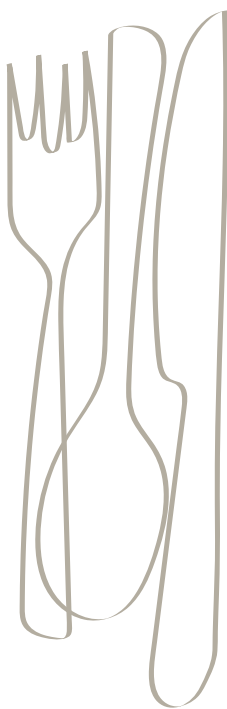


TASTING

Fall 2025 | Alchemy of Earth

Vegetarian



TERUAR

URLA

TERUAR: Peninsula



TERUAR Garden

TERUAR Laboratory

- Artichoke Pate
- Pepper Kosho
- Verjuice
- Teruar Brioche
- Beer Bread
- Mushroom Garum
- Bouquet
- Lacto-Fermented Beetroot
- Wine Leaves Furikake
- Carob
- Cotton Candy
- Yogurt
- Tomato 65°

İZMİR, AEGEAN

- Tahini - Mehmet Helvacı
1928 Basmane, İzmir
- Leek, Potato - Ödemiş
- Celery - Bozcayaka, Ödemiş
- Walnut - Tire, Kaplan Plateau
- Bergama Cheese - Bergama
- Pelit Cheese - Tangala
Cheesemakers, Fethiye

ANATOLIA

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

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Teruar Kombucha: Fermented Rize Tea, Macahel Honey, Linden

Artichoke Pate, Dill Citronette

Pepper Kosho from the Garden, Potato

Lacto-Fermented Beetroot, Armola Cheese

Leek

Green Beans

Teruar Brioche & Beer Bread, Uzbař Farm Olive Oil

Bouquet from the Garden, Kohlrabi, Fresh Walnut

Forest Mushrooms Mousse, Mushroom Garum

Tomato 65°, Bergama & Pelit Cheese

Celery & Brown Butter Tortellini, Wild Fennel

Stuffed 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

6550

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.