mangerie



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 1280 tl ~ for 2-3 people ~

Breakfast Bowl 765 tl \mathcal{V} olives, tomatoes, cucumber, feta cheese, olive oil & lemon dressing

~ served every day until 5 pm ~

SWEET THINGS

Pancake with banana 680 tl with berries 705 tl № nutella, clotted cream and honey

> **Granola** 715 tl ∀⊗ with berries and yoghurt

Seasonal Fruit Salad 715 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

EGGS

Sunny Side Up Plain 415 tl 𝒜 with Cheese 515 tl 𝒜 with Sucuk or Pastırma 620 tl with Bacon 650 tl ☞

Scrambled Eggs 500 tl 𝒴 plain or with spinach

Mangerie Omelette 545 tl \mathcal{V} with potatoes and kaşar cheese

Benedicts

on brioche, poached eggs, hollandaise sauce Spinach 685 tl ♥ Avocado 700 tl ♥ Goat Cheese & Pine Nuts & Vegetables 700 tl ♥ Smoked Salmon 750 tl Bresaola 725 tl Mortadella 725 tl I Roast Beef 725 tl Bacon 725 tl Prosciutto Crudo 725 tl I Pastırma 725 tl Sucuk 725 tl

> Menemen 445 tl ♀ green pepper, tomato, oregano, mint with extra cheese 505 tl

SIDES

Crispy Bacon 840 tl ☺ Grilled Sucuk 700 tl Avocado 175 tl ♈

BRUSCHETTA & SANDWICH & GRILLED CHEESE

Herbed Tulum Cheese & Colored Pepper Bruschetta 815 tl № colored peppers, herbed tulum cheese, on sourdough rye

Multi-Colored Cherry Tomato & Avocado Bruschetta 815 tl 𝒴 cherry tomatoes, avocado, red onion (optional), parmesan, celery stalk, on sourdough rye

Buffalo Bocconcini & Mortadella Bruschetta 825 tl ☺ buffalo bocconcini, mortadella, pistachio pesto, arugula, on focaccia

Smoked Salmon Sandwich 935 tl smoked salmon, cucumber, tomatoes, arugula, caramelized onion, avocado, cream cheese with pistachio, on country bread

Goat Cheese and Vegetable Sandwich 800 tl VO

grilled seasonal vegetables baked with goat cheese, olive oil, balsamic, lemon and orange sauce, nuts, on whole wheat bread

Mangerie Toast 800 tl

provolent cheese, fried egg, mustard, spinach, avocdo, whole wheat bread mortadella () prosciutto () bresaola / roast beef / avocado plain 700 tl

Sucuk Toast 740 tl

mozzarella, thin slices of sucuk, on sourdough rye

Bacon Focaccia Toast 915 tl ☺ bacon, spinach, gorgonzola, grilled aubergine

Prosciutto / Mortadella Focaccia Toast 900 tl☺ prosciutto or mortadella, mozzarella, parmesan, spinach

Cheese Focaccia Toast 810 tl \mathcal{V} mozzarella, emmental, kasar, arilled red pepper, spinach

Roast Beef Sandwich cold 950 tl

tenderloin fillets, mustard with coriander, mint, coriander, whole wheat bread, with potato salad

Fish & Bread 980 tl

grilled sea bass, aubergine puree, green olive tapenade, colored peppers, arugula, Mangerie made corn bread

Blue Cheese Steak Sandwich 985 tl

steak fillet slices, blue cheese, arugula, grilled tomatoes, mustard with garlic, on focaccia

Please scan the QR Code for our Allergen Menu.



Vegetarian (dairy and eggs not included) ♥ Pork ☺ Nuts ☺ If you have any food allergies, please inform our waiter before ordering. Prices include VAT and all other taxes and valid as of July 11, 2025. A 10% service charge will be added to your bill.

