

## MANGERIE BREAKFAST

tomatoes with olive oil and oregano, cucumber, marinated olives, ezine feta cheese, fresh goat cheese, aged kaşar, provolent cheese, butter, clotted cream, jams, nutella, hazelnut butter, seasonal fruits  
1350 tl √  
~ for 2-3 people ~

**Breakfast Bowl** 775 tl √  
olives, tomatoes, cucumber, feta cheese, olive oil & lemon dressing  
~ served every day until 5 pm ~

## SWEET THINGS

**Pancake** with banana 720 tl with berries 770 tl √  
nutella, clotted cream and honey

**Granola** 775 tl √  
with berries and yoghurt

**Seasonal Fruit Salad** 775 tl √

## PATISSERIE

**Muffin with Parmesan and Green Olives** 275 tl  
**White Chocolate and Coffee Muffin** 275 tl  
**Savoury Pastry with Goat Cheese** 240 tl  
**Croissant** 300 tl  
**Börekitas** 360 tl

## BRUSCHETTA & SANDWICH & GRILLED CHEESE

**Herbed Tulum Cheese & Colored Pepper Bruschetta** 845 tl √  
colored peppers, herbed tulum cheese, on sourdough rye

**Multi-Colored Cherry Tomato & Avocado Bruschetta** 845 tl √  
cherry tomatoes, avocado, red onion (optional), parmesan, celery stalk, on sourdough rye

**Buffalo Bocconcini & Mortadella Bruschetta** 855 tl √  
buffalo bocconcini, mortadella, pistachio pesto, arugula, on focaccia

**Smoked Salmon Sandwich** 965 tl  
smoked salmon, cucumber, tomatoes, arugula, caramelized onion, avocado, cream cheese with pistachio, on country bread

**Goat Cheese and Vegetable Sandwich** 830 tl √  
grilled seasonal vegetables baked with goat cheese, olive oil, balsamic, lemon and orange sauce, nuts, on whole wheat bread

**Mangerie Toast** 830 tl  
provolent cheese, fried egg, mustard, spinach, avocado, whole wheat bread  
mortadella / prosciutto / bresaola / roast beef / avocado  
plain 730 tl

**Sucuk Toast** 750 tl  
mozzarella, thin slices of sucuk, on sourdough rye

## EGGS



**Sunny Side Up**  
Plain 445 tl √  
with Cheese 555 tl √  
with Sucuk or Pastirma 635 tl  
with Bacon 665 tl √

**Scrambled Eggs** 515 tl √  
plain or with spinach

**Mangerie Omelette** 585 tl √  
with potatoes and kaşar cheese

**Benedicts**  
on brioche, poached eggs, hollandaise sauce  
Spinach 725 tl √  
Avocado 750 tl √  
Goat Cheese & Pine Nuts & Vegetables 725 tl √  
Smoked Salmon 795 tl  
Bresaola 775 tl  
Mortadella 775 tl √  
Roast Beef 775 tl  
Bacon 775 tl √  
Prosciutto Crudo 775 tl √  
Pastirma 775 tl  
Sucuk 775 tl

**Menemen** 475 tl √  
green pepper, tomato, oregano, mint  
with extra cheese 545 tl

## SIDES

**Crispy Bacon** 895 tl √  
**Grilled Sucuk** 750 tl  
**Avocado** 175 tl √

**Bacon Focaccia Toast** 945 tl √  
bacon, spinach, gorgonzola, grilled aubergine

**Prosciutto / Mortadella Focaccia Toast** 930 tl √  
prosciutto or mortadella, mozzarella, parmesan, spinach

**Cheese Focaccia Toast** 840 tl √  
mozzarella, emmental, kaşar, grilled red pepper, spinach

**Roast Beef Sandwich cold** 975 tl  
tenderloin fillets, mustard with coriander, mint, coriander, whole wheat bread, with potato salad

**Fish & Bread** 1000 tl  
grilled sea bass, aubergine puree, green olive tapenade, colored peppers, arugula, Mangerie made corn bread

**Blue Cheese Steak Sandwich** 1100 tl  
steak fillet slices, blue cheese, arugula, grilled tomatoes, mustard with garlic, on focaccia



