

ICONIC FOODS OF TÜRKİYE – I

Authentic Tastes, Timeless Tradition

Türkiye's cuisine is a perfect blend of Anatolian heritage, fresh Mediterranean produce and centuries-old culinary tradition. Discover the iconic flavors that make Turkish food a global favorite.



TÜRKİYE'NİN İKONİK LEZZETLERİ

 KEBAB Türkiye'nin dünyaca ünlü et yemeği. Adana, Urfa ve İskender kebapları en bilinen çeşitlerdir.	 MEZE Zeytinyağlılar, yoğurtlu lezzetler ve baharatlı karışımlarla sofraların vazgeçilmezidir.	 PİDE Anadolu'nun klasik hamur işi. Kıymalı, peynirli ve kuşbaşı çeşitleriyle sevilir.	 DÖNER Türkiye'nin sokak lezzeti ve dünya mutfağında bir fenomen. Tavuk ve et seçenekleriyle.	 BAKLAVA Osmanlı'dan miras bu tatlı, ince hamur ve bol fıstıkla eşsiz bir lezzet sunar.
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KAHVALTI

Türk kahvaltısı, zengin çeşitliliğiyle güne enerjiyle başlamanın en lezzetli yoludur.



LAHMACUN & DÜRÜM

İnce hamur üzerinde baharatlı kıyma harcıyla hazırlanan lahmacun, Türk mutfağının sokak lezzetidir.



TÜRK ÇAYI

Türkiye'nin misafirperverliğinin ve günlük yaşamının simgesidir.


*Taste
Türkiye,
Discover
Its Soul.*



AUTHENTIC
FLAVORS



RICH
CULINARY HERITAGE



A GASTRONOMIC
JOURNEY



A TASTE LOVED
WORLDWIDE



CULINARY OVERVIEW TÜRKİYE

A UNIQUE BLEND OF HERITAGE, GEOGRAPHY AND CULTURE

Türkiye's cuisine is a reflection of its rich history, diverse geography and cultural crossroads between Asia and Europe. From the fertile plains of Anatolia to the coasts of three seas, the country offers an incredible variety of flavors, ingredients and culinary traditions.

THE PILLARS OF TÜRKİYE'S CUISINE



FRESH & NATURAL

Abundant use of fresh vegetables, fruits, legumes, herbs and natural products.



HEALTHY TRADITION

Olive oil is a staple, supporting a balanced and healthy lifestyle.



GRAINS & LEGUMES

Wheat, bulgur, rice, lentils and beans form the heart of many traditional dishes.



RICH IN SPICES

Aromatic spices and herbs add depth and character to every recipe.



TIME-HONORED TECHNIQUES

From slow cooking to fermentation, traditions passed down through generations.

A LAND OF DIVERSE FLAVORS



Each region brings its own specialties, shaped by climate, agriculture and local traditions.

- Marmara**
Olive oil, seafood, fresh vegetables
- Black Sea**
Corn, anchovies, tea, hazelnuts
- Aegean**
Olive oil dishes, herbs, seafood
- Central Anatolia**
Grains, legumes, meat, dairy
- Mediterranean**
Fresh produce, herbs, olive oil
- Eastern Anatolia**
Meat dishes, dairy, hearty flavors



DID YOU KNOW?

Turkish coffee culture and the art of traditional bread making are inscribed on UNESCO's Intangible Cultural Heritage List.

TÜRKİYE AT A GLANCE



POPULATION (2026)
86.0 MILLION



CAPITAL
Ankara



LOCATION
Bridging Europe and Asia



COASTLINE
Over 8,300 km along the Black Sea, Aegean Sea and Mediterranean Sea



CLIMATE
Four distinct seasons, ideal for a wide variety of agricultural products



CULTURAL INFLUENCES
Ottoman, Central Asian, Middle Eastern, Mediterranean and Balkan heritage

SIGNATURE INGREDIENTS



OLIVE OIL

The pibm essence of Mediterranean cuisine.



