

LOKAL

While You Wait...

SOUP OF THE DAY	7
POTATO CRISPS (VG) In-house crisps, Turkish spice mix	6
OLIVES (VG)	6
HOUSE PICKLES (VG)	5
LOKAL BREAD (V) Wild thyme, sesame, tulum cheese, burnt butter	6

LEVREK MARINE Mustard marinated seabass	14
LOKAL AUBERGINE (VG) Smoked aubergine, parsley, roasted kapia	12
TAZE FASULYE (VG) Mediterranean green beans, tomato, celery	10
CELERIAC (VG) Celeriac in citrus dressing, potato, carrot	10
ISTIRIDYE MANTAR (VG) Charcoal grilled oyster mushroom	10
ICLI KOFTE Stuffed bulgur wheat, lamb, beef	12

CHICKEN THIGH Marinated with mixed Turkish spices, yoghurt	22
LAMB LOIN Suffolk x Blue Leicester lamb	30
LAMB CHOPS Suffolk x Blue Leicester lamb	28
COP SIS Diced leg of lamb	24

Mezze

Spreads Served with Turkish pide

ATOM (Spicy) (V) Roasted peppers, wild garlic, yoghurt, labneh	9
HUMMUS (VG) Chickpea tahini	8
CACIK (V) Yoghurt, cucumber, garlic, mint, dill oil	8
MUHAMMARA (Spicy) (VG) Roasted pepper, pepper paste, walnut	9

ARTICHOKE (VG) Fresh baby artichoke braised in olive oil	12
SARMA (VG) In-house stuffed vine leaves	10
PACANGA BOREK Filo pastry, cured beef, kasar cheese, pepper	13
CALAMARI Fried baby squid, tartare sauce	15
GRILLED OCTOPUS Charcoal grilled, fig leaf vinaigrette	16
GRILLED PRAWNS Chili garlic, butter, padron peppers	15

Mangal

All cooked over wood charcoal

KOFTE Turkish spiced minced lamb, beef	23
BEEF SASLIK Buttermilk marinated	26
CHICKEN WINGETTE Spices and pepper paste marinade, crispy wings	20
DAILY SEABASS Fillet of fresh seabass	30

LAMB TANDIR

8 hours slow oven cooked lamb shoulder
27

Salads

COBAN (V) or (VG) Tomato, cucumber, onion, pepper, parsley, sumac Add Ezine Cheese +3	7
FENNEL (VG) Baked fennel, beetroot, rocket, quince vinaigrette	11
GREEN (V) Baby gem, radish, labneh tahini, cucumber dressing	10
EZME (Spicy) (VG) Finely chopped tomato, onion, chili, sumac	6

Sides

PILAV (V)	6
CHIPS (V)	6
ROASTED BABY CARROTS (VG) Tahini yoghurt, cemen spice carrot	8
HERITAGE BEETROOTS (VG) Antep pistachio goat curd	8
TURKISH PIDE BREAD (V)	4

(V) Vegetarian, (VG) Vegan

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LOKAL

Signature Cocktails

A JOURNEY THROUGH TURKIYE

Inspired by Türkiye's 7 regions, each of our signature cocktails represents its origin through local ingredients, timeless traditions, and distinct character brought to life with a modern touch in every glass.

ANATOLIA 15

Bacardi Spiced Rum, Crème de Peach Liqueur,
Pineapple Cordial, Apricot Purée, Aromatic Tonic
Tropical - Smooth

GALATA 16

Yeni Raki, Tokaji Sweet Wine, Lychee Liqueur,
Elderflower, Grape, Lychee Saphere
Floral - Aromatic

URARTU 16

Maker's Mark Whiskey infused with Banana & Dried Fig,
Moscatel Sherry, Blackberry Cordial, White Chocolate
Balanced - Fruity

EPHESUS 15

Absolut Vodka, St. Germain Elderflower,
Sorrel Mix (Kuzu Kulagi)
Sweet - Sour

IPEK YOLU 17

Absolut Vodka Infused with pistachios,
Skinnos Mastiha, Crème De Peach
Savoury - Balanced

AYDER 16

Monte Alban Mezcal Infused with
Turkish Tea, Velvet Falernum Liqueur,
Crème De Peach, Pineapple Cordial
Herbaceous - Smoky

MESOPOTAMIA 17

Olmecca Altos Plata Tequila Infused with
Padron peppers, Rose Wine, Campari,
Rosehip Cordial, Isot Turkish Chilli pepper
Bitter - Spiced

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Lokal Classic Cocktails 14

MARGARITA

Tequila, lime juice, triple sec

MARTINI

Gin (or vodka), dry vermouth

OLD FASHIONED

Bourbon or rye whiskey, sugar, bitters

MOJITO

(Passion Fruit, Strawberry, Blackberry)
White rum, mint, lime, sugar, soda water

NEGRONI

Gin, Campari, sweet vermouth

WHITE NEGRONI

Gin, Lillet Blanc, Suze Gentian

PASSION FRUIT MARTINI

Vanilla Vodka, Passoa, Passion Fruit Puree, Lime Juice

WHISKEY SOUR

Whiskey, lemon juice, sugar

CLOVER CLUB

Gin, Raspberry, Lemon Juice

LYCHEE MARTINI

Gin, Lychee Liqueur, Elderflower Cordial

PALOMA

Tequila Blanco, Lime Juice, Grapefruit Soda

AVIATION

Gin, Maraschino Liqueur, Crème De Violette, Lemon Juice

SAZERAC

Whiskey, Absinthe, Peychaud's Bitter

LAST WORD

Gin, Chartreuse Green, Maraschino Liqueur, Lime

LOVE THE CLASSICS WE'VE GOT MORE
WHERE THAT CAME FROM JUST ASK YOUR
SERVER FOR ADDITIONAL OPTIONS.

