TASTING

Fall 2026 | Deepening Season

Vegetarian



TERUAR

URLA

TERUAR: Peninsula, Greater Izmir



TERUAR Garden

- Red Beet
- Red Cabbage
- Cauliflower
- Kohlrabi
- Pepper
- Celery
- Marjoram
- Lemon Melissa
- Red Plum
- Carob
- Bouquet

TERUAR Laboratory

- Kombucha
- Pepper Kosho
- Brioche
- Sourdough Bread
- Soda
- Wild Fennel Flower

PENINSULA

- Red Beet, Red Cabbage, Cauliflower, Pomegranate, Celery, Kohlrabi - Kuşçular
- Olive Oil - Uzbaş Farm
- Tahini - Mimas Garden / Urla
- Merlot - Urla Winery
- Mandarin - Seferihisar LÖSEV Farm
- Karaburun Lemon - Eğlenhoca / Karaburun

FORAGING

- Wild Fennel Flower - Kuşçular

FAR AWAY

- Timut Pepper - Nepal

İZMİR, AEGEAN

- Pelit Cheese - Tangala Dairy Farm / Fethiye
- Satsuma - Bodrum
- Fresh Walnut - Tire Kaplan Plateau
- Potato - Ödemiş

ANATOLIA

- Macahel Honey - Artvin
- Apple - Berta, Artvin
- Truffle - Samsun
- Tokat Onion - Tokat
- Forest Mushrooms - Black Sea, Thrace, Denizli
- Ginger - Antalya
- Citrus - Portakal Bahçem / Antalya
- Sumac - Hatay

38.25227, 26.74039

FALL 2026 | Deepening Season

Vegetarian

Teruar Kombucha: Macahel Honey, Linden

Red Beet

Potato Tartare, Pepper Kosho from the Garden

Tokat Onion

Bouquet from the Garden, Satsuma, Ginger

Vegetable Consomme

Pelit Cheese, Macahel Honey, Truffle

Brioche & Sourdough Bread from the Lab, Uzbaş Olive Oil

Celery, Wild Fennel Flower

Kohlrabi, Red Cabbage, Fresh Walnut

Forest Mushrooms Mousse, Mushroom Garum

Karaburun Lemon & Fresh Ricotta Capelletti, Timut Pepper

Root Vegetables from the Garden

Citrus

Red Plum from the Garden, Sumac, Chocolate

Teruar Soda: Fermented LÖSEV Farm Mandarin, Marjoram

Lemon Melissa Cone

Merlot & Pomegranate Jelly

Artvin Berta Apple

Carob from the Garden, Tahini

8300₺

Wine Pairing, 5300₺ / 'Funky' Pairing, 3700₺