VEGETABLES

Fresh, seasonal and full of vibrant flavors.



LEGUMES & GRAINS

Nutritious and sustainable staples.



HERBS & SPICES

Aromatic and naturally flavorful.



DAIRY PRODUCTS

Yogurt, cheese and butter in every meal.



NUTS

Hazelnuts, walnuts and pistachios from rich soil.

“ In Türkiye, food is culture, hospitality and a way of bringing people together. ”



TÜRKİYE

CULINARY OVERVIEW

A UNIQUE BLEND OF HERITAGE, GEOGRAPHY AND CULTURE

Türkiye's cuisine is the delicious result of thousands of years of history, countless civilizations and a unique geography that connects Asia and Europe. From the fertile plains of Anatolia to the coasts of three seas, the country offers an incredible diversity of flavors, ingredients and culinary traditions that continue to inspire the world.

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SIGNATURE INGREDIENTS THAT DEFINE TÜRKİYE



OLIVE OIL

The golden essence of Mediterranean cuisine.



VEGETABLES

Fresh, seasonal and full of vibrant flavors.



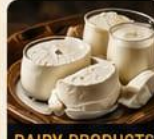
LEGUMES & GRAINS

Nutritious and sustainable staples.



HERBS & SPICES

Aromatic and naturally flavorful.



DAIRY PRODUCTS

Yogurt, cheese and butter in every meal.



NUTS

Hazelnuts, walnuts and pistachios from rich soil.



TURKISH TEA

More than a drink, a symbol of hospitality.



BREAD

A tradition that brings people together.

“In Türkiye, food is culture, hospitality and a way of bringing people together.”



TÜRKİYE

WHERE TRADITION
MEETS INNOVATION

From the ancient flavors of Anatolia to modern culinary creativity, Türkiye's gastronomic journey continues to inspire the world.



CULTURAL MOSAIC

A unique blend of Central Asian, Mediterranean, Middle Eastern and Balkan influences.



NATURAL BOUNTY

Diverse climates and fertile lands offer exceptional agricultural abundance.



CULINARY HERITAGE

Centuries-old recipes passed down through generations, keeping traditions alive.



GLOBAL APPRECIATION

Turkish cuisine is celebrated worldwide for its taste, variety and authenticity.

TÜRKİYE IN NUMBERS



POPULATION
(2026)

86.0
MILLION

Dynamic population
and growing.



GDP (NOMINAL)
2026 ESTIMATE

\$1.4
TRILLION USD

Strong economy with
global connections.



GDP GROWTH
2026 ESTIMATE

3.2%

Resilient growth driven by
innovation and exports.



FOOD INDUSTRY
CONTRIBUTION TO GDP

5.1%

A vital sector of the
national economy.



EMPLOYMENT IN
FOOD SECTOR

4.1
MILLION+

Jobs across agriculture,
processing and services.

TOP FOOD EXPORTS (2025)

BY VALUE (USD BILLION)

Hazelnuts	2.4
Dried Fruits	1.7
Fresh Fruits	1.6
Pasta	1.2
Olive Oil	1.0
Flour & Products	0.9
Vegetables	0.8
Dairy Products	0.7
Bakery Products	0.5
Spices & Herbs	0.4



Total Food & Agriculture Exports
over **\$11.2 Billion** in 2025.

ICONIC FLAVORS OF TÜRKİYE



MEZES

A variety of small dishes
that bring people together
and start every meal.



KEBABS & GRILLS

World-famous kebabs
and grills, perfected
over centuries.



PILAFS & RICE DISHES

From simple pilafs to
rich regional specialties,
made with love.



SOUPS

Nourishing and
flavorful soups for
every season.



OLIVE OIL DISHES

Healthy, light and full
of Mediterranean
goodness.



DESSERTS

Sweet traditions
that delight
the world.



BEVERAGES

From Turkish tea
to rich coffee
culture.

