



Y E L V E



Yelve Urla

*This kitchen does not rush.
It works with time, waits, and transforms.*

*The ingredient does not deny its origin.
Technique does not seek attention; the result speaks.
Fire, acid, salt, and patience are held in balance.*

*Here, food is
not spectacle,
not nostalgia,
never imitation.*

*We move forward with Urla's soil, the Aegean wind,
the quiet influence of fermentation,
and the generative force of open fire.*

*This menu is not a claim,
but a stance.*

YELVE TASTING MENU

"The irregular rhythm of nature is the truest order we can harmonize with."



PALATE PLEASURES

Amuse Bouche

HEIRLOOM SEED BREAD

Vinegar Reduction Butter

CATCH OF THE DAY ▸ CITRUS

Artichoke, Bosnian Pepper, Malt

ROOT VEGETABLES ▸ HAWTHORN

Basil, Buckwheat, Regional Herbs

BABY CALAMARI ▸ WILD GREENS

Mallow, Ink, Green Apple

OFFAL ▸ ANCHOVY

Potato, Bone Marrow, Mustard Greens

SUMAC SORBET

Wild Fruits

MANTI ▸ BEEF CHEEK

Charred Tomato, Consommé, Nettle

QUAIL ▸ CABBAGE

Aegean Herbs, Red Cabbage, Jus

PISTACHIO ▸ TURKISH COFFEE

Crisp Pastry, Local Truffle

PETIT FOURS



****Single guest 5100 TL**

****To ensure a seamless service flow, the menu is served to the entire table.**

****Please inquire for vegetarian and vegan options.**

****Kindly inform our service team of any allergies, intolerances, or dietary requirements.**