TO START

Soup du Jour (on weekdays only) 485 tl

Fish Soup 835 tl

Marinated Shrimps 915 tl with garlic, parsley and lemon

Fritter Balls 725 tl ♥ with ricotta & arborio rice

Beetroot with Goat Cheese 665 tl $\mathscr{V} \mathfrak{S}$ with mint, basil and pumpkin seeds

Duck Patties 775 tl \mathscr{V} with arugula with dressing and dates

Quiche of the Day 895 tl

TIS THE SEASON

Purslane Salad with Peach & Karakılçık Wheat 840 tl V

Artichoke Pâté 755 tl \পঞ্জ ricotta, parmesan and walnuts

Melon & Gorgonzola & Prosciutto or Bresaola 965 tl 🖾

Watermelon & Cheese Salad 760 tl \forall with ezine white cheese or fresh goat cheese

TO SHARE

Charcuterie Platter 2350 tl (please choose 4) roast beef • prosciutto ত • smoked turkey • bresaola • mortadella ত buffalo sucuk • pepperoni • gite de la noix & pepper • turkish pastrami

> Cheese Platter 2200 tl (please choose 4) parmesan • fresh goat • emmental • edam aged kaşar • provolent • amber • manchego aged gouda • blue cheese • mera • gorgonzola

Dips 785 tl ♥ Humus ♥• Beets & Almond ♥☞• Blue Cheese & Bacon with crisps

MAINS

Grilled Chicken Breast 985 tl with arugula and parmesan

Duck Confit 1000 tl with baked fennel

Grilled Steak Fillet 1295 tl two pieces of 100 gr steak with sauteed carrots

Meatball and Vegetable Stew in Beef Broth 1120 tl with terme rice pilaf

Pork ⊚ or Beef Sausage 950 tl with mashed potatoes with lemongrass & ginger

Baked Lamb 1215 tl with baked fennel

Grilled Salmon 1115 tl with sauteed courgette

Spicy Seafood Stew 1300 tl

calamari, shrimps, sea bass, cherry tomato sauce, coriander, baby potatoes

Vegetable Layers with Goat Cheese 945 ∀⊗

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 920 tାଡ

grilled chicken breast marinated in soy and sesame oil, tabbouleh with lime and cinnamon, yedikule lettuce, aruqula, cherry tomatoes, hazelnut

Grilled Steak Fillet Salad 960 tl

grilled slices of beef fillet with Worcestershire and sesame oil, mesculin greens, aromatic herbs, parmesan, wasabi mustard dressing

Smoked / Grilled Salmon Salad 960 tl / 1000 tl salmon on arugula, cucumber and tomato salad, capers, parmesan, wasabi mustard dressina, corn bread

Lamb & Homemade Noodle Salad cold 985 tl lamb marinated in Worcestershire and wine vinegar, homemade noodles, fresh spinach, currants

Grilled Calamari Salad 965 tl yedikule lettuce, fresh mint, tomatoes, boiled potatoes

Salad with Tulum Cheese 800 tl ♥ tulum cheese marinated with aromatic herbs, mixed greens, marinated colored peppers, olive oil & lemon dressing, homemade corn bread

> Spinach Salad 815 tl 𝒴 feta cheese, pomegranate molasses, wine poached pear, corn bread

+crispy bacon 950 tl ⊚

Zucchini Carpaccio with Wheat 810 tl V

zucchini slices marinated in olive oil, sesame oil and rice vinegar, wheat, arugula, orange slices +shrimp 945tl / +smoked salmon 975 tl / +tulum cheese 930 tl

> Artichoke Salad 850 tl ∀⊖ yedikule lettuce, parmesan, almonds

Arugula Salad with Parmesan 795 tl V

BURGER

Mangerie Burger 800 tl

220 gr. burger patty, grilled onion rings, tomato, yedikule lettuce, aged gouda, mustard dressing, french fries +bacon 920 tl ©

Chicken Burger 785 tl 🕫

200 gr. chicken patty with cashews, yedikule lettuce, avocado, served with french fries +bacon 900 tl 🐷

NOODLES

with seasonal vegetables & sunflower seeds ☺ Shrimp 1140 tl • Beef 1140 tl • Chicken 925 tl • Vegetables 875 tl

SIDES

terme rice pilaf 400 tl 𝒜 mashed potatoes with lemongrass & ginger 400 tl Ϋ mini salad 400 tl Ϋ french fries 400 tl Ϋ fennel / beetroot / carrots / courgette 400 tl Ϋ baby potatoes with parmesan & rosemary 400 tl Ϋ