ICONIC INGREDIENTS

- Olive Oil
- Pistachios
- Hazelnuts
- Pomegranate
- Herbs & Spices
- Yogurt



A TASTE THAT TRAVELS

Turkish cuisine is more than food;
it is a story of history, hospitality
and harmony.

From the past,
we bring heritage.
From today,
we shape the future.



TASTE THE JOURNEY

Every dish has a story.
Every ingredient has a purpose.
Every meal brings people closer.

*Discover Türkiye.
Taste the connection.*



GLOBAL REACH

Turkish cuisine is enjoyed
in over 150 countries.



TRUST & QUALITY

Commitment to food safety,
quality and sustainability.



SUSTAINABLE FUTURE

Innovating for a better food
system and a better world.



TÜRKİYE

A LAND OF FLAVORS,
A BRIDGE BETWEEN WORLDS.



ICONIC FOODS OF TÜRKİYE (II)

From the lively streets of Istanbul to the villages of Anatolia, each dish carries a story of tradition, hospitality and flavor. Here are more iconic tastes that define the rich culinary heritage of Türkiye.

01



MANTI

Delicate tiny dumplings filled with seasoned meat, topped with garlic yogurt and buttery paprika sauce.

02



İMAM BAYILDI

Eggplants stuffed with onions, tomatoes and spices, slow cooked in olive oil to perfection. A timeless Ottoman classic.

03



LAHMACUN

Often called "Turkish pizza", this thin flatbread is topped with minced meat, herbs and spices, then baked crisp.

04



BÖREK

Crispy, flaky pastry filled with cheese, spinach, meat or potato. A staple in every Turkish kitchen and bakery.

05



KÖFTE

Juicy seasoned meatballs, grilled to perfection and served with rice, salad or warm bread.

06



GÖZLEME

Traditional stuffed flatbread cooked on a hot pan, filled with cheese, spinach, potatoes or minced meat.

07



DOLMA

Vine leaves or vegetables stuffed with rice, herbs and spices. Light, healthy and full of tradition.

08



KÜNEFE

A warm, sweet dessert made with shredded filo pastry, melted cheese and syrup, topped with pistachios.

DISH OF THE DAY

İSKENDER KEBAP



Thinly sliced döner meat served over pieces of pide bread, topped with rich tomato sauce and melted butter. A true icon from Bursa, loved across the world.

A must-try for every food lover!

WHY TÜRKİYE'S CUISINE STANDS OUT

- Rich Biodiversity**
Fertile lands and diverse climates bring an abundance of fresh ingredients.
- Cultural Fusion**
Anatolia's crossroads location blends traditions from Asia, Europe and the Middle East.
- Hospitality**
Food is at the heart of Turkish hospitality — shared generously with every guest.
- Timeless Traditions**
Centuries-old recipes passed down through generations, preserved with pride.

CULINARY HERITAGE



Recognized by UNESCO as part of the Intangible Cultural Heritage of Humanity, Türkiye's culinary traditions are a living heritage that continues to inspire the world.

unesco
Intangible Cultural Heritage

Savor the past. Taste the present.
Celebrate the future.



Taste Türkiye,
Taste Life.

THE SOUL OF TÜRKİYE

A CULINARY JOURNEY THROUGH TIME AND TRADITION

From ancient Anatolian roots to the refined flavors of the Ottoman Empire and today's modern kitchens, Türkiye's cuisine is a harmonious blend of cultures, ingredients and culinary artistry.

REGIONAL SPECIALTIES OF TÜRKİYE

BLACK SEA



Famous for fresh fish, anchovies, corn dishes, and lush herbal flavors.

AEGEAN



Olive oil, herbs, seafood and vegetables create light and healthy dishes.

MARMARA



A blend of Ottoman heritage and rich urban culinary traditions.

CENTRAL ANATOLIA



The home of manti, pastries, lentil dishes, and hearty meals.

EASTERN ANATOLIA



Rich in meat dishes, dairy products and distinctive spices.

