



Telezzüz drew its strength and inspiration from nature. It sprouted with simplicity
and took root with sensitivity.

As we look back on our first year, this journey has found meaning through nature's
muse, the devotion of our team, and the presence of you — our guests.

Nourished by the ancient and unifying tradition of sharing a meal,
we set our table not only with flavor, but with conscience, care,
and a deep sense of togetherness.

Every plate that graces this table is a reflection of shared values, diverse cultures, a
memory spanning millennia, and the unmistakable soul of Istanbul.

We thank you for the meaning your presence brings to Telezzüz.

We are truly grateful to share this table with you.

May your journey with us be a delightful voyage through
the spirit of Istanbul.

telezzüz

BOSPORUS

MAY

Sour Cherry, Asparagus, Snow Pea

Porta Caeli Felici 2023, Cabernet Sauvignon, Çanakkale Eceabat

PASSAGE

Potato, Carrot, Dill Mayo, Pickled Onions

Paşaeli Blush 2024, Çalkarası, Denizli Çal

DOLMABAŖE

Artichoke, Sorrel, Yellow Lentil Hummus, Seasonal Greens

Sobran Alaşehir 2024, Sultaniye, Manisa Alaşehir

KADIKÖY

Stuffed Chard and Morel Mushroom, Lemon

Ma'adra Karbonik Maserasyon 2023, Öküzgözü, Balıkesir Gömeç

GRAND BAZAAR

Colourful Pasta, Green Beans, Broad Beans, Caramelised Onion

Porta Caeli Sestos (Field blend) 2023, Çanakkale Eceabat

TOPKAPI

Spicy Rice Filled Onion, Almond

Kastro Tireli Low Intervention (Vahşi Maya) 2022,

Kalecik Karası, Manisa Akhisar

ÜSKÜDAR

Gum Mastic Pudding, Strawberry, Passion Fruit, Mahaleb Sable

Urla Symposium 2023, Bornova Misketi, İzmir Urla

ISLAND

Lavander Cream, Black Mullberry Sorbet, Seaweed Cornet

Yaban Kolektif "Saman Sarısı" (Solera) 2020, Sungurlu, Çorum

*The dishes in the tasting menu are served exclusively with the menu.
A 12% service fee will be applied to all bills. Menu features only local products.
Our products may contain certain substances or ingredients
that can cause allergies. For detailed information, please inquire with our staff.*

telezzüz

-BOSPORUS-

1- MAY

2- PASSAGE

3- KADIKÖY

4- DOLMABAĞÇE

5- GRAND BAZAAR

6- TOPKAPI

7- ÜSKÜDAR

8- ISLAND



GOLDEN HORN

MAY

Sour Cherry, Asparagus, Snow Pea

Porta Caeli Felici 2023, Cabernet Sauvignon, Çanakkale Eceabat

PASSAGE

Potato, Carrot, Dill Mayo, Pickled Onions

Paşaeli Blush 2024, Çalkarası, Denizli Çal

DOLMABAHCÉ

Artichoke, Sorrel, Yellow Lentil Hummus, Seasonal Greens

Sobran Alaşehir 2024, Sultaniye, Manisa Alaşehir

GRAND BAZAAR

Colourful Pasta, Green Beans, Broad Beans, Caramelised Onion

Porta Caeli Sestos (Field blend) 2023, Çanakkale Eceabat

ÜSKÜDAR

Gum Mastic Pudding, Strawberry, Passion Fruit, Mahaleb Sable

Urla Symposium 2023, Bornova Misketi, İzmir Urla

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—GOLDEN HORN—

- 1- MAY
- 2- PASSAGE
- 3- DOLMABAĞÇE
- 4- GRAND BAZAAR
- 5- ÜSKÜDAR



FOR EVERYONE*

KUZGUNCUK

Cannoli, Dried Black Eyed Bean Puree, Carrot

ORTAKÖY

Asparagus, Potato, Nutritional Yeast, Cucumber

ŞİLE

Romain Lettuce, Black Mullberry, Artichoke, Spring Greens

500T

Carrot, Potato Choux, Dried Black Eyed Bean Chantilly,
Green Leafs Sorbet

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** This menu has been thoughtfully prepared for our guests
who follow special dietary requirements.*

telezzüz

- FOR EVERYONE -

- 1- KUZGUNCUK
- 2- ORTAKÖY
- 3- ŞİLE
- 4- 500T

