

## 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  
1200 tl √  
~ for 2-3 people ~

**Breakfast Bowl** 725 tl √  
olives, tomatoes, cucumber, feta cheese, olive oil & lemon dressing

~ served every day until 5 pm ~

## SWEET THINGS

**Pancake** with banana 625 tl with berries 675 tl √  
nutella, clotted cream and honey

**Granola** 675 tl √  
with berries and yoghurt

**Seasonal Fruit Salad** 675 tl √

## PATISSERIE

**Muffin with Parmesan and Green Olives** 250 tl

**White Chocolate and Coffee Muffin** 250 tl

**Savoury Pastry with Goat Cheese** 225 tl

**Croissant** 285 tl

**Börekitas** 335 tl

## BRUSCHETTA &amp; SANDWICH &amp; GRILLED CHEESE

**Herbed Tulum Cheese & Colored Pepper Bruschetta** 775 tl √  
colored peppers, herbed tulum cheese, on sourdough rye

**Multi-Colored Cherry Tomato & Avocado Bruschetta** 775 tl √  
cherry tomatoes, avocado, red onion (optional), parmesan, celery stalk, on sourdough rye

**Bocconcini & Mortadella Bruschetta** 785 tl ☹  
bocconcini (mini mozzarella), mortadella, pistachio pesto, arugula, on focaccia

**Smoked Salmon Sandwich** 880 tl  
smoked salmon, cucumber, tomatoes, arugula, caramelized onion, avocado, cream cheese with pistachio, on country bread

**Goat Cheese and Vegetable Sandwich** 775 tl √ ☹  
grilled seasonal vegetables baked with goat cheese, olive oil, balsamic, lemon and orange sauce, nuts, on whole wheat bread

**Mangerie Toast** 775 tl  
provolent cheese, fried egg, mustard, spinach, avocado, whole wheat bread  
mortadella ☹ / prosciutto ☹ / bresaola / roast beef / avocado  
plain 660 tl

**Sucuk Toast** 685 tl  
bocconcini (mini mozzarella), thin slices of sucuk, on sourdough rye

√ 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 May 2, 2025. A 10% service fee will be added to your bill.

## EGGS

**Sunny Side Up**  
Plain 395 tl √  
with Cheese 485 tl √  
with Sucuk or Pastirma 585 tl  
with Bacon 615 tl ☹

**Scrambled Eggs** 465 tl √  
plain or with spinach

**Mangerie Omelette** 515 tl √  
with potatoes and kaşar cheese

**Benedicts**  
on brioche, poached eggs, hollandaise sauce  
Asparagus 700 tl √  
Spinach 655 tl √  
Avocado 675 tl √  
Goat Cheese & Pine Nuts & Vegetables 675 tl √ ☹  
Smoked Salmon 720 tl  
Bresaola 695 tl  
Mortadella 695 tl  
Roast Beef 695 tl  
Bacon 695 tl ☹  
Prosciutto Crudo 695 tl ☹  
Pastirma 695 tl  
Sucuk 695 tl

**Menemen** 420 tl √  
green pepper, tomato, oregano, mint  
with extra cheese 485 tl

## SIDES

**Crispy Bacon** 800 tl ☹

**Grilled Sucuk** 665 tl

**Avocado** 150 tl √

**Bacon Focaccia Toast** 875 tl ☹

bacon, spinach, gorgonzola, grilled aubergine

**Prosciutto / Mortadella Focaccia Toast** 855 tl ☹  
prosciutto or mortadella, mozzarella, parmesan, spinach

**Cheese Focaccia Toast** 770 tl √  
bocconcini, emmental, kaşar, grilled red pepper, spinach

**Roast Beef Sandwich cold** 900 tl  
tenderloin fillets, mustard with coriander,  
mint, coriander, whole wheat bread, with potato salad

**Fish & Bread** 930 tl  
grilled sea bass, aubergine puree, green olive tapenade,  
colored peppers, arugula, Mangerie made corn bread

**Blue Cheese Steak Sandwich** 935 tl  
steak fillet slices, blue cheese, arugula, grilled tomatoes,  
mustard with garlic, on focaccia

