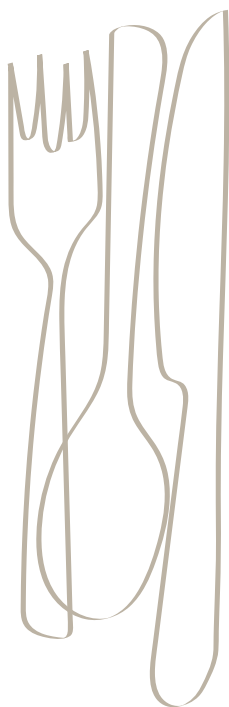


TASTING

Spring 2026 | Season in Bloom

Vegetarian



TERUAR

URLA

TERUAR: Peninsula, Greater Izmir



TERUAR Garden

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

TERUAR Laboratory

- Kombucha
- Foccaccia
- Sourdough Bread
- Ponzu
- Pepper&Satsuma Kosho
- Green Furikake
- Fermented Pine Cone

PENINSULA

- Spring Onion, Asparagus, Artichoke, Broad Bean, Pomegranate, Grape Leaf - Kuşçular
- Celery - İçmeler
- Zucchini - Özbek
- Strawberry - Demircili
- Wild Thistle - Uzunkuyu
- Mastic - Çeşme

FORAGING

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

IZMIR, AEGEAN

- Bergama Tulum Cheese - Bergama
- Pelit Cheese - Tangala Dairy Farm / Fethiye
- Peas, Wild Leek, Fresh
- Garlic - Ödemiş
- Satsuma - Bodrum
- Bergamot, Ginger - Antalya

ANATOLIA

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

SPRING 2026 | Season in Bloom
Vegetarian

Teruar Kombucha: Fermented Rize Tea, Chamomile
Aegean Herbs, Dill Citronette, Fermented Pine Cone

Bergama Tulum Cheese, Spring Onion

Potato, Pepper & Satsuma Kosho from the Garden

Lacto-Fermented Strawberry, Yuzu

Peas

Spring Bouquet Ikebana

Zucchini and Blossom, Ponzu from the Lab

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

Urla Gum Artichoke, Almond Cream

Broad Bean Veloute

Pelit Cheese Brulee

Celery & Wild Fennel Tortellini

Wild Thistle, Asparagus

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

7000฿

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