



MEHMET GÜRS

Mehmet Gürs, chef and partner of a number of successful restaurants and cafés including the unique Mikla in Istanbul. He is credited for kicking off the contemporary restaurant scene in Istanbul when he returned from the US in 1996.

Mehmet has coined the phrase "New Anatolian Kitchen", which is a visionary approach to cooking in the region, "the New Anatolian Kitchen has no boundaries; it is a way of perceiving food, it is a philosophy that can and should be interpreted in many ways.". This approach ensures that traditional and true 'noble' products are treated with utmost respect while being transformed with a blend of new and ancient techniques.

It has taken Mehmet years of extensive research and a dedicated creative process to develop the ideas behind this vision and approach to cooking. It is a collaborative exploration with a team of chefs, a full time anthropologist, villagers, mothers and fathers, resulting in an extensive network and a deep knowledge of the traditional habits, products, and techniques of the area. This is a successful cooperation between the keepers of the land and the chefs in the city.

Mikla was selected as one of the World's 100 Best Restaurants in 2015, 2016 and 2017.