

## starters

**Fish Soup** 60

**Marinated Shrimps** 75

**Artichoke Pâté with Parmesan & Ricotta** 67,5  
*with crispy brioche slices*

**Prosciutto & Melon & Tangazola** 85

**Fritter Balls with Ricotta and Arborio Rice** 60

**Crisps & Dips** 60

Spicy Carrot

Beetroot & Almond

Blue Cheese & Bacon

*with crisps*

## salad

**Tabbouleh with Chicken** 87,5

tabbouleh with lime and cinnamon, iceberg lettuce, rocket, cherry tomatoes, grilled chicken breast marinated in soy and sesame oil, topped with hazelnuts

**Tulum Cheese Salad** 75

tulum cheese marinated with aromatic herbs, mixed greens, olive oil and lemon dressing, served with homemade corn bread

**Lamb & Homemade Noodle Salad** 92

lamb marinated in Worcestershire and wine vinegar, homemade noodles, fresh spinach and currants

**Spinach Salad** 77,5

feta cheese, pomegranate molasses, corn bread  
*with crispy bacon* 95

**Grilled Calamari Salad** 85

*iceberg lettuce and boiled potatoes*

**Zucchini Carpaccio with Wheat** 72,5

zucchini slices marinated in olive oil, sesame oil and rice vinegar, wheat, rocket and orange slices  
*shrimp* 92,5 / *smoked salmon* 92,5 / *tulum cheese with herbs* 80

**Grilled Steak Fillet Salad** 95

grilled steak fillet with Worcestershire and sesame oil, mesculin greens, aromatic herbs, wasabi mustard dressing

**Smoked / Grilled Salmon Salad** 90 / 95

rocket, cucumber and tomato salad, topped with salmon, capers, wasabi mustard dressing, served with corn bread

**Beetroot Salad with Goat Cheese** 67,5

**Artichoke Salad with Parmesan** 85

**Rocket Salad with Parmesan** 62,5

**Green Salad** 55

## to share

2-4 people;

*your choice of 3 cheese / charcuterie*

4-6 people;

*your choice of 3 cheese / charcuterie*

Party Platter; for 8 or more;

*your choice of 5 cheese / charcuterie*

### Charcuterie

187,5 / 275 / 485

roast beef, prosciutto, duck, turkey, bresaola, mortadella, pepperoni, smoked lamb neck

### Cheese

162,5 / 235 / 325

parmesan, fresh goat, emmental, aged kaşar, provolent, manchego, pelit, blue cheese, tangazola, amber, mera

## Quiche of the Day & Salad

82,5

## Soup du Jour

35



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## burger

### Mangerie Burger 85

220 gr hamburger patty, grilled onion rings, tomato, melted cheddar cheese, mustard dressing, with french fries  
*with bacon* 100

### Chicken Burger 75

200 gr chicken patty, avocado and coriander, with french fries  
*with bacon* 90

## noodles

*with seasonal vegetables & sunflower seeds*

**Shrimp** 100 **Beef** 95 **Chicken** 87,5 **Vegetables** 75

## meat & fish & poultry

**Organic Chicken Stew** 87,5  
with potatoes and carrots

**Duck Confit** 95  
with spinach roots

**Grilled Steak Fillet** 120  
with root vegetables

**Beef or Pork Sausage** 92,5  
with skin on mashed potatoes and gravy

**Baked Lamb** 120  
with root vegetables

**Grilled Salmon** 95  
seasonal vegetables

**Spicy Seafood Stew** 125  
sea bass, shrimp, calamari, cherry tomato sauce, couscous with parsley

**Vegetable Layers with Goat Cheese** 95  
grilled vegetables baked with olive oil, citrus zest, balsamic vinegar, pomegranate syrup and goat cheese, rocket, served with corn bread

## sides

rice pilaf 35  
*from terme rice*

skin on mashed potatoes 35

small salad 30

french fries 35

freekah with vegetables 35

root vegetables 35



*eggs*

- Sunny Side Up** 35
- Cheese** 37,5
- Sucuk** 45
- Bacon** 60

- Scrambled** 40  
*plain or with spinach*
- Omelette** 40  
with potato and kaşar cheese