Mocktails 9

ROSEHIP

Rosehip Cordial, Lime Juice, Pomegranate Molasses, Cranberry Juice

EGE

Fresh Apple & Cucumber Sauce, Lime Juice, Fresh Basil Leaves, Light Tonic

GOLDEN APRICOT

Apricot Purée, Fresh Lime Juice, Pineapple Cordial, Honey

Raki

YENI RAKI RESERVE 70cl Exclusive to LOKAL	125
YENI RAKI 40ml / 80ml / 35cl / 70cl	7 / 12 / 45 / 85
TEKIRDAG 40ml / 80ml / 35cl / 70cl	8 / 13 / 50 / 90
YENI RAKI, YENI SERI 40ml / 80ml / 35cl / 70cl	9 / 14 / 55 / 95
TEKIRDAG GOLD 40ml / 80ml / 20cl / 35cl / 50cl / 70cl	10 / 15 / 35 / 60 / 85 / 110
TEKIRDAG GOBEK 40ml / 80ml / 35cl / 70cl	11 / 16 / 70 / 120
KULUP DELUXE 70cl	120
TEKIRDAG NO.10 70cl	120
YENI RAKI 68% ABV, GIZ 70cl	140
BEYLERBEYI GOBEK 35cl / 70cl	75 / 125
SALGAM	4
EZINE & KAVUN	9

Red Wines

	175ml	Bottle
KALECIK KARASI, KAYRA, Türkiye Cherry and vanilla notes with a fresh, elegant finish.	10	38
MALBEC, ACHAVAL FERRERO, Argentina Rich and juicy with dark fruit and soft tannins.	12	45
SEVILEN, MAJESTIK, SYRAH / KALECIK KARASI, Türkiye Red berries with spice and a touch of pepper.	13	47
BUYULUBAG, ÖKÜZGÖZÜ / BOĞAZKERE, Türkiye Fruity and balanced with a smooth, lingering finish.	14	50
PINOT NOIR, JAFFELIN, France Light and elegant with red fruit and subtle oak.		55
DOLUCA, SARAFIN, MERLOT, Türkiye Plum, cherry, and chocolate with soft tannins.		60
CHÂTEA LAMOTHE-CISSAC, HAUT-MÉDOC, France Blackcurrant, soft fruits with oaky overtones. Balanced delicate finish.		65
SAINT-ÉMILION GRAND CRU, CHÂTEAU DES BARDES, France Garnet colour with an intense bouquet of raspberry, prune, and fig, layered with almond and floral notes. On the palate, Merlot and Cabernet Sauvignon bring fine tannins, black cherry and vanilla.		75
CHÂTEAU KALPAK, Türkiye, 2016 Full-bodied with dark fruit, spice, and oak complexity.		85
CHAMLIJA NEV'I ŞAHSINA MÜNHASIR, Türkiye Powerful Bordeaux-style blend with depth and structure.		90
BAROLO, ENRICO SERAFINO, Italy Cherry, rose, and spice with firm tannins and length.		100
POMEROL, CHÂTEAU CLINET, France Rich, velvety, and complex with a long elegant finish.		120

White Wines

	175ml	Bottle
SEVILEN, NATIVUS, NARINCE, Türkiye White peach and apricot flavours with bright acidity.	10	38
VINKARA, ATELIER, HASANDEDE, Türkiye Peach and pear with soft spice and a balanced finish.	12	45
SAUVIGNON BLANC, OTU, New Zealand Gooseberry, citrus, and fresh herbal notes.	14	50
DOLUCA, SARAFIN, SAUVIGNON BLANC, Türkiye Crisp with green apple, plum, and herbal freshness.		55
BACCHUS, CHAPEL DOWN, England Zesty citrus fruit with a clean, refreshing finish.		60
GAVI DI GAVI, ENRICO SERAFINO, Italy Dry, balanced, and elegant with a smooth finish.		65
URLA, CHARDONNAY, Türkiye Pear, melon, and pineapple with hints of honey and vanilla.		75
POUILLY-FUMÉ TERRES BLANCHES, France Crisp and complex with citrus and a mineral edge.		80
SANCERRE LES PERRIERS, France Crisp, refreshing, bright citrus notes of lemon and grapefruit. Clean and dry finish.		85
CHABLIS, HAMELIN, France Aromas of green apple and hawthorn with a hint of fresh meadow. It's crisp and dry, well balanced between fruit and minerality, with good depth and a long, lively finish.		95
MEURSAULT, LOUIS JADOT, France Rich and elegant with hazelnut, spice, and a long finish.		120

