

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
 1800 tl
 ~ for 2-3 people ~

Breakfast Bowl 900 tl
 olives, tomatoes, cucumber, feta cheese, olive oil & lemon dressing
 ~ served every day until 5 pm ~

SWEET THINGS

Pancake with banana 860 tl with berries 925 tl
 nutella, clotted cream and honey

Granola 925 tl
 with berries and yoghurt

Seasonal Fruit Salad 925 tl

PATISSERIE

Muffin with Parmesan and Green Olives 350 tl
White Chocolate and Coffee Muffin 350 tl
Savoury Pastry with Goat Cheese 300 tl
Croissant 385 tl
Börekitas 450 tl

BRUSCHETTA & SANDWICH & GRILLED CHEESE

Herbed Tulum Cheese & Colored Pepper Bruschetta 995 tl
 colored peppers, herbed tulum cheese, on sourdough rye

Multi-Colored Cherry Tomato & Avocado Bruschetta 1050 tl
 cherry tomatoes, avocado, red onion (optional), parmesan, celery stalk, on sourdough rye

Buffalo Bocconcini & Charcuterie Bruschetta 1150 tl
 buffalo bocconcini, pistachio pesto, arugula, on focaccia
 choice of: prosciutto crudo / mortadella / vetricina piccante

Smoked Salmon Sandwich 1300 tl
 smoked salmon, cucumber, tomatoes, arugula, caramelized onion, avocado, cream cheese with pistachio, on country bread

Goat Cheese and Vegetable Sandwich 1050 tl
 grilled seasonal vegetables baked with goat cheese, olive oil, balsamic, lemon and orange sauce, nuts, on whole wheat bread

Mangerie Toast 1000 tl
 provolent cheese, fried egg, mustard, spinach, avocado, whole wheat bread
 mortadella / prosciutto crudo/cotto / bresaola / smoked entrecôte / avocado plain 825 tl

Sucuk Toast 945 tl
 mozzarella, thin slices of sucuk, on sourdough rye

EGGS

Sunny Side Up
 Plain 500 tl
 with Cheese 600 tl
 with Sucuk or Pastirma 700 tl
 with Bacon 765 tl

Scrambled Eggs 550 tl
 plain or with spinach

Mangerie Omelette 675 tl
 with potatoes and kaşar cheese

Benedicts
 on brioche, poached eggs, hollandaise sauce

Asparagus 900 tl	Prosciutto Cotto 900 tl
Spinach 850 tl	Prosciutto Crudo 900 tl
Avocado 875 tl	Roast Beef 900 tl
Goat Cheese & Pistachio & Vegetables 875 tl	Bacon 900 tl
Smoked Salmon 925 tl	Smoked Entrecôte 900 tl
Bresaola 900 tl	Turkish Pastrami 900 tl
Mortadella 900 tl	Sucuk 900 tl
Vetricina Piccante 900 tl	

Menemen 535 tl
 green pepper, tomato, oregano, mint
 with extra cheese 645 tl

Grilled Spicy Merguez Sausage 1050 tl
 with currant sauce dressing and finely chopped arugula

Crispy Bacon 1050 tl

Grilled Sucuk 900 tl

Avocado 200 tl

Berry Salad 575 tl

Bacon Focaccia Toast 1350 tl
 bacon, spinach, gorgonzola, grilled aubergine

Focaccia Toast 1300 tl
 choice of prosciutto crudo / cotto / mortadella / vetricina piccante
 mozzarella, parmesan, spinach

Cheese Focaccia Toast 1000 tl
 mozzarella, emmental, kaşar, grilled red pepper, spinach

Roast Beef Sandwich cold 1250 tl
 150 gr roast beef, mustard with coriander, mint, coriander, whole wheat bread, with potato salad

Fish & Bread 1350 tl
 grilled sea bass, aubergine puree, green olive tapenade, colored peppers, arugula, Mangerie made corn bread

Blue Cheese Steak Sandwich 1375 tl
 steak fillet slices, blue cheese, arugula, grilled tomatoes, mustard with garlic, on focaccia



TO START

Fish Soup 1100 tl

Shrimp 1250 tl
with basil, parsley and mustard sauce

Bresaola & Bocconcini 1350 tl
bresaola, buffalo milk bocconcini, pistachio pesto

Fritter Balls with Ricotta and Arborio Rice 900 tl 🌿

Duck Patties 995 tl
with arugula with dressing and dates

Quiche of the Day 1000 tl

TO SHARE

Charcuterie Board 2725 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 2625 tl (choose 4)
parmesan • fresh goat • emmental • edam manchego • blue cheese
trakya aged kaşar • aged gouda • provolent • amber • mera
gorgonzola • tlos