## TO START

**Soup du Jour** (on weekdays only) 465 tl

**Fish Soup** 795 tl

**Marinated Shrimps** 885 tl  
with garlic, parsley and lemon

**Fritter Balls** 695 tl  
with ricotta & arborio rice

**Beetroot with Goat Cheese** 630 tl  
with mint, basil and pumpkin seeds

**Duck Patties** 735 tl  
with arugula with dressing and dates

**Quiche of the Day** 850 tl

## 'TIS THE SEASON

**Artichoke Salad** 800 tl  
yedikule lettuce, parmesan, almonds

**Purslane Salad with Tulum Cheese** 800 tl  
broad beans, sweet red pepper, roasted almonds, asparagus, herbed tulum cheese

**Asparagus & Parmesan** 895 tl

**Artichoke Pâté** 700 tl  
ricotta, parmesan and walnuts

## TO SHARE

**Charcuterie Platter** 2250 tl (please choose 4)  
roast beef • prosciutto • smoked turkey • bresaola  
mortadella • buffalo sucuk • pepperoni  
gite de la noix with pepper • turkish pastrami

**Cheese Platter** 2100 tl (please choose 4)  
parmesan • fresh goat • emmental • edam  
aged kaşar • provolent • amber • manchego  
aged gouda • blue cheese • mera • gorgonzola

**Dips** 750 tl  
Humus • Beets & Almond • Blue Cheese & Bacon  
with crisps

## MAINS

**Pullet Stew (Free Range)** 965 tl  
half pullet, baby potatoes with rosemary

**Duck Confit** 975 tl  
with fennel

**Grilled Steak Fillet** 1200 tl  
two pieces of 100 gr steak with french beans

**Meatball and Vegetable Stew in Beef Broth** 1050 tl  
with terme rice pilaf

**Pork or Beef Sausage** 925 tl  
with mashed potatoes with lemongrass & ginger

**Baked Lamb** 1150 tl  
with fennel

**Grilled Salmon** 1050 tl  
with baked beetroot

**Spicy Seafood Stew** 1200 tl  
calamari, shrimps, sea bass, cherry tomato sauce,  
coriander, baby potatoes

**Vegetable Layers with Goat Cheese** 895 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** 875 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** 915 tl  
grilled slices of beef fillet with Worcestershire and sesame oil,  
mesculin greens, aromatic herbs, parmesan,  
wasabi mustard dressing

**Smoked / Grilled Salmon Salad** 930 tl / 965 tl  
salmon on arugula, cucumber and tomato salad,  
capers, parmesan, wasabi mustard dressing, corn bread

**Lamb & Homemade Noodle Salad** cold 930 tl  
lamb marinated in Worcestershire and wine vinegar,  
homemade noodles, fresh spinach, currants

**Grilled Calamari Salad** 915 tl  
yedikule lettuce, fresh mint, tomatoes, boiled potatoes

**Salad with Tulum Cheese** 755 tl  
tulum cheese marinated with aromatic herbs, mixed greens,  
marinated colored peppers, olive oil & lemon dressing,  
homemade corn bread

**Spinach Salad** 780 tl  
feta cheese, pomegranate molasses,  
wine poached pear, corn bread  
+crispy bacon 910 tl

**Zucchini Carpaccio with Wheat** 780 tl  
zucchini slices marinated in olive oil, sesame oil and rice vinegar,  
wheat, arugula, orange slices  
+shrimp 925 tl / +smoked salmon 925 tl / +tulum cheese 890 tl

**Arugula Salad with Parmesan** 750 tl

## BURGER

**Mangerie Burger** 775 tl  
220 gr. burger patty, grilled onion rings, tomato,  
yedikule lettuce, aged gouda, mustard dressing, french fries  
+bacon 900 tl

**Chicken Burger** 755 tl  
200 gr. chicken patty with cashews, yedikule lettuce,  
avocado, served with french fries  
+bacon 875 tl

## NOODLES

with seasonal vegetables & sunflower seeds  
**Shrimp** 1100 tl • **Beef** 1100 tl • **Chicken** 885 tl • **Vegetables** 835 tl

## SIDES

terme rice pilaf 375 tl  
mashed potatoes with lemongrass & ginger 375 tl  
mini salad 375 tl  
french fries 375 tl  
fennel / beetroot / carrots / french beans 375 tl  
baby potatoes with parmesan & rosemary 375 tl