



Taste of Tulum - Turkish Food Is Not All Kebabs A Journey Around Turkey-The Aegean Region

Every three months we will take on a gastronomic tour of Turkey and its regions.

Tulum explores the different regional elements of the Ottoman Empire cuisine.

Our menus reinterpret the recipes, produce and ingredients to celebrate these rich food traditions in a new modern context.

Our menu is carefully paired with selected wines throughout greater Turkey.

Vegetarian

5 Course 65 per p.p/Matched Wines 55 p.p

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KEREVIZ

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

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KABAK CICEK

*Stuffed Zucchini Flower, Cinnamon Pinenuts
Rice, Broadbeans, Lemon Myrtle Broth V/GF*

KUSKONMAZ

*Asparagus, Pistachio Tahini,
Homemade Lor Cheese*

BALIK

*Barramundi, Turkish Green Yoghurt Soup,
Chickpeas, Wheat, Minted Burnt Butter*

BORANI

*Turkish Spiced Spinach, Rice, Cinnamon
Labne, Lemon Jell, Prunes*

AHTAPOT supplement 15 p.p

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

KABAK CICEK supplement 10 p.p

*Stuffed Zucchini Flower, Cinnamon Pinenuts
Rice, Broadbeans, Lemon Myrtle Broth*

KUZU

*Lamb Rump, Turkish Tea Prune, Smoked
Eggplant, Mastic Yoghurt, Date Lamb Sauce GF*

MERCIMEK KOFTE

*Stuffed Grilled Cos Lettuce,
Lentils Meatballs, Lentil Lemon Soup*

SAKIZ

*Lor Cheese Pinenuts Cake, Lemon Yoghurt
Mousse, Mastic Ice Cream, Bay Leaves Oil*

IRMIK

*Cinnamon Milk Helva, Walnuts,
Pomegranate Granita, Aubergine Mousse*

Please advise if you have any dietary requirements.

Dishes are subject to change without notice.

The Management and Staff of Tulum Restaurant wish to thank you for your patronage.