mangerie

22 yıl
22 years

www.mangeriebebek.com
@mangeriebebek @mangerie

MANGERIE BREAKFAST

tomatoes with olive oil and oregano, cucumber, marinated olives,
Ezine white cheese, fresh goat's cheese, aged kaşar cheese,
provolone cheese, butter, clotted cream, preserves,
Nutella, hazelnut spread seasonal, fruit salad
2250 tl
for 2-4 people

Breakfast Bowl 975 tl
olives, tomatoes, cucumber, white cheese, olive oil and lemon dressing

~ every day until 5 pm ~

EGGS

Sunny Side Up
Plain 625 tl
with Cheese 800 tl
with Pastırma or Sucuk 925 tl
with Bacon 950 tl

Scrambled 680 tl
plain or with spinach

Mangerie Omelette 850 tl
with potatoes and kaşar cheese

Menemen 675 tl
green pepper, tomato, oregano, mint
with cheese 800 tl

BENEDICTS

poached eggs on brioche, with hollandaise

Spinach 1050 tl
Avocado 1100 tl
Goat Cheese & Pistachio & Vegetables 1100 tl
Smoked Salmon 1200 tl
Bresaola 1200 tl
Mildly Spicy Pork Salami 1200 tl
Mortadella 1200 tl
Prosciutto Cotto 1200 tl
Prosciutto Crudo 1200 tl
Roast Beef 1200 tl
Bacon 1200 tl
Smoked Entrecôte 1200 tl
Pastırma 1200 tl
Sucuk 1200 tl

Grilled Spicy Merguez Sausage 1350 tl
currant dressing and finely sliced arugula salad

Crispy Bacon 1375 tl
Grilled Sucuk 1200 tl
Avocado 275 tl

SWEET THINGS

Pancake *with banana* 1050 tl *with berries* 1175 TL
nutella, clotted cream and honey

Granola 1175 tl
with berries and strained yoghurt

Fruit Salad 1100 tl

PATISSERIE

Muffin with Green Olives and Parmesan 435 tl
Muffin with White Chocolate and Coffee 435 tl
Savoury Pastry with Goat Cheese 420 tl
Croissant 485 tl
Börekitas 585 tl

BRUSCHETTA • SANDWICH • TOAST

Bruschetta with Herbed Tulum Cheese & Colored Peppers 1350 tl
colored peppers, herbed tulum cheese, basil, on sourdough

Bruschetta with Colored Cherry Tomatoes and Avocado 1350 tl
colored tomatoes, parmesan, avocado, celery sticks
with or without red onion, on sourdough

Bruschetta with Buffalo Bocconcini & Charcuterie 1400 tl
buffalo bocconcini (mini mozzarella), mortadella,
pistachio pesto, arugula, focaccia
choice of mortadella / prosciutto cotto / mildly spicy pork salami

Sardine Bruschetta 1300 tl
fennel, mustard with coriander seeds, basil pesto,
green tomato pickles

Smoked Salmon Sandwich 1750 tl
smoked salmon, cucumber, tomato, arugula, caramelized onions,
avocado, cream cheese with pistachio, country bread

Mangerie Toast 1300 tl
provolone cheese, fried egg, mustard, spinach and wholemeal bread
choice of mortadella / prosciutto crudo / prosciutto cotto /
bresaola / smoked entrecôte / avocado
plain 1000 tl

Toast with Sucuk 1175 tl
mozzarella, thinly sliced sucuk, sourdough rye

Bacon Focaccia Toast 1750 tl
bacon, spinach, gorgonzola, roasted aubergine

Focaccia Toast 1650 tl
choice of prosciutto crudo / cotto / mortadella / mildly spicy salami
mozzarella, parmesan, spinach

Cheese Focaccia Toast 1400 tl
mozzarella, emmental, kaşar, roasted peppers, spinach

Roast Beef Sandwich *cold* 1750 tl
150 g roast beef, mustard with fresh coriander, mint and coriander,
on wholemeal toast, served with potato salad

Fish & Bread 1800 tl
grilled sea bass, aubergine purée, green olive tapenade,
mixed peppers and rocket, on Mangerie's homemade cornbread

Blue Cheese Steak Sandwich 1800 tl
sliced beef fillet, blue cheese, rocket,
roasted tomato and garlic mustard sauce, served in focaccia

All prices include VAT and all other applicable taxes and are valid as of 23 November 2026.
Service charge is not included.

Vegetarian Contains Pork Contains Nuts
If you have a food allergy, please inform your server before ordering.
Please scan the QR code to view our allergen menu.

