FOLLOW AND TAG US
@tulumrestaurant

LET'S GO TO TURKIYE!

TASTE OF TULUM

7 COURSE DEGUSTATION $110 PP

HATAY - TURKISH PIDE BREAD | LENTIL KOFTE | SMOKED DATE BUTTER
WHIPPED TULUM CHEESE | TURKISH YOGHURT & RICE SOUP
TURKISH PASTRAMI & PICKLED PEPPER
SIMIT & SMOKED TARAMASALATA & WHITE ANCHOVIES

IZMIR - CHAMOMILE TEA BRAISED ARTICHOKE | CARROT | PEAS
POTATO | OLIVE OIL & LEMON

BODRUM - GRILLED CALAMARI | ALMOND HUMUS | CINNAMON ONIONS
PINE NUTS | CURRANTS | BLACK SQUID SAUCE

ADD ON $14.5 P.P.
CANAKKALE - TOUM GRILLED PRAWN
WORLDS OLDEST TOMATO FERMENTED SOUP
GREEN HERBS & LEMON

BURSA - KEBAB MARINATED GRILLED BEEF | SMOKED EGGPLANT
SMOKED PAPRIKA CUMIN LABNEH

KAYSERI - TURKISH BEEF DUMPLINGS | BUTTER MILK & GARLIC SAUCE
DRIED MINT | ALEPPO CHILLI | BROWN BUTTER

TEKIRDAG - 12 HRS BRAISED CUMIN LAMB SHOULDER
EGGPLANT RISONI PASTA
GREEN HERBS TAHINI & CINNAMON LAMB BONE SAUCE

ISTANBUL - CHICKEN AND MILK PUDDING | LEMON THYME ICE CREAM
CINNAMON CARAMEL MOUSSE

TURKISH PREMIUM WINE PAIRING 7 WINES $105 PP
WINE PAIRING 7 WINES $85 PP

This is a chef-curated menu for the entire table to enjoy. Please note that all guests are required to dine on the tasting menu.

Your allergy is your responsibility. Please inform us so we may best help you.
a 10% service charge applies to group of 6 or more

SOFRA TO SHARE

6 COURSE $95 PP

MEZZES- TURKISH PIDE BREAD | WHIPPED TULUM CHEESE
SMOKED DATE BUTTER | LENTIL KOFTE
OLIVE OIL & KEBAB SPICES & CONFIT GARLIC
HUMMUS & TURKISH GREEN CHILI EZME

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

LAKERDA - SUMAC CURED KINGFISH
TUNA & CAPERS TARATOR | RAKI PICKLED MELONS

ADD ON $29
KARIDES - TOUM GLAZED & GRILLED PRAWNS(2)
THE WORLD OLDEST TOMATO FERMENTED SOUP
GREEN HERBS & LEMON SAUCE

MANTI - TURKISH BEEF DUMPLINGS | ALEPPO CHILI
BUTTERMILK & GARLIC SAUCE | BROWN BUTTER

TEPSI KEBABI - TRAY BAKED ANATOLIAN LAMB KEBAB
POTATO | PISTACHIO | TURKISH GREEN PEPPER
PILAV - TURKISH SPICED RICE

ALAF - CHOCOLATE MUHALLEBI STUFFED CAPSICUM
PISTACHIO CUSTARD | WHIPPED YOGHURT

TURKISH PREMIUM WINE PAIRING 6 WINES $90 PP
WINE PAIRING 6 WINES $75 PP

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