

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
1500 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 750 tl with berries 800 tl √
nutella, clotted cream and honey

Granola 795 tl √
with berries and yoghurt

Seasonal Fruit Salad 795 tl √

PATISSERIE

Muffin with Parmesan and Green Olives 305 tl
White Chocolate and Coffee Muffin 305 tl
Savoury Pastry with Goat Cheese 265 tl
Croissant 335 tl
Börekitaş 395 tl

BRUSCHETTA & SANDWICH & GRILLED CHEESE

Herbed Tulum Cheese & Colored Pepper Bruschetta 865 tl √
colored peppers, herbed tulum cheese, on sourdough rye

Multi-Colored Cherry Tomato & Avocado Bruschetta 865 tl √
cherry tomatoes, avocado, red onion (optional), parmesan, celery stalk, on sourdough rye

Buffalo Bocconcini & Charcuterie Bruschetta 875 tl √
buffalo bocconcini, pistachio pesto, arugula, on focaccia
choice of: prosciutto crudo / mortadella / vetricina piccante

Smoked Salmon Sandwich 1000 tl
smoked salmon, cucumber, tomatoes, arugula, caramelized onion, avocado, cream cheese with pistachio, on country bread

Goat Cheese and Vegetable Sandwich 850 tl √
grilled seasonal vegetables baked with goat cheese, olive oil, balsamic, lemon and orange sauce, nuts, on whole wheat bread

Mangerie Toast 850 tl
provolent cheese, fried egg, mustard, spinach, avocado, whole wheat bread
mortadella / prosciutto crudo/cotto / bresaola / smoked entrecote / avocado
plain 750 tl

Sucuk Toast 820 tl
mozzarella, thin slices of sucuk, on sourdough rye

EGGS

Sunny Side Up
Plain 450 tl √
with Cheese 575 tl √
with Sucuk or Pastirma 665 tl
with Bacon 700 tl √

Scrambled Eggs 520 tl √
plain or with spinach

Mangerie Omelette 595 tl √
with potatoes and kaşar cheese

Benedicts
on brioche, poached eggs, hollandaise sauce

Spinach 745 tl √	Prosciutto Cotto 795 tl √
Avocado 770 tl √	Prosciutto Crudo 795 tl √
Goat Cheese & Pistachio & Vegetables 755 tl √	Roast Beef 795 tl
Smoked Salmon 810 tl	Bacon 795 tl √
Bresaola 795 tl	Smoked Entrecôte 795 tl
Mortadella 795 tl	Turkish Pastrami 795 tl
Vetricina Piccante 795 tl √	Sucuk 795 tl

Menemen 485 tl √
green pepper, tomato, oregano, mint
with extra cheese 565 tl

SIDES

Crispy Bacon 925 tl √
Grilled Sucuk 775 tl
Avocado 175 tl √
Grilled Merguez Sausage 800 tl

Bacon Focaccia Toast 965 tl √
bacon, spinach, gorgonzola, grilled aubergine

Prosciutto Focaccia Toast 950 tl √
mozzarella, parmesan, spinach
choice of: prosciutto crudo / mortadella / vetricina piccante

Cheese Focaccia Toast 865 tl √
mozzarella, emmental, kaşar, grilled red pepper, spinach

Roast Beef Sandwich cold 990 tl
tenderloin fillets, mustard with coriander, mint, coriander, whole wheat bread, with potato salad

Fish & Bread 1025 tl
grilled sea bass, aubergine puree, green olive tapenade, colored peppers, arugula, Mangerie made corn bread

Blue Cheese Steak Sandwich 1125 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 950 tl

Marinated Shrimps 1000 tl
with garlic, parsley and lemon

Fritter Balls 800 tl
with ricotta & arborio rice

Beetroot with Goat Cheese 725 tl
with mint, basil and pumpkin seeds

Duck Patties 840 tl
with arugula with dressing and dates

Quiche of the Day 950 tl

'TIS THE SEASON

Broccoli Salad with Almonds and Chickpeas 925 tl

Kale Salad with Karakılçık Wheat 950 tl
with apples, walnuts and honey dijon dressing