Rosé Wines

	175ml	Bottle
VINKARA, MINOJ, KALECIK KARASI, Türkiye Red forest fruits and floral notes; full-bodied with vibrant acidity.	11	39
MINUTY, France Light, crisp, and refreshing with delicate red berry notes.	13	48
WHISPERING ANGEL, France Pale Cote De Provence rosé with fresh strawberry, peach, and citrus notes; crisp, dry, and refreshingly mineral on the finish.		55

Sparkling & Champagne

	125ml	Bottle
PROSECCO, EXTRA DRY, GALANTI, Italy Fresh and lively with delicate bubbles and a crisp finish.	10	45
TAITTINGER BRUT RÉSERVE, France Elegant and refined with citrus, brioche, and a long finish.	16	105
TAITTINGER PRESTIGE ROSÉ, France Vibrant and expressive with red berry fruit and finesse.		135

Gin

25ml 50ml

BOMBAY SAPPHIRE	6.5 / 10.5
TANQUERAY NO 10	8.5 / 13
HENDRICK'S	8.5 / 13
MONKEY 47	8 / 12
MALFY ROSA	7.5 / 11
TANQUERAY SEVILLA ORANGE	7.5 / 11

Vodka

25ml 50ml

ABSOLUT, Mandarin	6.5 / 10.5
GREY GOOSE	9.5 / 15.5
BELVEDERE	8.5 / 13.5
CIROC, Apple, Pineapple, Red Berry	8 / 13.5

Rum

25ml 50ml

BACARDI CARTA BLANCA	6.5 / 11
HAVANA CLUB 7	8.5 / 13.5
CAPTAIN MORGAN (SPICED)	6.5 / 11
DIPLOMÁTICO RESERVA EXCLUSIVA	9.5 / 14

Tequila & Mezcal

25ml 50ml

OLMECA ALTOS	6.5 / 11
CASAMIGOS Blanco, Reposado	8 / 13
PATRÓN Silver, Reposado, Anejo	9.5 / 13.5
MONTE ALBAN MEZCAL	6.5 / 11
DEL MAGUEY MEZCAL	7 / 12
DON JULIO REPOSADA	9.5 / 14.5

Beer

EFES Pint, ½ Pint	7 / 4
ESTRELLA 330ML	7
PERONI GLUTEN FREE 330ML	7
ESTRELLA 0.00% ABV	6.5

Whisky

25ml 50ml

JACK DANIELS	6.5 / 10.5
BLACK LABEL	7.5 / 11.5
GLENFIDDICH 12	8.5 / 12.5
CHIVAS REGAL 12	7.5 / 11.5
ARDBERG 10	8.5 / 12.5
LAGAVULIN 16	11 / 16
OBAN	11 / 16
HIBIKI	14 / 21
YAMAZAKI 12	14 / 21
MACALLAN 12	13 / 19
MACALLAN 15	16 / 24

Bourbon

25ml 50ml

MAKER'S MARK	7.5 / 11.5
FOUR ROSES	8.5 / 12.5
WOODFORD RESERVE	9.5 / 13.5

Cognac & Brandy

25ml 50ml

COURVOISIER VS	8 / 12
HENNESSY VS	8.5 / 12.5
RÉMY MARTIN VSOP	8.5 / 12.5
HENNESSY XO	17 / 24

Soft Drinks & Water

WATER 750ML	5.5
Still / Sparkling	
COKE ZERO, COKE, DIET COKE, LEMONADE	4
JUICES	4
Apple, Orange, Pineapple, Cranberry	
HOMEMADE LEMONADE / ICED TEA	7
AYRAN	4

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Dessert

FIG DREAM Cultured fig pudding	11
KADAYIF Turkish shredded filo pastry, walnut	12
SUTLAC House baked rice pudding, hazelnut	10
GELATO & SORBET Sea salted caramel, chocolate & hazelnut, Madagascan vanilla, lemon sorbet	10

Digestive, Liquors (50ml) 8

LIMONCELLO | MARASCHINO | FERNET BRANCA
GRAND MARNIER | BAILEYS | SAMBUCA | LILLET BLANC
COCCHI AMERICANO | COCCHI DI TORINO

Sweet Wine & Sherry (100ml) 12

LUSTAU MOSCATEL EMILIN SHERRY
LUSTAU EAST INDIA SOLERA SHERRY
TOKAJI LATE HARVEST

Lokal Hot Drinks

ESPRESSO	3 / 3.5	CAPPUCCINO	4.5
MACCHIATO	3.5 / 4	HOT CHOCOLATE	5
AMERICANO	4	TURKISH TEA	3
FLAT WHITE	4.5	TURKISH COFFEE	4.5
LATTE	4.5	TEA POT	5
		Earl grey, breakfast, green, fresh mint, fresh ginger	

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LOKAL IS PART OF THE FAROS LONDON & FRED BAKERY FAMILY.



Local By Name
Deeper By Flavour

LOKAL

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