

TULUM

BY COSKUN UYSAL

"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

MEZZES TO SHARE

VEGETARIAN	EKMEK - HOUSE MADE GRILLED TURKISH FLAT BREAD WHIPPED 6 MONTHS AGED TURKISH EZINE CHEESE TURKISH CHILLI JAM	\$22
	MUCVER - TURKISH AUBERGINE & BARBERRIES FRITTERS WHIPPED GOAT CHEESE CUMIN VINAIGRETTE	\$22
	SU BOREGI - TURKISH SPECIAL FETA CHEESE BOREK BLACK TRUFFLE CREAM VICTORIAN BLACK TRUFFLE	\$24
	ENGINAR - CHAMOMILE TEA BRAISED ARTICHOKE CARROT PEAS POTATO OLIVE OIL & LEMON	\$21
	INCIR - FRESH VICTORIAN FIGS SALAD ALMOND TARATOR TURKISH BEEF PASTIRMA FROZEN FETA	\$22
	LAHANA - GRILLED & RAW BRUSSELS SPROUTS SALAD MARINATED OLIVES HAZELNUT FRIED EGG POMEGRANATE MOLASSES VINAIGRETTE	\$24
SEAFOOD	AHTAPOT - GRILLED WESTERN AUSTRALIA OCTOPUS PICKLED TURKISH PEPPERS FERMENTED CAPSICUM SAUCE PASTIRMA BUTTER	\$26
	KALAMAR - GRILLED CALAMARI ALMOND HUMUS CINNAMON ONION PINE NUTS CURRANTS BLACK SQUID SAUCE	\$26
	LAKERDA - SUMAC CURED KINGFISH CAPERS TARATOR RAKI PICKLED MELON CAPERS & CHILI EZME	\$26
MEAT	BIFTEK - GRILLED BEEF SKEWER (1) SMOKED EGGPLANT & CAPSICUM SHOESTRING FRIED POTATOES	\$25
	PIRZOLA - GRILLED LAMB CUTLETS (2) SLOW BRAISED CHICKPEAS SUCUK & TOMATOES GREEN CHILI EZME	\$32
	ADANA - GRILLED SPICY LAMB KEBAB TACO (2) LAVASH PIDE TOMATO EZME CUMIN YOGHURT RED ONION & SUMAC	\$24
	KOFTE - TURKISH GRILLED LAMB KOFTE (2) ANTALYA WHITE BEANS & TAHINI SALAD	\$24

MAINS

ERISTE - TURKISH PASTA LOCAL MIX MUSHROOMS HAZELNUT LEMON BREADCRUMBS CHEESE BURNT BUTTER SAUCE	\$38
LEVREK - GRILLED BARRAMUNDI TURKISH YOGHURT & CHICKPEAS SOUP MINTED BROWN BUTTER SAUCE	\$42
TAVUK - GRILLED WHOLE CHICKEN KEBAB MARINATED CAULIFLOWER TAHINI HUMUS TURKISH TOMATO & MOLASSES EZME SALSA	\$40
TEPSI KEBABI - ANATOLIAN TRAY BAKED LAMB KEBAB HERBS PICKLES POTATO PISTACHIO	\$42

SIDES

GOBEK - GRILLED BABY COS LETTUCE PEAS PICKLES PRESERVED LEMON VINAIGRETTE	\$16
PATATES - DOUBLE BAKED & FRIED BABY POTATOES LEMON, GARLIC & OREGANO	\$16
FIRIK PILAVI - TURKISH SPICED FREEKEH RICE	\$15

TULUM TAKE HOME

TEREYAG - OUR FAMOUS DATE BUTTER	\$14
RECEL - HOUSE MADE TURKISH CHILLI JAM	\$16
BAHARAT - HOUSE MIX KEBAB SPICE RUB	\$18
KITAP - TULUM COOKBOOK SIGNED BY COSKUN UYSAL	\$60
ONLUK - TULUM APRON HAND MADE IN ISTANBUL	\$85

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