SOUTHEAST ANATOLIA



The birthplace of baklava, pistachio, kebabs and flavorful mezze.

TÜRKİYE AT A GLANCE



POPULATION (2026)
86.0 MILLION



CAPITAL
Ankara



LOCATION
Bridging Europe and Asia



COASTLINE
Over 8,300 km along the Black Sea, Aegean Sea and Mediterranean Sea



CLIMATE
Four distinct seasons, ideal for a wide variety of agricultural products



CULTURAL INFLUENCES
Ottoman, Central Asian, Middle Eastern, Mediterranean and Balkan heritage



AGRICULTURAL RICHNESS
Fertile lands produce a wide variety of fruits, vegetables, herbs, nuts and grains.

BEYOND THE PLATE: TÜRKİYE FOOD CULTURE



SHARING & HOSPITALITY

Meals are a time for connection and hospitality is at the heart of every home.



TEA & COFFEE TRADITION

From Turkish tea to rich Turkish coffee, tradition is savored in every cup.



LOCAL MARKETS & BAZAARS

Vibrant markets offer fresh produce, spices and local delicacies.



CULINARY CRAFTSMANSHIP

Skilled chefs and artisans preserve centuries-old recipes with passion.

ESSENTIAL INGREDIENTS



OLIVE OIL



TOMATOES



PEPPERS



YOGURT



GARLIC



HERBS

Thyme, mint, parsley, dill



SPICES

Sumac, pul biber, cumin, cinnamon



LEGUMES

Lentils, chickpeas, beans



NUTS

Pistachios, walnuts, hazelnuts



GRAINS

Wheat, bulgur, rice



In Türkiye, food is not just nourishment, it is love, culture and a way of life.



İSKENDER KEBAP

THE LEGENDARY TASTE OF BURSA

Born in 1867 in Bursa by Iskender Efendi, Iskender Kebab is Türkiye's most iconic dish. Thinly sliced döner meat served over warm pide, topped with tomato sauce, melted butter and yogurt on the side – a timeless masterpiece that continues to win hearts worldwide.



BURSA AT A GLANCE

	POPULATION (2026) 3.2 MILLION
	FOUNDED Prusa (Ancient Bithynia)
	FAMOUS FOR İskender Kebab, silk, automotive industry and natural beauty
	LOCATION Northwest Türkiye
	NEARBY HIGHLIGHTS Uludağ, Cumalıkızık, Mudanya, İznik Lake

HOW İSKENDER KEBAP IS MADE



DÖNER

High quality meat is slowly roasted on a vertical spit and thinly sliced.



PİDE

Warm, crispy pide bread is cut into bite-sized pieces and placed on a plate.



MEAT

The sliced döner meat is layered generously over the warm pide.



TOMATO SAUCE

Special tomato sauce is poured over the meat to enhance the flavor.



BUTTER & YOGURT

Melted butter is drizzled on top and creamy yogurt is served on the side.

INGREDIENTS

	Döner Meat		Pide Bread
	Tomato Sauce		Melted Butter
	Yogurt		Salt



CHEF'S TIP

The perfect İskender is all about balance: warm pide, tender meat, rich tomato sauce, golden butter and cool yogurt.

A TASTE OF HISTORY



İskender Efendi opened his kebab shop in Bursa in the 19th century. He created this unique dish that quickly became a symbol of the city, a pride of Türkiye and a favorite around the world.

“A dish that has remained the same for more than 150 years.”

– İskender Efendi

NUTRITION FACTS (Per Serving)

(Approx. values)

	Calories	620 kcal
	Protein	35 g
	Carbohydrates	42 g
	Fat	32 g
	Fiber	2 g



RICH IN PROTEIN



ENERGY SOURCE



SATISFYING & DELICIOUS

PERFECT PAIRINGS



AYRAN

The classic refreshing choice.



TURKISH TEA

Perfect before or after a delicious meal.



ŞAKŞUKA SALAD

Fresh vegetables for a light and balanced taste.



TURŞU (PICKLES)

A traditional side that adds flavor.