TODAY AT MANGERIE

Soup du Jour 875 tl

Quiche of the Day 1385 tl

Seasonal Fish *please ask*

TO START

Fish Soup 1425 tl

Shrimp with Basil, Parsley and Mustard Dressing 1550 tl

Zucchini Fritter Balls with Ricotta & Arborio Rice 1250 tl

Dips & Crispy Simit 1300 tl
hummus, blue cheese dip; crudités & crispy simit

Mangerie-made Membrillo *quince paste* & Manchego 750 tl

Jersey Butter with Dates & Goat Cheese & Brined Radish 600 tl
radish slices brined in coriander, dill, red pepper and olive oil;
cream goat cheese, serves with rye baugette slices

Bonito Pâté & Crispy Simit 900 tl

'TIS THE SEASON

Broccoli with Aromatic Herbs and Pomegranate 1550 tl
broccoli, chickpeas, roasted almonds, mint, parsley

Pumpkin with Arugula and Karakılçık Wheat 1550 tl
pumpkin roasted with cumin, arugula, karakılçık wheat,
pomegranate, roasted pumpkin seeds

Beets with Munzur Tulum Cheese 1550 tl
mint, basil, beets with sea salt and olive oil,
munzur tulum cheese, orange slices and roasted pumpkin seeds

TO SHARE

Charcuterie Board 3200 tl (*choose 4*)
roast beef · prosciutto · smoked turkey · bresaola · mortadella
peppered beef silverside · pastırma without fenugreek
prosciutto cotto · smoked ribeye · mildly spicy pork salami

Cheese Board 3000 tl (*choose 4*)
parmesan · fresh goat's cheese · emmental · edam · manchego
blue cheese · aged Thracian kaşar · aged gouda · provolone · amber
mera · gorgonzola · lightly blue-veined tlos cheese · bocconcini

BURGER

Mangerie Burger 1300 tl
200 g beef patty, caramelised onion, tomato, yedikule lettuce, aged aouda,
lightly spiced wasabi mustard sauce, served in a brioche bun
with bacon 1500 tl

Chicken Burger 1100 tl
200 g chicken patty with cashews, yedikule lettuce, coriander, avocado
with bacon 1300 tl

Mushroom Burger 1100 tl
2 x 75 gr patties with chestnut & beech & oyster mushrooms, chickpeas,
kidney beans and parsley; caramelized onions, aged gouda

all in a brioche bun, served with french fries

SIDES

terme rice pilaf 675 tl
mashed potato with lemongrass and ginger 675 tl
mashed celeriac root with basil 675 tl
small salad 650 tl
french fries 600 tl
baby potatoes with parmesan and rosemary 675 tl
seasonal vegetables 675 tl
fennel / broccoli / beets / baby carrots with ginger

SALADS

Chicken Salad with Tabbouleh 1600 tl
grilled chicken breast marinated in soy and sesame oil, Yedikule lettuce,
tabbouleh from heirloom zerun wheat, arugula, cherry tomatoes, hazelnuts

Salad with Sliced Grilled Beef Fillet 1800 tl
grilled beef fillet slices with worcestershire and sesame oil dressing, rose lettuce,
aromatic herbs, parmesan, sunflower seeds and wasabi mustard dressing

Salad with Noodles and Lamb 1800 tl
lamb flavoured in soy and sesame oil,
fresh spinach, noodles and pomegranate

Smoked / Grilled Salmon Salmon 1700 tl / 1900 tl
arugula, cucumber and tomato salad, salmon, capers,
parmesan, mustard dressing with wasabi, served with cornbread

Salad with Tulum Cheese 1550 tl
tulum cheese marinated with aromatic herbs, rose lettuce, marinated mixed
peppers, olive oil and lemon dressing, sunflower seeds, cornbread

Fresh Spinach Salad 1550 tl
white cheese, pomegranate molasses, wine-poached pear, cornbread
with crispy bacon 1800 tl

Zucchini Carpaccio 1450 tl
zucchini and cucumber marinated in rice vinegar, sesame oil and olive oil,
with wheat, rocket, dill and orange segments
with herbed tulum cheese 1550 tl • *shrimp* 1675 tl • *smoked salmon* 1675 tl

Mangerie Caesar
yedikule lettuce, parmesan, dill and roasted almonds, Mangerie Caesar dressing
marinated sardines 1475 tl • *shrimp* 1675 tl • *calamari* 1675 tl

Kale Salad with Amasya Apples 1600 tl
manchego cheese, walnuts, light mustard dressing

MAIN DISHES

Vegetable Layers with Goat Cheese 1550 tl
grilled seasonal vegetables baked with goat cheese, pine nuts, olive oil, balsamic,
lemon & orange dressing, arugula, pomegranate molasses, cornbread

Baked Pasta with Hallomi 1650 tl
halloumi, parsley, dill, light bechamel

Grilled Chicken Breast 1650 tl
250 g free-range chicken breast marinated with lemon and rosemary,
served with finely sliced rocket and parmesan shavings

Spicy Duck Balls 1800 tl
gravy with pomegranate molasses, mashed potatoes with lemongrass and ginger

Grilled Beef Fillet 1925 tl
two 100 g beef fillets, served with broccoli

Meatball and Vegetable Stew in Beef Broth 1900 tl
meatballs with broccoli and baby carrots in a rich beef broth,
served with terme rice pilaf

Baked Lamb 1900 tl
mashed celeriac root with basil

Pork or Beef Sausages 1450 tl
mashed potatoes with lemongrass and ginger

Grilled Salmon 1900 tl
200 gr salmon fillet, with broccoli and fennel

Noodles
with sauteed seasonal vegetables and sunflower seeds
Shrimp 1900 tl • **Beef** 1900 tl • **Chicken** 1600 tl • **Vegetables** 1475 tl