | FRIED EGGPLANT |
SUNDRIED TOMATOES | HAZELNUT BUTTER \$39

BALIK - BARRAMUNDI | TURKISH YAYLA SOUP | CHICKPEAS & RICE
MINTED BROWN BUTTER | SAFFRON \$42

TAVUK - GRILLED WHOLE BABY CHICKEN SPATCHCOCK | SAFFRON ORANGE BUTTER SAUCE
WALNUT TARATOR \$44

KUZU - 12 HOURS BRAISED LAMB SHOULDER | SMOKED EGGPLANT PUREE
APRICOT JAM | FREEKEH PILAV | BEETROOT MOLASSES 44

IZGARA ET - GRILLED TASMANIAN STRIP STEAK 500G | BLACK OLIVES & CARDAMON GLAZE
PEPPER SAUCE SIDES - SALATA & KISIR \$85

SIDES

SALATA - MIX GREEN SALAD | HOUSE MADE MIX PICKLES | PUFFED RICE | CUMIN VINAIGRETTE \$16

KISIR - TURKISH TABBOULEH | CAULIFLOWER | TOMATO | FRESH HERBS | RED ONION SALAD \$16

TULUM COOK BOOK SIGNED \$60
TULUM'S FAMOUS SMOKED DATE BUTTER IN A JAR \$14

5% Discount for Cash Payment
Your allergy is your responsibility.
Please inform us so we may best help you. Please note: all cards incur a 1.6% surcharge