Deveci Pear & Prosciutto Crudo 980 tl
pear slices, tlos cheese,
with wild honeycomb from Ağrı

TO SHARE

Charcuterie Board 2650 tl (choose 4)
rozbif • prosciutto crudo • smoked turkey • bresaola
mortadella • gite de la noix & pepper • turkish pastrami
prosciutto cotto • smoked entrecôte • vetricina piccante

Cheese Board 2550 tl (choose 4)
parmesan • fresh goat • emmental • edam manchego • blue cheese
trakya aged kaşar • aged gouda • provolent • amber • mera
gorgonzola • tlos

Dips 900 tl
Hummus • Beets & Almonds • Blue Cheese & Bacon
with crisps

MAINS

Half Pullet 1250 tl
1 leg, 1 breast; with potatoes and carrots

Duck Confit 1250 tl
with brussel sprouts baked with honey

Grilled Steak Fillet 1400 tl
two pieces of 100 gr steak with broccoli

Meatball and Vegetable Stew in Beef Broth 1350 tl
with terme rice pilaf

Pork or Beef Sausage 1025 tl
with mashed potatoes with lemongrass & ginger

Baked Lamb 1350 tl
with baked celery root

Grilled Salmon 1300 tl
200 gr salmon fillet, with broccoli

Spicy Seafood Stew 1500 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

Baked Pasta with Halloumi 1000 tl
halloumi, fresh herbs, bechamel sauce

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 1125 tl
grilled slices of beef fillet with Worcestershire and sesame oil,
mesculin greens, aromatic herbs, parmesan,
wasabi mustard dressing

Smoked / Grilled Salmon Salad 1050 tl / 1300 tl
salmon on arugula, cucumber and tomato salad,
capers, parmesan, wasabi mustard dressing, corn bread

Lamb & Homemade Noodle Salad cold 1150 tl
lamb marinated in Worcestershire and wine vinegar,
homemade noodles, fresh spinach, currants

Grilled Calamari Salad 1125 tl
yedikule lettuce, fresh mint, tomatoes, boiled potatoes

Salad with Tulum Cheese 875 tl
tulum cheese marinated with aromatic herbs, mixed greens,
marinated colored peppers, olive oil & lemon dressing,
homemade corn bread

Spinach Salad 875 tl
feta cheese, pomegranate molasses,
wine poached pear, corn bread
+crispy bacon 1100 tl

Zucchini Carpaccio with Wheat 925 tl
zucchini slices marinated in olive oil, sesame oil and rice vinegar,
wheat, arugula, orange slices
+shrimp 1150 tl / +smoked salmon 1150 tl / +tulum cheese 995 tl

Arugula Salad with Parmesan 875 tl

BURGER

Mangerie Burger 915 tl
220 gr. burger patty, grilled onion rings, tomato,
yedikule lettuce, aged gouda, mustard dressing, french fries
+bacon 1000 tl

Chicken Burger 875 tl
200 gr. chicken patty with cashews, yedikule lettuce,
avocado, served with french fries
+bacon 950 tl

Mushroom Burger 875 tl
veggie patty with 150 g chestnut, beech and oyster mushrooms,
green lentils and kidney beans, parsley and parmesan, Yedikule
lettuce & avocado, served with French fries

NOODLES

with seasonal vegetables & sunflower seeds
Shrimp 1300 tl • **Beef** 1300 tl • **Chicken** 1025 tl • **Vegetables** 1000 tl

SIDES

terme rice pilaf 445 tl
mashed potatoes with lemongrass & ginger 445 tl
mini salad 445 tl
french fries 445 tl
celery roots / broccoli / brussel sprouts 445 tl
baby potatoes with parmesan & rosemary 445 tl