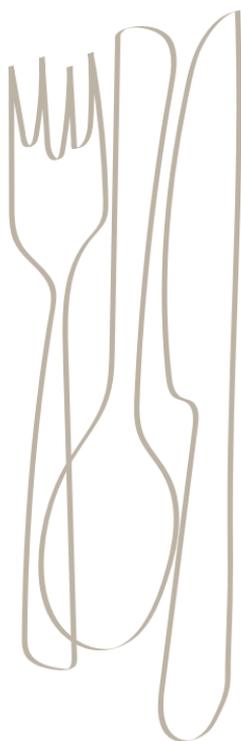


TASTING

Winter 2026 | Roots and Layers



TERUAR
URLA

TERUAR: Peninsula, Greater Izmir



TERUAR Garden

- Red Beet
- Kohlrabi
- Red Cabbage
- Fennel
- Red Plum
- Olive Oil

TERUAR Laboratory

- Kombucha
- Brioche
- Sourdough Bread
- Artichoke Pate
- Pepper Kosho
- Mushroom Garum

PENINSULA

- Leek, Fennel, Cranberry, Cauliflower, Pomegranate, Red Beet - Kuşçular
- Kale - Rüstem
- Celery - İçmeler
- Raspberry - Berry Hill, Bademler
- Citrus - Seferihisar, Karaburun
- Tuna - Karaburun
- Mastic - Çeşme

FORAGED

- Wild Fennel - Kuşçular

IZMIR

- Pasture-Raised Chicken, Egg - Ece Farm / Foça
- Jerusalem Artichoke - Ödemiş
- Chestnut - Ödemiş, Tire

ANATOLIA

- Tea - Rize
- Truffle - Samsun
- Forest Mushrooms - Black Sea, Thrace
- Black Garlic - Taşköprü / Kastamonu
- Pumpkin - Adapazarı
- Quince - Sakarya
- Purple Carrot - Konya
- Citrus - Antalya

WINTER 2026 | Roots and Layers

Teruar Kombucha: Fermented Rize Tea, Red Beet

Spring Onion Crisp, Armola Cheese

Artichoke Pate, Dill Citronette

Pepper Kosho from the Garden, Tuna Tartar

Pumpkin Consomme, Ponzu from the Laboratory

Pasture-Raised Chicken, Potato Furikake

Fermented Purple Carrot, Dashi

Teruar Brioche & Sourdough Bread, Teruar Olive Oil

Kohlrabi, Tuna Crisp

Sardine, Kale, Red Cabbage

Forest Mushrooms Pide, Mushroom Garum, Egg

Celery & Wild Fennel Tortellini

Tuna, Leek, Fennel

or

Beef Tongue, Jerusalem Artichoke, Black Garlic

Citrus

Cranberry, Raspberry, Chocolate, Truffle

Teruar Soda: Fermented Red Plum from the Garden & Pomegranate

Chestnut

Cotton Candy, Mastic

Cauliflower, White Chocolate, Turkish Coffee

Quince, Kaymak

7300

Wine Pairing, 5000 / 'Funky' Pairing, 3950

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.