

Prestigious Gastronomy Award from Gault&Millau to Terminal Kadıköy

Bringing a fresh perspective to Istanbul's gastronomy and lifestyle scene, **Terminal Kadıköy** has been awarded the “**Special Venue Award**” as part of the **Gault&Millau Türkiye 2026 Gastronomy Guide Awards**, one of the world's most respected gastronomic authorities—achieving this distinction within its very first year of opening.

Commenting on the award, **Pelin Akın Özalp**, Chair of the Board of Terminal Kadıköy, stated: “We envisioned Terminal Kadıköy not only as a strong culinary destination with a rich selection of cuisines, but also as a gathering place where people can enjoy quality time, share moments, and connect with the city. This award shows that our vision of creating a gastronomy and lifestyle space in harmony with the city's rhythm has found meaningful recognition.”

Positioned as the newest meeting point of Istanbul's gastronomy and lifestyle culture, Terminal Kadıköy was honored with the “**Special Venue Award**” at the **Gault&Millau Türkiye 2026 Gastronomy Guide Awards**, less than a year after opening its doors.

The award was presented last night at a ceremony held at **Çırağan Palace Kempinski**, and received by **Pelin Akın Özalp**, Chair of the Board, **Levent Veziroğlu**, Vice Chair, and **Erkan Erciyas**, General Manager of Terminal Kadıköy.

More Than a Gastronomy Destination

The France-based restaurant rating guide **Gault&Millau**, internationally recognized as a leading authority, highlights venues in its “special establishments” category not only for their culinary quality, but also for the experience they offer, the coherence of their concept, their sustainability approach, and their relationship with the city they inhabit. Terminal Kadıköy's recognition within this category demonstrates that its unique approach—bringing gastronomy together with social life—has earned appreciation on an international scale.

Located in the heart of Kadıköy and developed through the transformation of a long-neglected urban area, Terminal Kadıköy offers a vibrant gastronomy scene that blends into everyday city life along Istanbul's major transportation hubs. With a diverse culinary selection ranging from street food to refined dining concepts, it has become an integral part of the city's rhythm.

Pelin Akın Özalp: “We Created a Gastronomy and Lifestyle Space in Harmony with the City”

Terminal Kadıköy stands out for its approach to gastronomy not merely as a space of consumption, but as an experience that fosters urban transformation, social interaction, and economic vitality. Bringing together local producers, emerging chefs, original concepts, and established restaurant brands, the project adds a new dynamism to Istanbul's food and beverage ecosystem.



Evaluating the award, Pelin Akın Özalp said:

“Receiving this award from an internationally respected gastronomic guide such as Gault&Millau, less than a year after our opening, is incredibly valuable for us. We designed Terminal Kadıköy not only as a strong culinary destination with a rich food offering, but also as a meeting place where people can enjoy time together, share experiences, and connect with the city. This award confirms that our vision of creating a gastronomy and lifestyle space that blends seamlessly with the city’s rhythm has been truly acknowledged.”