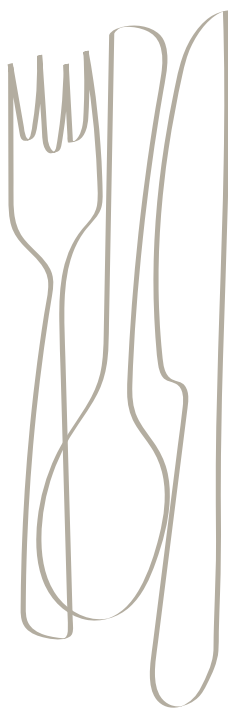


TASTING

Fall 2025 | Alchemy of Earth



TERUAR

URLA

TERUAR: Peninsula



TERUAR Garden

TERUAR Laboratory

- Artichoke Pate
- Pepper Kosho
- Verjuice
- Teruar Brioche
- Beer Bread
- Mushroom Garum
- Bouquet
- Lacto-Fermented Red Cabbage, Beetroot
- Wine Leaves Furikake
- Carob
- Cotton Candy
- Yogurt

İZMİR

- Tahini - Mehmet Helvacı
1928 Basmane, Izmir
- Leek - Ödemiş
- Celery - Bozcayaka, Ödemiş
- Walnut - Tire, Kaplan Plateau

ANATOLIA

- Tea - Rize
- Macahel Honey, Linden, Organic Apple - Artvin
- Bonito - Marmara Sea, Black Sea
- Forest Mushrooms - Black Sea, Thrace, Denizli
- Onion - Tokat
- Pear - Bursa

FALL 2025 | Alchemy of Earth

Teruar Kombucha: Fermented Rize Tea, Macahel Honey, Linden

Artichoke Pate, Dill Citronette

Pepper Kosho from the Garden, Tuna Tartar

Lacto-Fermented Beetroot, Armola Cheese

Leek

Verjuice, Dashi

Teruar Brioche & Beer Bread, Uzbař Farm Olive Oil

Bouquet from the Garden, Bonito, Fresh Walnut

Forest Mushrooms Mousse, Mushroom Garum

Squid, Ink Sauce

Celery & Brown Butter Tortellini, Wild Fennel

Tuna, Lacto-Fermented Red Cabbage, Wine Leaves Furikake

or

Beef Tongue, Tokat Onion, Pomegranate, Furma Farm Pomegranate Balsamic

Cranberry, Yogurt, Gin

Organic Artvin Apple, Urla Symposium - *Bornova Misketi*

Teruar Soda: Fermented Pear, Fennel

Chocolate, LÖSEV Farm Mandarin

Karaburun Lemon Jelly

Cotton Candy, Mastic

Carob from the Garden, Tahini

6950

Wine Pairing, 4300

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.