WHERE TO TRY IN BURSA



İSKENDER KEBAPÇISI (ORIGINAL)

Since 1867 – The birthplace of İskender Kebab.



KEBAPÇI İSKENDER (MERKEZ)

A modern classic with the authentic taste.



CİĞERCİ BAHATTİN (KAPALIÇARŞI)

Famous not only for liver but also for İskender.



HİDAYET KEBAPÇISI (ULUDAĞ YOLU)

Loved by locals and visitors for generations.



DID YOU KNOW?

İskender Kebab was the first dish in Türkiye to be registered as a protected geographical indication and is now enjoyed in more than 50 countries around the world.



BURSA
THE BIRTHPLACE OF
İSKENDER KEBAP

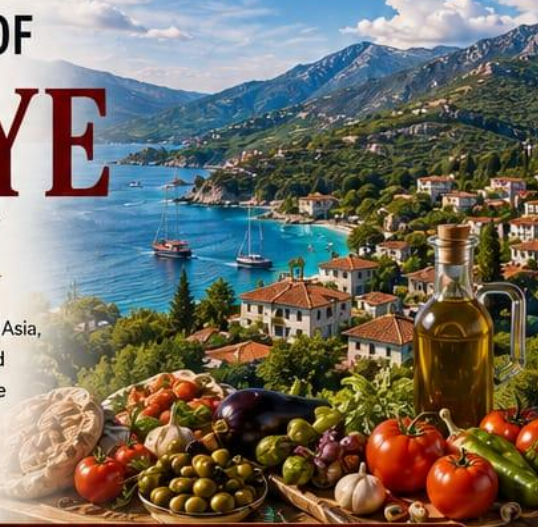
“Good food is the foundation of genuine happiness.” – Turkish Proverb



THE INGREDIENTS OF TÜRKİYE

NATURE'S RICH BOUNTY

Türkiye's unique geography bridges Europe and Asia, blessing it with fertile lands, diverse climates and abundant resources. These natural gifts shape the unparalleled richness of Turkish cuisine.



TÜRKİYE AT A GLANCE

	Population (2026) 86.0 Million
	Capital Ankara
	Surface Area 783,562 km²
	Coastline Over 8,300 km
	Climate Mediterranean, Continental and Black Sea
	Agricultural Land 23% of total land

KEY INGREDIENTS THAT DEFINE TURKISH CUISINE

OLIVE OIL



The heart of the Mediterranean diet, bringing health and flavor together.

TOMATOES



Sun-ripened and juicy, the base of countless traditional dishes.

PEPPERS



From sweet to hot, peppers add color, aroma and a touch of character.

HERBS



Thyme, mint, dill, parsley and more bring freshness and healing.

GRAINS & LEGUMES



Bulgur, rice, lentils, chickpeas – the foundation of hearty and wholesome meals.

DAIRY PRODUCTS



Yogurt, cheese and butter add richness, creaminess and authentic taste.

A PROUD CULINARY HERITAGE



unesco

Turkish cuisine is recognized by UNESCO as an Intangible Cultural Heritage of Humanity. It reflects centuries of traditions, hospitality and the art of sharing.

“Food is our common ground, a universal experience.”

– James Beard

TÜRKİYE IN NUMBERS (2026)



GDP (Nominal)
USD 1.4 Trillion



GDP Per Capita
USD 16,500



Tourism Arrivals
62.0 Million



Export Volume
USD 276 Billion



Agricultural Production
USD 74 Billion

Source: World Bank, UNWTO, TÜİK, 2026

REGIONAL FLAVORS, LOCAL SOUL



TURKISH FOOD CULTURE



SHARING & HOSPITALITY
Meals are more than food; they are moments of togetherness.



TEA & COFFEE TRADITION
From Turkish tea to rich Turkish coffee, every sip carries a story.



LOCAL MARKETS
Fresh, seasonal and local – the secret of authentic Turkish flavor.



