

# 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 6th 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

Celery & Blue Cheese ✓	650 TL
Squid & Jarusalem Arthichoke	750 TL
Prawn & Almond & Green Apple	900 TL
Lamb Ravioli & Burnt Yoghurt & Leek	700 TL
Tandoori Duck & Cauliflower & Hazelnut	800 TL
Mushroom & Poached Egg & Bottarga	700 TL
Kale & Blood Orange & Divle Obruk Cheese ✓	500 TL

## main courses

Beef Ribs & Morrel Mushroom & Broccoli	1100 TL
Pumpkin Gnocchi & Spinach & Pastrami	900 TL

## desserts

Pate a Choux & Mastic Gum Custard & Berrys ✓	350 TL
Lemon Parfait ✓	300 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