



Turkish food is not all kebabs

We would like to introduce you to the *Taste of Tulum* and take you on a gastronomic journey of Turkey and his regions, showcasing regional flavours and ingredients which celebrate the rich food traditions all part of what is known as Ottoman Cuisine.

5 Course 65 p.p/ Matching Wines 45 p.p

KEREVIZ

Olive Oil Orange Celeriac, Carrot Pure, Fresh Pears, Goats Feta V/GF

KABAK CICEK

Stuffed Zucchini Flower, Chix Pinenuts Pilaf, Broadbeans, Peas, Smoked Labne

SARDAYLA

Sardines, Pickled Cucumbers, Currants, Sardines Broth

KUZU

Lamb Rump, Cinnamon Blood Plum, Mastic Cream, Samphire GF

KABAK

Pumpkin Candy, Smoked Tahini, Cinnamon-Walnut Mousse

6 courses 75 per p.p/ Matching Wines 55 p.p

KEREVIZ

Olive Oil Orange Celeriac, Carrot Pure, Fresh Pears, Goats Feta V/GF

KABAK CICEK

Stuffed Zucchini Flower, Chix Pinenuts Pilaf, Broadbeans, Peas, Smoked Labne

SARDAYLA

Sardines, Pickled Cucumbers, Currants, Sardines Broth

AHTAPOT

Octopus, Fermented Tarhana Sauce, Sujuk Bread Crumble, Tulum Cheese

KUZU

Lamb Rump, Cinnamon Blood Plum, Mastic Cream, Samphire GF

IRMIK

Cinnamon Milk Helva, Walnuts, Pomegranate Granita, Aubergine Mousse

If you suffer from any allergy or food intolerance, please notify a member of staff before placing order.

Prices and seasonal availability are subject to change. All prices are GST inclusive. The Management and Staff of Tulum Restaurant wish to thank you for your patronage.