LOVE FOR FOOD
In Türkiye, cooking is an art and food is a way of life.



In Türkiye, every meal is a celebration of life, culture and tradition.



SWEET HERITAGE, TIMELESS DELIGHT

ICONIC DESSERTS OF TÜRKİYE

From Ottoman palace recipes to modern patisseries, Turkish desserts reflect centuries of craftsmanship, natural ingredients and a deep love for hospitality and sharing.

BELOVED DESSERTS FROM TÜRKİYE

BAKLAVA



Layers of thin filo, nuts and butter, syruped to golden perfection.

KÜNEFE



Warm, cheesy dessert with crispy kadayıf, soaked in syrup.

LOKMA



Crispy outside, soft inside, sweet bites of tradition.

SÜTLAÇ



Creamy rice pudding, lightly sweet and comforting.

TÜRK LOKUMU



Delicate, fragrant delights in a variety of flavors and textures.

AŞURE



A meaningful dessert of grains, nuts and fruits, shared with love.

TÜRKİYE AT A GLANCE



Population (2026)
86.0 Million



Capital
Ankara



Official Language
Turkish



Currency
Turkish Lira (₺)



Time Zone
GMT +3



Calling Code
+90



Best Time to Visit
April – June
September – October



DID YOU KNOW?

Türkiye is home to more than 40 registered geographical indications, celebrating its unique flavors and traditions.

TRADITIONAL BEVERAGES

TURKISH TEA



A symbol of hospitality, served and enjoyed throughout the day.

TURKISH COFFEE



Rich, strong and flavorful – a tradition that connects people.

AYRAN



Refreshing yogurt drink, the perfect companion to meals.

REGIONAL SPECIALTIES YOU MUST TRY

GAZİANTEP



Beyran

ŞANLIURFA



Çiğ Köfte

TRABZON



Hamsi Tava

İZMİR



Boyoz

KAYSERİ



Manti

ANTALYA



Piyaz

A RICH CULINARY HERITAGE

In 2021, Turkish cuisine was inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity, recognizing its diversity, traditions and the skills of generations.



TÜRKİYE ON THE MAP



THE ESSENCE OF TÜRKİYE



A fusion of cultures and civilizations.



Fresh, local and seasonal ingredients.



Generous hospitality and warm hearts.



Sharing food, sharing life.

Good food brings people together,
great cuisine keeps *traditions* alive.



GLOBAL FLAVORS, TURKISH SOUL

A CULINARY BRIDGE BETWEEN CULTURES AND CONTINENTS

Türkiye's cuisine is a vibrant blend of tradition and innovation. It brings people together with rich flavors, generous hospitality and a table that welcomes the world.



STREET FOOD FAVORITES

SİMİT



Crispy, golden sesame bread, a perfect anytime snack.

DÖNER



Thinly sliced, marinated meat cooked to perfection and served fresh.

BALIK EKMEK



Grilled fish in bread with onions and greens by the Bosphorus shore.

MIDYE DOLMA



Mussels stuffed with spiced rice, a seaside classic.

KUMPIR



Baked potato loaded with butter, cheese and a variety of delicious toppings.

“

The Turkish table is not just about food; it is about sharing, caring and celebrating together.

TÜRKİYE AT A GLANCE

	Population (2026) 86.0 Million
	Capital Ankara
	Official Language Turkish
	Area 783,562 km ²
	Currency Turkish Lira (₺)
	Time Zone GMT +3
	Calling Code +90
	Best Time to Visit April – June September – October

FOOD CULTURE VALUES

	HOSPITALITY Guests are a blessing, tables are always open.
	GENEROSITY Abundance and sharing are part of tradition.
	FAMILY & COMMUNITY Meals bring families and communities closer.
	DIVERSITY A rich blend of regional flavors and influences.
	SUSTAINABILITY Respect for nature and seasonal ingredients.

REGIONAL CUISINE DIVERSITY



BLACK SEA
Corn, anchovies, greens and hearty dishes.