## TO START

**Soup du Jour** (on weekdays only) 500 tl

**Fish Soup** 890 tl

**Marinated Shrimps** 980 tl  
with garlic, parsley and lemon

**Fritter Balls** 775 tl   
with ricotta & arborio rice

**Beetroot with Goat Cheese** 700 tl   
with mint, basil and pumpkin seeds

**Duck Patties** 815 tl   
with arugula with dressing and dates

**Quiche of the Day** 915 tl

## 'TIS THE SEASON



**Caramelised Fig & Oregano Goat Cream Cheese Bruschetta** 815 tl 

**Fig & Bocconcini Platter with Prosciutto Crudo or Bresaola** 965 tl 






**Melon & Gorgonzola & Prosciutto or Bresaola** 1025 tl 

**Watermelon & Cheese Salad** 795 tl   
ezine white cheese or fresh goat cheese

## TO SHARE

**Charcuterie Platter** 2500 tl (please choose 4)  
roast beef • prosciutto  • smoked turkey • bresaola • mortadella   
buffalo sucuk • pepperoni • gite de la noix & pepper • turkish pastrami

**Cheese Platter** 2400 tl (please choose 4)  
parmesan • fresh goat • emmental • edam  
aged kaşar • provolent • amber • manchego  
aged gouda • blue cheese • mera • gorgonzola

**Dips** 875 tl   
Humus  • Beets & Almond   • Blue Cheese & Bacon   
with crisps

## MAINS

**Grilled Chicken Breast** 1100 tl  
with arugula and parmesan

**Duck Confit** 1200 tl  
with baked fennel

**Grilled Steak Fillet** 1350 tl  
two pieces of 100 gr steak with sauteed carrots

**Meatball and Vegetable Stew in Beef Broth** 1300 tl  
with terme rice pilaf

**Pork  or Beef Sausage** 1000 tl  
with mashed potatoes with lemongrass & ginger


**Baked Lamb** 1300 tl  
with baked fennel

**Grilled Salmon** 1250 tl  
200 gr salmon fillet, with sauteed courgette

**Spicy Seafood Stew** 1400 tl  
calamari, shrimps, sea bass, cherry tomato sauce,  
coriander, baby potatoes

**Vegetable Layers with Goat Cheese** 1000 tl   
grilled seasonal vegetables baked in the oven with goat cheese,  
olive oil, balsamic, lemon and orange sauce and pistachios,  
with arugula, pomegranate syrup & corn bread

## SALADS

**Tabbouleh with Chicken** 1000 tl   
grilled chicken breast marinated in soy and sesame oil,  
tabbouleh with lime and cinnamon, yedikule lettuce,  
arugula, cherry tomatoes, hazelnut


**Grilled Steak Fillet Salad** 1100 tl  
grilled slices of beef fillet with Worcestershire and sesame oil,  
mesculin greens, aromatic herbs, parmesan,  
wasabi mustard dressing


**Smoked / Grilled Salmon Salad** 1000 tl / 1250 tl  
salmon on arugula, cucumber and tomato salad,  
capers, parmesan, wasabi mustard dressing, corn bread

**Lamb & Homemade Noodle Salad** cold 1100 tl  
lamb marinated in Worcestershire and wine vinegar,  
homemade noodles, fresh spinach, currants

**Grilled Calamari Salad** 1100 tl  
yedikule lettuce, fresh mint, tomatoes, boiled potatoes

**Salad with Tulum Cheese** 850 tl   
tulum cheese marinated with aromatic herbs, mixed greens,  
marinated colored peppers, olive oil & lemon dressing,  
homemade corn bread

**Spinach Salad** 885 tl   
feta cheese, pomegranate molasses,  
wine poached pear, corn bread  
+crispy bacon 1100 tl 

**Zucchini Carpaccio with Wheat** 910 tl   
zucchini slices marinated in olive oil, sesame oil and rice vinegar,  
wheat, arugula, orange slices  
+shrimp 1000 tl / +smoked salmon 1100 tl / +tulum cheese 960 tl

**Purslane Salad with Figs and Karakılıç Wheat** 840 tl    
with sauteed walnuts

**Arugula Salad with Parmesan** 895 tl 

## BURGER






**Mangerie Burger** 830 tl  
220 gr. burger patty, grilled onion rings, tomato,  
yedikule lettuce, aged gouda, mustard dressing, french fries  
+bacon 950 tl 

**Chicken Burger** 810 tl   
200 gr. chicken patty with cashews, yedikule lettuce,  
avocado, served with french fries  
+bacon 930 tl 

## NOODLES

with seasonal vegetables & sunflower seeds   
**Shrimp** 1250 tl • **Beef** 1250 tl • **Chicken** 1000 tl • **Vegetables** 975 tl

## SIDES

terme rice pilaf 425 tl   
mashed potatoes with lemongrass & ginger 425 tl   
mini salad 425 tl   
french fries 425 tl   
fennel / beetroot / carrots / courgette 425 tl   
baby potatoes with parmesan & rosemary 425 tl 