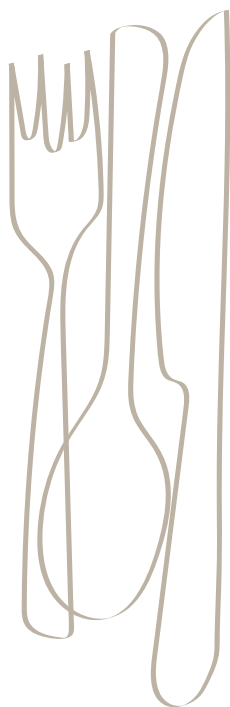


TASTING

Spring 2026 | Season in Bloom



TERUAR
URLA

TERUAR: Peninsula, Greater Izmir



TERUAR Garden

- Artichoke
- Pepper
- Red Plum
- Olive Oil
- Lemon Balm
- Mint
- Sage

TERUAR Laboratory

- Kombucha
- Focaccia
- Sourdough Bread
- Ponzu
- Pepper&Satsuma Kosho
- Mushroom Garum
- Mushroom Tarhana
- Green Furikake
- Fermented Pine Cone

PENINSULA

- Spring Onion, Asparagus, Artichoke, Broad Bean, Pomegranate, Grape Leaf - Kuşçular
- Celery - İçmeler
- Zucchini, Wild Fennel, Blue Tail Shrimp - Özbek
- Strawberry - Demircili
- Wild Thistle - Uzunkuyu
- Tuna - Karaburun
- Mastic - Çeşme

FORAGING

- Wild Fennel - Kuşçular
- Aegean Herbs - Urla, Ödemiş
- Wild Asparagus - Kuşçular
- Pine Cone - Kuşçular

IZMIR, AEGEAN

- Pasture-Raised Chicken - Ece Farm / Foça
- Bergama Tulum Cheese - Bergama
- Peas, Wild Leek, Fresh
- Garlic - Ödemiş
- Satsuma - Bodrum
- Bergamot, Ginger - Antalya
- Morel Mushroom - Denizli, Muğla, Antalya

ANATOLIA

- Black & Green Tea - Tea Chef / Rize
- Macahel Honey, Pollen - Macahel / Artvin
- Chamomile - Melez Tea

SPRING 2026 | Season in Bloom

Teruar Kombucha: Fermented Rize Tea, Chamomile

Aegean Herbs, Dill Citronette, Fermented Pine Cone

Bergama Tulum Cheese, Spring Onion

Tuna Tartar, Pepper & Satsuma Kosho from the Garden

Lacto-Fermented Strawberry, Yuzu

Peas, Dashi

Spring Bouquet Ikebana

Zucchini and Blossom, Ponzu from the Lab

Sourdough Bread, Wild Leek & Corn Foccaccia, Teruar Olive Oil

Urla Gum Artichoke, Tuna Cream & Tuna Crisp

Blue Tail Shrimp, Broad Bean, Bisque

Morel Mushroom & Pasture-Raised Chicken Kazandibi,
Mushroom Tarhana, Mushroom Garum

Celery & Wild Fennel Tortellini

Fish of the Day, Wild Thistle, Pil Pil

or

Lamb Ribs, Asparagus, Wild Fennel, Green Furikake

Bergamot, Ginger, Green Tea

Macahel Honey, Pollen, Chamomile

Teruar Soda: Fermented Red Plum, Pomegranate

Strawberry, Lemon Balm

Cotton Candy, Mastic

Caramel, Sage

Chocolate, Lemon, Marjoram

8100฿

Wine Pairing, 5000฿ / 'Funky' Pairing, 3950฿