AEGEAN
Olive oil, herbs, vegetables and seafood.



SOUTHEAST ANATOLIA
Rich spices, kebabs, bulgur and pistachios.



CENTRAL ANATOLIA
Meat, grains, pastries and dairy products.



EASTERN ANATOLIA
Hearty stews, dairy products and traditional breads.



MARMARA
Balanced flavors with influence from land and sea.

MEAL EXPERIENCE IN TÜRKİYE

- 1 WELCOME**
Tea, warm smiles and a sincere welcome.
- 2 MEZE & STARTERS**
A variety of small dishes to begin the journey.
- 3 MAIN COURSE**
Flavorful main dishes, cooked with care.
- 4 BREAD & SIDE DISHES**
Freshly baked bread and perfect accompaniments.
- 5 DESSERT**
Sweet endings that touch the heart.
- 6 TEA & CONVERSATION**
Long talks, strong bonds and unforgettable moments.



DID YOU KNOW?



In 2013, the art of traditional Turkish coffee was added to the UNESCO Representative List of the Intangible Cultural Heritage of Humanity.



Türkiye's cuisine continues to carry centuries of heritage into the future.

“ Good food tells a story, creates memories and connects hearts across the world. ”

BEYOND THE PLATE, A CULTURE OF HOSPITALITY

THE HEART OF TÜRKİYE

In Türkiye, food is an expression of love, respect and togetherness. Every meal is a celebration of life, where guests are family and the table is the center of connection.



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TRADITIONAL COOKING METHODS

GRILLING



Perfect for meats and vegetables, bringing out natural flavors.

SLOW COOKING



Time-honored method for tender, rich and aromatic dishes.

STONE OVEN



Used for breads, pides and many traditional baked dishes.

STEAMING



Preserves nutrients and highlights the freshness of ingredients.

PILAF COOKING



Rice and bulgur cooked to perfection, a staple of every Turkish table.

“

We do not invite people to our homes; we invite them to our hearts.



FOOD FESTIVALS IN TÜRKİYE

- GastroAntep Festival (Gaziantep)**
A celebration of world-famous Gaziantep cuisine.
- İzmir International Olive Oil Festival**
Honoring Türkiye's olive oil heritage.
- Alaçatı Herb Festival (İzmir)**
A feast of local herbs, flavors and culture.

THE AROMA OF TÜRKİYE

SPICES & HERBS THAT INSPIRE

SUMAC Tangy and fruity, adds vibrant color.	PUL BİBER Mild chili flakes for flavor and warmth.	MINT Refreshing and aromatic, perfect in many dishes.	THYME Earthy and fragrant, a staple in Turkish cuisine.
CUMIN Warm and nutty, enhances meats and stews.	ALEPPO PEPPER Moderate heat with a sweet, smoky undertone.	CINNAMON Adds warmth and sweetness to dishes.	BAY LEAF Subtle aroma that enriches cooking.

REGIONAL DISHES TO EXPLORE

BLACK SEA Hamsi Tava Fried anchovies, crispy and delicious.	EĞEAN Zeytinyağlı Enginar Artichoke in olive oil with vegetables.
SOUTHEAST ANATOLIA Çiğer Kebabı Flavorful grilled liver kebab.	CENTRAL ANATOLIA Manti Tiny dumplings with yogurt and spiced butter.
AEGEAN Gözleme Savory stuffed flatbread.	MARMARA Çorba Çeşitleri Hearty and warming soups.

RECOGNIZED BY THE WORLD



Turkish cuisine is recognized by UNESCO as an Intangible Cultural Heritage of Humanity, ensuring its preservation for future generations.



DINING ETIQUETTE

- Meals are best enjoyed together with family and friends.
- It is polite to wait for the host to start the meal.
- Complimenting the food is a beautiful way to show respect.
- Leaving a little on your plate shows you were well satisfied.