Dips 1050 tl 🌿
hummus, blue cheese & crispy bacon
with crudités and crisps

'TIS THE SEASON

Asparagus 1150 tl 🌿
asparagus marinated in mint and olive oil, with parmesan

Kale Salad with Fennel and Artichokes 1200 tl 🌿
light mustard dressing, artichokes, fennel, radish, manchego

Beetroot Salad with Asparagus 1250 tl 🌿🌿
finely chopped arugula, asparagus,
beetroots, bocconcini, pistachio pesto

Enginar Pâté 975 tl 🌿🌿
ricotta, parmesan, walnuts with rosemary
with crispy simit

MAINS

Baked Pasta with Halloumi 1200 tl 🌿
halloumi, light bechamel sauce with fresh parsley and dill

Vegetable Layers with Goat Cheese 1200 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

Grilled Chicken Breast 1275 tl
250 gr free range chicken breast, marinated with lemon and rosemary
with finely sliced arugula and parmesan slices

Duck Leg Confit 1350 tl
with pomegranate molasses gravy and baby carrots

Grilled Steak Fillet 1575 tl
two pieces of 100 gr steak, mashed potatoes with lemongrass & ginger

Meatball and Vegetable Stew in Beef Broth 1550 tl
Fresh peas, baby carrots and meatballs in broth, with terme rice pilaf

Lamb Chops 1550 tl
3 lamb chops marinated with rosemary
cherry tomato salad with tabbouleh

Pork 🌿 or Beef Sausage 1175 tl
with mashed potatoes with lemongrass & ginger

Grilled Salmon 1500 tl
200 gr salmon fillet, with fennel baked with basil

Spicy Seafood Stew 1750 tl
calamari, shrimps, sea bass, cherry tomato sauce,
peas, baby potatoes and coriander

SALADS

Tabbouleh with Chicken 1200 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 1350 tl 🌿
grilled slices of beef fillet with Worcestershire and sesame oil,
mesculin greens, aromatic herbs, parmesan,
sunflower seeds, wasabi mustard dressing

Smoked / Grilled Salmon Salad 1300 tl / 1500 tl
salmon on arugula, cucumber and tomato salad,
capers, parmesan, wasabi mustard dressing, corn bread

Grilled Calamari Salad 1325 tl
yedikule lettuce, fresh mint, tomatoes, boiled potatoes

Salad with Tulum Cheese 1000 tl 🌿🌿
tulum cheese marinated with aromatic herbs, mixed greens,
marinated colored peppers, olive oil & lemon dressing,
sunflower seeds, homemade corn bread

Spinach Salad 1000 tl 🌿🌿
feta cheese, pomegranate molasses,
wine poached pear, corn bread
+crispy bacon 1225 tl 🌿

Zucchini and Cucumber Carpaccio 1075 tl 🌿🌿
zucchini and cucumber slices marinated in olive oil,
sesame oil and rice vinegar, wheat, arugula, orange slices
+tulum cheese 1125 tl / +shrimp 1300 tl / +smoked salmon 1300 tl

Arugula Salad with Parmesan 995 tl 🌿

NOODLES

with sauteed seasonal vegetables & sunflower seeds 🌿

Shrimp 1450 tl • **Beef** 1450 tl

Chicken 1125 tl • **Vegetable** 1100 tl

BURGER

Mangerie Burger 1100 tl
200 gr. burger patty, grilled onion rings, tomato,
yedikule lettuce, aged gouda, light wasabi mustard dressing,
on brioche bun, served with french fries
+bacon 1250 tl 🌿

Chicken Burger 950 tl
chicken patty with cashews, yedikule lettuce,
cilantro, avocado, on brioche bun, served with french fries
+bacon 1150 tl 🌿

Mushroom Burger 950 tl 🌿
200 g veggie patty with chestnut, beech and oyster mushrooms,
chickpeas, kidney beans, parsley, parmesan; Yedikule lettuce,
caramelized onions, avocado, on brioche bun,
served with French fries

SIDES

terme rice pilaf 500 tl 🌿
mashed potatoes with lemongrass & ginger 500 tl 🌿
mini salad 500 tl 🌿
french fries 500 tl 🌿
baked fennel / beetroots with basil / baby carrots with cumin 500 tl 🌿
fresh peas with herbed tulum cheese and roasted almonds 550 tl 🌿
baby potatoes with parmesan & rosemary 500 tl 🌿