VOGUE

An Insider's Guide To Alaçatı, Turkey's Hidden Coastal Gem

Where to stay, eat, shop and swim in the coastal town of Alaçatı, on Turkey's relatively undiscovered Çeşme peninsula.

by ELLIE PITHERS

2 days ago





THE LUCALITAING-OUL. ASIHA TAPTAGE

Take a seat beneath the fig tree in the gravel courtyard, admire the white linen-clad tables dotted with candles and the racks of plates hung up on stone walls, then step into Ayse Nur Mihci's kitchen and make your dinner choice. A local who wanted to revive the home cooking in the town, Mihci serves up traditional Turkish vegetarian dishes – stuffed and deep fried courgette flowers, fragrant zucchini and hazelnut salads, pumpkin slices with caramelized onions – and a mean slow-cooked lamb on her kitchen table. Don't leave without trying the smoked aubergine paste with local cheese. Or the Baklava.

Alaçatı Mahallesi, 1005 Sok. No:50, 35930

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The Regional Speciality: the Boğazkere grape

Turkish wine is gaining ground, and a dedicated wine tour is the best way to sample the local Boğazkere grape. Urla is the biggest winery, with a number of award-winning wines and a tasting facility that looks like something out of James Bond's *Spectre* (leave time for a visit to the neighbouring arborium, chock with rare palm trees and cacti). Usca is a smaller scale affair, with

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The Shop: Eskiden

A must for ceramics-lovers, this antique shop sells beautiful pottery and the region's traditional glass olive oil vases dating from 1850. Ask the owner for a tutorial on the glassware: the shapes mimic ancient Andalusian fertility vases. Also notable are the gorgeous vintage doors, in various shades of turquoise. Maxed out your baggage allowance? They have an Etsy store and ship worldwide.

Eskiden

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The Hotel: Alavya

A hotel that boasts the relaxing aura of a friend's holiday bolthole and the superior comfort of a Turkish guesthouse, Alavya is a rare find. The 25-room establishment is spread across four houses in traditional stone, and includes a yoga studio housed in an old cinema (there is a spa, too) and a divine L-shaped pool. The restaurant, Agrilia, hosts the best breakfast in Alaçatı: rare is the buffet table that comes equipped with a slab of honeycomb, suspended on wires so that guests can chip off sticky chunks. For service and charm, Alavya is unrivalled.

Alavya.com.tr

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The Hotspot: Yek

A new contender on the local restaurant scene, Yek is a fairy-light-speckled terrace restaurant with magnificent views of the city. The cooking is impressive: a wood-fired oven is central to pro-windsurfer-turned-chef Kemal Demirasal's process. The local Urla prawns cooked in a simple garlic sauce are the best thing on the menu, though the octopus with sea fennel is equally delicious. Don't skip dessert: deconstructed baklava with a dollop of ginger ice cream.

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The Family-Friendly B&B: Beyevi

Gregarious owner Celal knows anyone and everyone in Alaçatı, and is full of recommendations for guests at this 15-room boutique hotel, which is right in the heart of the old town. The

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The Day-Trip: Ephesus

Hire a car and make the hour-long trip to Ephesus, one of the region's best preserved classical cities. Dating from 10th century BC, Ephesus is home to a 25,000-seater amphitheatre and an extraordinary library whose façade evokes comparisons with Petra.

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The Fish Specialist: Ferdi Baba

This fish restaurant attracts a glitzy, occasionally ostentatious crowd, but that doesn't detract from the quality of the catch. Order the grilled squid or the sea bass and a selection of mezze, and wait for a fellow diner to order the showpiece: salted cod, set on fire.

Ferdibababalik.com

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Situated on Alacati's most vibrant street, Hacımemiş, Eflatun serves up sumptuous local pasta (tiny ear-shaped kernels) and seafood. Request a small table for two down the side alleyway beneath the bougainvillea, and watch the world go by.

Eflatun.com

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The Market

Don't miss the market on Saturday, which goes on for miles and is replete with every kind of deliciously fresh vegetable you can imagine. Buy a bulging bag of cherries for the equivalent of £1 and survey the tables of men shelling peas and preparing artichokes, a local favourite. Here is also the best place to bag spice mixes and Turkish hammam towels.

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