

2026 澳門國際美食之都
嘉年華
INTERNATIONAL CITIES OF
GASTRONOMY FEST
MACAO



Hatay, Türkiye
Year of Designation: 2017



城市介紹 | INTRODUCTION OF THE CITY

- Hatay is one of the most distinctive cities of the Mediterranean, with its thousands of years of history, multilayered cultural heritage, and deeply rooted culinary tradition. Since ancient times, Hatay has served as one of the Mediterranean gateways of the Silk Road, developing as a meeting point for trade, beliefs, cultures, and civilizations. Antioch became an important center during the Roman period and gained a special place in world history through its rich architecture, mosaics, and landmarks such as St. Pierre Church.
- This historical legacy has also given Hatay's cuisine a unique depth. Shaped by the spice routes, the fertile Amik Plain, and the products of the Mediterranean, Hatay cuisine stands out with its many distinctive flavors such as künefe, tray kebab, hummus, oruk, zahter, and citrus fruits. In Hatay, gastronomy is not only about food; it is also a way of sharing, producing, passing down traditions, and preserving cultural identity. Indeed, in 2017, Hatay joined the UNESCO Creative Cities Network in the field of gastronomy, gaining international recognition for this strong identity. Since then, the city has further strengthened its gastronomy-based promotion strategy and continued to develop in line with this identity through festivals, cultural events, gastronomy houses, initiatives supporting local production, and urban approaches that make its culinary heritage more visible. In this respect, Hatay stands out as an important city that not only preserves its gastronomic heritage, but also places it at the center of its urban identity and future vision.



主廚介紹 | CHEF INTRODUCTION

Muhammed ÇİGDEM

- **Muhammed Çiğdem** works as an **Assistant Chef** at the **Defne Gastronomy House**, operating under **Hatay Metropolitan Municipality**.
- With a strong interest in local culinary traditions, Çiğdem actively takes part in the preparation and presentation of **traditional Hatay cuisine**, contributing to the preservation of regional flavors through daily kitchen practices.
- As an assistant chef, he supports the production process from preparation to service, paying close attention to authenticity, taste, and presentation. He is especially focused on learning and sustaining the culinary heritage of Hatay by working closely with experienced local chefs.
- Participating in various gastronomy events and promotional activities, Muhammed Çiğdem continues to develop his skills while contributing to the representation of Hatay cuisine at local and national platforms.

菜式介紹 | DISH INTRODUCTION

Tepsi Kebabı / Tray Kebab

- **Tepsi Kebabı** is one of the most deeply rooted and distinctive dishes of Hatay cuisine. Shaped by centuries of coexistence among different cultures, this dish reflects the shared culinary heritage and communal cooking traditions of the region.
- Traditionally, finely minced meat is kneaded with onion, garlic, parsley, and local spices, then evenly spread by hand onto copper or metal trays. It is baked in stone ovens over wood fire, a method that gives Tepsi Kebabı its unique aroma and rich flavor. This traditional cooking process highlights that Tepsi Kebabı is not merely a recipe, but a culinary ritual requiring experience and craftsmanship.
- Tepsi Kebabı holds a special place in family gatherings, festive occasions, and hospitality culture in Hatay. The practice of taking prepared trays to neighborhood ovens reinforces social bonds and reflects the strong sense of community that defines the region.
- As part of Hatay's gastronomic heritage recognized within the framework of UNESCO Creative Cities, Tepsi Kebabı represents the city's culinary identity through its use of local ingredients, collective preparation, and recipes passed down from generation to generation.

