

A Culinary Journey through Erzurum: A Taste of History

Welcome to Erzurum! As you immerse yourself in the academic discourse of ICCECRICE 2026, we invite you to experience the rich, deep-rooted culinary heritage of Erzurum. Located at the crossroads of historic Silk Road routes, Erzurum's cuisine is shaped by its high-altitude climate, vibrant local agriculture, and centuries of cultural exchange.

With more than 60 different dishes registered as Geographical Indications by the Turkish Patent Agency, Erzurum is one of the culinary capitals of Türkiye. Here are the signature dishes you must experience during your stay:

1. Ayranaşı Çorbası: The Refreshing Start



Erzurum winters are legendary, but our summers are bright and mild. This hot yogurt soup, made with "aşotu" (coriander/cilantro), wheat, and tiny minced meat balls, is the perfect refreshing starter. It is light, nutritious, and deeply ingrained in local tradition.

2. Cağ Kebabı: The Masterpiece



This is the pride of Erzurum. Unlike traditional *döner*, this lamb kebab is cooked horizontally over a wood fire. The meat is marinated with onions, salt, and black pepper for hours before being grilled. It is served by slicing thin portions directly from the skewer onto a plate or into a *lavaş* (flatbread) wrap.

3. Döner Kebab: The Local Standard



While kebab is a regional speciality, our local Döner is equally legendary. Featuring high-quality local beef slow-roasted on a vertical skewer, it is prized for its tenderness and authentic flavour, typically served simply on a plate or as a dürüm (wrap) to highlight the quality of the meat.

4. Tatar Böreği: The Hearty Favourite

Not a traditional pastry, but rather a unique take on dumplings. It consists of handmade dough squares boiled to perfection, then generously topped with a mixture of garlic-infused yoghurt and a sizzling butter sauce flavoured with dried mint or chilli flakes. It is a comforting, soul-warming dish.



5. Kadayıf Dolması: A Sweet Conclusion



No visit to Erzurum is complete without tasting this dessert. Shredded wheat (*kadayıf*) is stuffed with local walnuts, rolled into small bundles, dipped in egg batter, fried until golden brown, and then soaked in a light sugar syrup. It is crunchy on the outside and tender on the inside.

Dining Tips for Our Guests

- **Where to Eat?**

There are tens of different restaurants around the city. Just too few to be named, listed below:

Çatyolu Dönerci Hacıbaba: This restaurant is famous for its döner kebab and cağ kebab. It is the closest restaurant to the conference venue. Only 5 minutes walking distance. <https://hacibabacatyolu.com>.

Gelgör Cağ Kebab Şakir Usta: This restaurant is famous for its cağ kebab. The closest branch to the Atatürk University Campus is located on Terminal Street. <https://gelgorcagkebab.com.tr>. This restaurant will provide 5% discount to ICCECRICE participants. Please do not forget to bring your badge!

Kadayıfçı Muammer Usta: This restaurant is famous for its cağ kebab and kadayıf dolması. The owner of the restaurant is famous for its kadayıf dolması. He brought together two famous local dishes (cağ kebab & kadayıf dolması) together. <https://www.kadayifcimammerusta.com.tr/>. It is located on Terminal Street.

BigChefs Erzurum: If you are looking for something intercontinental and *enjoy alcoholic drinks*, this is for you. Located next to the Hilton Garden Inn Hotel, BigChefs has several different options for you. This restaurant will provide a 15% discount to ICCECRICE 2026 participants. Please do not forget to bring your badge! <https://bigchefs.com.tr/subeler/bigchefs-erzurum/>

Güzelyurt Restaurant: If you want to try traditional local dishes, then Güzelyurt awaits you. Located at the historical city centre on Cumhuriyet Street, Güzelyurt Restaurant is the one with oldest restaurant serving the tradition of Turkish Cuisine. *You may enjoy alcoholic drinks here.* Please do not forget to book a table for dinner if you want to go as a group. <https://guzelyurt.com.tr/>

- **Hospitality:** Locals take great pride in their hospitality; don't be surprised if your meal is accompanied by unlimited complimentary tea served with lemon.
- **The Experience:** Erzurum food is meant to be shared. Engage with the local chefs and staff—they are often as passionate about their history as they are about their recipes!

We hope these flavours add a delicious layer to your experience in Erzurum. Enjoy the conference and enjoy the feast!