- Menemen** 40  
green pepper, tomato, oregano, mint, on toasted bread  
*extra cheese* 45

*benedicts*

- Benedict**  
poached eggs, hollandaise sauce,  
on lightly toasted rye sourdough bread  
*crispy bacon* 77,5  
*prosciutto* 82,5  
*bresaola* 77,5  
*sucuk* 75  
*roast beef* 75

- Florentine** 72,5  
spinach, poached eggs,  
hollandaise sauce, on lightly toasted  
rye sourdough bread
- Royal** 77,5  
smoked salmon, poached eggs,  
hollandaise sauce, on lightly toasted  
rye sourdough bread

- 4 Benedict Box** 200 *your choice of 4*  
Bacon / Salmon / Spinach / Bresaola / Prosciutto Crudo / Avocado
- 6 Benedict Box** 300  
Bacon / Salmon / Spinach / Bresaola / Prosciutto Crudo / Avocado

- Pancake** 50  
with seasonal fruits
- Yulaf Ezmesi** 42,5  
with seasonal fruits
- Granola** 47,5  
with seasonal fruits

- Crispy Bacon** 75
- Grilled Sucuk** 50
- Fresh Fruit Salad** 45

*mangerie breakfast*

tomato with olive oil and oregano,  
cucumbers, olives, selection of cheese,  
butter, clotted cream, jam,  
nutella, hazelnut spread,  
fresh fruit salad  
100

*bruschetta & sandwich & toasts*

- Bruschetta**  
Multi colored peppers and goat cheese 75  
Multi colored tomatoes, red onion, celery 75
- Smoked Salmon Sandwich** 85  
smoked salmon, avocado, cucumber, tomato,  
caramelized onion, cream cheese with pistachio,  
country bread
- Vegetables and Goat Cheese** 85  
grilled vegetables baked with balsamic, goat  
cheese, sourdough rye bread
- Grilled Buffalo Sucuk & Aged Kaşar** 65

- Bacon Focaccia Toast** 90  
bacon, spinach, tangazola cheese, grilled aubergine
- Prosciutto Focaccia Toast** 90  
prosciutto, mozzarella, parmesan, spinach
- Cheese Focaccia Toast** 80  
mozzarella, kaşar, grilled red peppers, spinach
- Mangerie Toast** 65  
provolent cheese, poached eggs, mustard, spinach  
*with avocado / prosciutto / bresaola / roast beef*

- Roast Beef Sandwich** 90  
Mangerie ade roast beef, mustard with coriander,  
mint, on whole bran sandwich bread  
*served with potato salad*
- Fish & Bread** 90  
grilled sea bass, aubergine puree, green olive  
tapenade, grilled sweet peppers, rocket, Mangerie  
made corn bread
- Blue Cheese Steak Sandwich** 97,5  
steak fillet slices, blue cheese, rocket, grilled  
tomatoes, mustard with garlic, on focaccia

*mangerie patisserie*

- Focaccia 20
- Corn Bread 20
- Parmesan & Green Olives Muffin 27,5
- Coffe & White Chocolate Muffin 27,5
- Savoury Pastry with Goat Cheese 27,50
- Croissant 25
- Carrot Cake 40
- Pear Loaf 40
- Double Chocolate Brownie 47,5
- Chocolate Baileys Mud Cake 55
- Crumble 45
- Rice Pudding with Almonds 37,5
- Seasonal Fruit Tatin 40
- Biscotti 10 / 45
- Meringue 15

*cakes*

*order 24 hours ahead*

- Bitter Chocolate Profiterole Cake 450
- Double Chocolate Brownie 400
- Carrot Cake 300
- Pear Loaf 300
- Chestnut & Rum Cheesecake 450
- Cheesecake with Berries 450
- Mosaic Cake with Meringues and Bitter Chocolate 500
- Tatin *apple, pear, pineapple* 300
- Sour Cherry Crumble 350
- Chocolate Baileys Mud Cake 400

*quiche*

*(for 6-8 people)*

*order 24 hours ahead*

- Spinach 300
- Swiss Chard 300
- Leeks 300
- Salmon & Leeks 345
- Chiclen & Almonds 345
- Aubergine & Provolent 300
- Aubergine & Lamb 345
- Vegetable & Goat Cheese 300