

TASTING

Winter 2025 | Season of Depth



TERUAR

URLA

TERUAR: Peninsula, Greater Izmir



TERUAR Garden

- Parsley
- Purple cabbage
- Marjoram
- Mint

TERUAR Laboratory

- Kombucha
- Artichoke pate
- Tomato 65°
- Bread & Brioche
- Butter
- Cappelletti
- Fermented Sides
- Fermented Soda
- Anchovies

PENINSULA

- Olive oil - Uzbaş Farm
- **Red beet, Kohlrabi,** Fennel - Kuşçular
- **Celery** - İçmeler
- Sardine - Güzelbahçe, Urla
- Squid - Urla
- Stone Bass - Urla, Uzunada
- Mandarin - LÖSEV Çiftliği Seferihisar

IZMIR, AEGEAN

- **Brussel sprouts,** Potato, Jerusalem artichoke - Ödemiş
- Bergama Tulum - Bergama
- Chestnut - Tire
- Fig - Aydın

ANATOLIA

- Tea - Rize
- Apple - Artvin
- Forest mushrooms - Black Sea, Thrace
- Pumpkin - Adapazarı
- **Carrot** - Konya

* **%30 From Teruar Garden**
%70 From Producers

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Teruar Kombucha: Fermented Rize Tea, Organic Artvin Apple, Linden 

Artichoke Pate, Dill Citronette 

Chickpea Yeast Bread, Bergama Tulum Cheese, Tomato 65° 

Forest Mushrooms Tartlet 

Chicken Consommé

Teruar Brioche, Wild Thyme Butter & Uzbaş Farm Olive Oil 

Winter Vegetables & Fermented Sides 

Sardine, Purple Cabbage from Teruar Garden

Urla Olta Squid, Anchovy Cream

Pumpkin & Rib Stuffed Cappelletti

Stone Bass & Fennel

or

Tongue, Oxtail, Cheek Terrine & Lacto-Fermented
Potato Puree, Brussel Sprouts

Mandarin, Ginger, Marjoram 

Jerusalem Artichoke, Turkish Coffee 

Teruar Soda: Fermented Sun-Dried Fig, Star Anise, Cardamom 

Cannelle 

Mulled Wine Jelly 

Chestnut 

4850

Wine Pairing, 3500

The Tasting menu can only be served with the preference of the entire table in order not to disrupt the service flow. The prices stated are for one person and in Turkish Lira. %10 service charge is added to your bill in addition to total.

 vegetarian