

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 ON INCREDIBLE JOURNEY TO GIVE YOU A 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 CONTINUE TO HOLD ONTO AND RESPECT OUR MOTHER'S HAND BUT WE ARE THE NEXT GENERATION WITH OUR OWN IDEAS AND NEW COOKING TECHNIQUES.

CHEF & OWNER COSKUN UYSAL

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

MEZZES

EKMEK - HOUSE MADE GRILLED TURKISH FLAT BREAD
WHIPPED 6 MONTHS AGED TURKISH EZINE CHEESE | TURKISH CHILLI JAM \$24

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 BLACK TRUFFLE \$28

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

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

TARAK - GRILLED SCALLOPS | FRESH PEAS | MINT | CURRANTS & ONION SALSA | SMOKED TARAMASALATA \$26

AHTAPOT - GRILLED FREMANTLE OCTOPUS | FERMENTED TOMATO | CUMIN & SMOKED PAPRIKA SAUCE
TURKISH PASTIRMA BUTTER \$26

KALAMAR - GRILLED CALAMARI | ALMOND HUMUS | GRILLED GRAPES | PINE NUTS
BARBERRIES | BLACK SQUID SAUCE \$28

KARIDES - GRILLED SCULL ISLAND PRAWN (2) | CORN & PRESERVED LEMON SAUCE
GREEN HERBS & TAHINI CHILLI \$28

LAKERDA - SUMAC CURED KINGFISH | OLIVES & SUCUK EZME | RAKI PICKLED HONEYMELON | PRESERVED LEMON \$26

ORDEK KEBAB - GRILLED DUCK BREAST SHISH KEBAB | SMOKED DATE JAM
FRESH ORANGE & CURRANTS BRAISED LEEKS \$28

CIGER EZMESI - CINNAMON & LEMON CHICKEN LIVER SPREAD | SHAVED WALNUT | RED CHILLI TOMATO JAM
TURKISH BLACK TEA PRUNEE \$26

BIFTEK - PORTERHOUSE BEEF SHISH KEBAB | SMOKED PAPRIKA | ROSE WATER & CAPSICUM GLAZE
TURKISH CHILLI BEANS STEW | CONFIT EGG YOLK \$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 DE-BONED SPATCHCOCK | BLACK PEPPER & DATE MOLASSES GLAZED | SPICED TOMATO
HALLOUMI & BLACK OLIVE RISONI RICE \$42

DANA YANAK - BRAISED BEEF CHEEKS | CINNAMON APRICOT PUREE | CUMIN TAHINI LABNE | SPICED BULGUR RICE \$44

KUZU - GRILLED & SMOKED PAPRIKA SPICED LAMB RUMP | CAPSICUM & CURRANTS EZME
SMOKED EGGPLANT & MOLASSES SALAD \$40

IZGARA ET - GRILLED PORTERHOUSE BLACK ANGUS GRIM 340gr \$80

GRILLED WAGYU SCOTCH +9 SCORE 300gr \$140

GRILLED WAGYU PORTERHOUSE +9 MARBLE 300gr \$190

ALL STEAK COMES WITH BEEF SAUCE & MIXED GREEN SALAD

SIDES

SALATA - MIXED GREEN SALAD | HOUSE MADE MIXED PICKLES | PUFFED RICE | CUMIN VINAIGRETTE \$18

KISIR - TURKISH TABBOULEH | CAULIFLOWER | TOMATO | FRESH HERBS | RED ONION SALAD \$18

TULUM COOK BOOK SIGNED \$60

TULUM'S FAMOUS SMOKED DATE BUTTER IN A JAR \$14

TULUM HOUSE MADE TURKISH CHILLI JAM \$16