

VINO LOCALE

U R L A



menu

We take great pleasure in sharing our story with you.

Our culinary delights are made possible through joint efforts of our local partners, who provides us with the finest products from Urla's land and sea. In order to keep up with the ever-changing natural landscape, we renew our menu on a monthly basis.

As we celebrate our 7th anniversary, we are proud to be able to say that our team, led by Chef Ozan Kumbasar, has made great strides in preserving the texture of Urla. We are comitted to working meticulously to ensure the sustainability of this cycle.

Feeling previlaged to have your continued support on this exciting journey, our aim is to provide you with a unique and unforgettable culinary experience here at Urla Vino Locale...

menu

starters

Urla Local Artichoke & Picke Foam✓	1000 TL
Kashkek & Eel	1300 TL
Octopus & İspir Beans & Crunchy Rice	1400 TL
Mediterranean Scallop & Celery & Kohlrabi	1200 TL
Grouper Fish & Brussels Sprout	1250 TL
Veal Tongue & Cauliflower & Cherry	1100 TL
Goat Meat & Pumpkin Pasta	1150 TL
Kale & Grapefruit & Fennel & Beetroot✓	900 TL

main courses

Lamb Neck & Jerusalem Artichoke & Kale	2000 TL
Morel Mushroom Lasagna & Mushroom Jus✓	1700 TL

desserts

Chocolate & Pistachio & Liqueur Sorbet✓	750 TL
Lemon Parfait✓	650 TL

(The income from this dessert will be donated to Koruncuk Foundation, which aims to facilitate girls' access to education)

Ozan Kumbaz

✓ Vegeterian options

*Please let us know if you have any food allergies