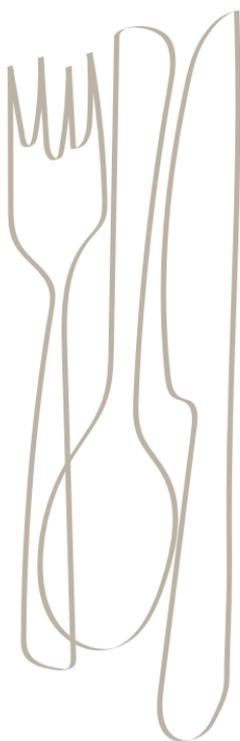


# TASTING

Winter 2026 | Roots and Layers

*Vegetarian*



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
- Mastic - Çeşme

### FORAGED

- Wild Fennel - Kuşçular

### IZMIR

- Egg - Ece Farm / Foça
- Jerusalem Artichoke - Ödemiş
- Chestnut - Ödemiş, Tire
- Pelit Cheese - Tangala Dairy Farm / Fethiye

### ANATOLIA

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

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Teruar Kombucha: Fermented Rize Tea, Red Beet

Spring Onion Crisp, Armola Cheese

Artichoke Pate, Dill Citronette

Pepper Kosho from the Garden, Herbs from the Garden

Pumpkin Consomme, Ponzu from the Laboratory

Pesto Croquette, Potato Furikake

Fermented Purple Carrot

Teruar Brioche & Sourdough Bread, Teruar Olive Oil

Kohlrabi

Pelit Cheese Brulee

Forest Mushrooms Pide, Mushroom Garum, Egg

Celery & Wild Fennel Tortellini

Jerusalem Artichoke, Leek, Kale

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

6800

*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.