TÜRKİYE TEA CULTURE



- Tea (çay) is more than a drink; it is a symbol of friendship and conversation.
- Served in tulip-shaped glasses, hot and always accompanied by a smile.
- From morning to night, tea brings people together at every moment.

DID YOU KNOW?

Türkiye has 81 provinces, each with its own unique dishes, ingredients and culinary traditions.



Food is our common ground,
a universal experience. – James Beard



NOURISHING THE FUTURE, EMBRACING SUSTAINABILITY

TÜRKİYE'S FOOD VISION 2030

Türkiye is shaping the future of food with innovation, sustainability and a deep respect for nature. From farm to table, every step reflects a commitment to quality, health and a better tomorrow.

TÜRKİYE AT A GLANCE

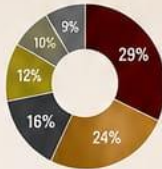
	Population (2026) 86.0 Million
	GDP (Nominal) USD 1.4 Trillion
	Agricultural Area 23% of total land
	Food & Beverage Sector Contribution to GDP ~7.2%
	Food Exports (2025) USD 26.1 Billion
	Agrifood Companies Over 70,000
	Chefs & Professionals Over 500,000

TÜRKİYE FOOD & AGRICULTURE IN NUMBERS

TOP AGRICULTURAL PRODUCTS (by production)

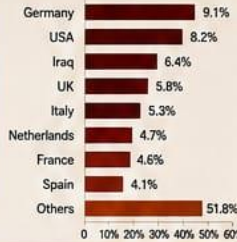
- Tomatoes
- Peppers
- Olives & Olive Oil
- Hazelnuts
- Grapes
- Wheat
- Pistachios
- Cotton

FOOD EXPORTS BY CATEGORY (2025)



- Fruits & Vegetables
- Processed Foods
- Nuts & Products
- Cereals & Pulses
- Oilseeds & Oils
- Others

TOP EXPORT DESTINATIONS



FOOD SECTOR EMPLOYMENT



OVER
500,000
PEOPLE

From farming and processing
to hospitality and gastronomy.

SUSTAINABILITY IN ACTION

- RESPONSIBLE FARMING**
Promoting efficient irrigation, soil health and biodiversity.
- REDUCING FOOD WASTE**
Innovation in storage, packaging and supply chain management.
- RENEWABLE ENERGY**
Investing in clean energy for food production facilities.
- TRACEABILITY & SAFETY**
Ensuring quality and transparency from farm to fork.

INNOVATION & THE FUTURE OF FOOD



SMART AGRICULTURE
Technology-driven farming for higher yields and efficiency.



FOOD TECHNOLOGY
New ingredients, functional foods and healthier choices.



VALUE ADDED PRODUCTS
Transforming local resources into high-quality branded products.



GLOBAL GASTRONOMY
Turkish cuisine inspires the world with creativity and authenticity.

GLOBAL FOOD TRENDS TÜRKİYE IS FOLLOWING

- Plant-Based Nutrition**
A growing market with innovative alternatives.
- Healthy & Functional Foods**
Focus on wellness, immunity and balanced diets.
- Authentic & Local**
Rediscovering local ingredients and traditional recipes.
- Culinary Tourism**
Travelers seek unique food experiences and culture.



FOOD FESTIVALS & EVENTS



GAZİANTEP FESTIVAL
Gaziantep
September

İZMİR OLIVE OIL FESTIVAL
İzmir
March

BLACK SEA ANCHOVY FESTIVAL
Rize
November

ANTALYA GASTRONOMY FESTIVAL
Antalya
December

MEET THE CHEFS



MEHMET GÜRS
World-renowned chef
blending tradition
and innovation.

EYLÜL ÖZTÜRK
Championing Turkish
flavors with creativity
and passion.

ARDA TÜRKMEN
Advocating sustainable
cuisine and conscious
ingredients.

TÜRKİYE'S GLOBAL REACH



Exporting quality, sharing culture,
building lasting partnerships worldwide.

“A nation's strength lies in its food, its culture and its people.
Türkiye brings all three together.”

