



ÇUKUROVA TURİSTİK OTELCİLER VE İŞLETMECİLER BİRLİĞİ
ÇUKUROVA HOTELIERS ASSOCIATION

Number: 22/2019

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Subject: Adana to be recognized as a UNESCO Gastronomy City

To whom it may concern,

Adana, is one of the leading cities of gastronomy. Its venerable gastronomy history and the daily city-life that comes with that history, is apparent all over this colorful town.

Adana's cuisine is just as rich as its history and culture. This variety stems from the fact that Adana has been a melting pot of many different cultures and nationalities for many years. These cultures all brought in their fair share of dishes and gastronomical qualities, which shaped Adana's cuisine over the years.

Adana's cuisine can be divided into five categories. The first is home cooking. Whether it is cooked in someone's home or in casual 'esnaf' restaurants.

The second category is Adana's famous grill. Ranging from Adana kebab to 'kusbasi', from liver skewers known as 'ciger sis' to spiced beef cutlets named 'kulbasti', the grills in Adana are always full of meat.

The third category is Street food. Street food in any country is a distinct symbol of its cuisine, and Adana's Street fare does not disappoint. Perhaps the most popular Street dish in Adana is sirdan (rice stuffed cow's stomach) and mumbar (rice stuffed intestines). Bici bici is another famous Adana dish you can find on the Street, it is a dessert made with shaved ice, rosewater, and powdered sugar. Salgam, a fermented drink, and halka tatlısı, a fried dessert of syrup-glazed dough, are also very popular.

The fourth category is seafood. Whether it is fish caught from the Seyhan Lake, Catalan Lake, or the Mediterranean, Adana (and its outer regions) have a variety of seafood to offer. Shrimps, prawns, blue crabs, seabass, grouper, carp, sturgeon are some of these fishes and seafood. There are also plants that produce black caviar.

The fifth and final category is the agricultural goods. Spicy and sweet pepper pastes (usually home-made), as well as sour orange jam and molasses, can be named in this category.

We, as Çukurova Hoteliers Association have been active in this field for 29 years. All hotels Adana, Mersin and Hatay are our members.

We support our hometown Adana to be recognized as a UNESCO Gastronomy City and wish them good luck on this project.

Yours Sincerely
Tayyar Zaimoğlu
President of Board

