

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
2050 tl 🌿🌿
for 2-4 people

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

Palanga Jersey Butter with Dates & Fresh Thyme, Munzur Tulum Cheese 600 tl
with toasted sourdough baguette

~ every day until 5 pm ~

SWEET THINGS

Pancake with bananas 975 tl with berries 1100 TL 🌿
served with nutella, clotted cream and honey

Granola 1100 tl 🌿🌿
with berries and strained yoghurt

Berry Salad 700 tl 🌿

Fruit Salad 1025 tl 🌿

PATISSERIE

Parmesan and Green Olive Muffin 400 tl

White Chocolate and Coffee Muffin 400 tl

Savoury Pastry with Goat Cheese 400 tl 🌿

Croissant 450 tl

Börekites 550 tl

Sunny Side Up

Plain 575 tl 🌿

Cheese 695 tl 🌿

Pastırma or Sucuk 850 tl

Bacon 885 tl 🌿

Scrambled 625 tl 🌿
with spinach or plain

Mangerie Omelette 775 tl 🌿
with potato and kaşar cheese

Benedicts

poached eggs with hollandaise, on brioche

Asparagus 1025 tl 🌿

Spinach 975 tl 🌿

Avocado 1000 tl 🌿

Goat Cheese & Pistachio & Vegetables 1000 tl 🌿🌿

Smoked Salmon 1050 tl

Bresaola 1025 tl

Mildly Spicy Pork Salami 1025 tl 🌿

Prosciutto Cotto 1025 tl 🌿

Prosciutto Crudo 1025 tl 🌿

Roastbeef 1025 tl

Bacon 1025 tl 🌿

Smoked Entrecôte 1025 tl

Pastırma 1025 tl

Sucuk 1025 tl

Mortadella 1025 tl 🌿

Menemen

625 tl 🌿
green pepper, tomato, oregano mint
with extra cheese 735 tl

Grilled Spicy Merguez Sausage 1250 tl
with currant dressing and finely chopped arugula

Crispy Bacon 1250 tl 🌿

Grilled Sucuk 1050 tl

Avocado 250 tl 🌿

BRUSCHETTA • SANDWICH • TOAST

Bruschetta with Herbed Tulum Cheese and Mixed Peppers 1250 tl 🌿
mixed peppers, herbed tulum cheese, basil, on sourdough rye

Bruschetta with Colourful Cherry Tomatoes & Avocado 1250 tl 🌿
mixed tomatoes, red onion or no onion, Parmesan, avocado,
celery stalk, on sourdough rye

Bruschetta with Roasted Chestnut, Beech & Oyster Mushrooms 1250 tl 🌿
sun-dried tomatoes, parsley, amber cheese, on sourdough rye

Buffalo Milk Bocconcini & Charcuterie Bruschetta 1300 tl 🌿🌿

Buffalo milk bocconcini (mini mozzarella), mortadella,
pistachio pesto, rocket, on focaccia
choice of mortadella, prosciutto cotto or mildly spicy pork salami

Smoked Salmon Sandwich 1500 tl 🌿
smoked salmon, cucumber, tomato, rocket, caramelised onion, avocado,
pistachio cream cheese and country bread

Mangerie Toast 1200 tl
provolone cheese, fried egg, mustard, spinach and wholemeal bread
choice of mortadella 🌿 / prosciutto crudo 🌿 / prosciutto cotto 🌿 /
bresaola / smoked ribeye / avocado
plain 950 tl 🌿

Toast with Sucuk

1075 tl
mozzarella, thinly sliced sucuk, sourdough rye

Bacon Focaccia Toast 1550 tl 🌿
bacon, spinach, gorgonzola, grilled aubergine

Focaccia Toast 1500 tl 🌿
prosciutto crudo / cotto / mortadella / mildly spicy salami
mozzarella, parmesan, spinach

Cheese Focaccia Toast 1200 tl 🌿
mozzarella, emmental, kaşar, roasted peppers, spinach

Roast Beef Sandviç cold 1475 tl
150 g roast beef, mustard with fresh coriander, mint and coriander,
on wholemeal toast, served with potato salad

Fish & Bread 1600 tl 🌿
Grilled sea bass, aubergine purée, green olive tapenade,
mixed peppers and rocket, on Mangerie's homemade cornbread

Blue Cheese Steak Sandwich 1600 tl
Sliced beef fillet, blue cheese, rocket,
roasted tomato and garlic mustard sauce, served in focaccia



TO START

Fish Soup 1325 tl

Shrimp with Basil, Parsley & Mustard Sauce 1375 tl

Zucchini Fritter Balls with Ricotta & Arborio Rice 1075 tl

Asparagus Marinated in Mint & Olive Oil, with Parmesan 1285 tl

Artichoke Pâté 1125 tl

Ricotta, Parmesan and rosemary-infused walnuts, served with crispy simit

Cornmeal-Fried Artichoke Hearts with Parmesan & Basil 1125 tl

Artichoke Hearts in Olive Oil with Munzur Tulum Cheese & Broad Beans 1175 tl
with finely sliced basil

Quiche of the Day 1295 tl

'TIS THE SEASON

Purslane Salad with Peach, Amber Cheese and Pistachio Pesto 1500 tl
choose: mildly spicy pork salami or peppered beef silverside

Melon, Tangala Tlos Cheese, Prosciutto Crudo or Bresaola 1500 tl
with Ağrı comb honey

Watermelon & Cheese 1125 tl
watermelon, Ezine white cheese, rosemary, lime and toasted walnuts

Tomato Carpaccio 1250 tl
orange, yellow, pink tomatoes, tomatillo, Munzur tulum cheese, olive oil, chives, balsamic

TO SHARE

Charcuterie Platter 2950 tl (*choose 4*)
Roast beef · prosciutto · smoked turkey · bresaola · mortadella
peppered beef silverside · pastirma without fenugreek
prosciutto cotto · smoked ribeye · mildly spicy pork salami

Cheese Platter 2850 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

Dips & Crispy Simit 1250 tl
Hummus & blue cheese dip with crispy bacon, with crudités & crispy simit

MAINS

Layered Seasonal Vegetables with Goat's Cheese 1395 tl
grilled seasonal vegetables baked with goat cheese, olive oil, balsamic, lemon & orange dressing; pistachios, rocket, pomegranate molasses, cornbread

Baked Pasta with Halloumi 1400 tl
With parsley, dill and a light béchamel sauce

Grilled Chicken Breast 1425 tl
250 g free-range chicken breast marinated with lemon and rosemary, served with finely sliced rocket and parmesan shavings

Spiced Duck Meatballs 1600 tl
gravy with pomegranate molasses, mashed potatoes with ginger

Grilled Beef Fillet 1750 tl
Two 100 g beef fillets, served with chinese long beans

Meatball and Vegetable Stew in Beef Broth 1725 tl
meatballs with fresh peas and baby carrots in a rich beef broth, served with Terme rice pilaf

Lamb Chops 1800 tl
Three rosemary-marinated lamb chops, served with cherry tomato and tabbouleh salad

Pork or Beef Sausages 1325 tl
with lemongrass and ginger mashed potatoes

Grilled Salmon 1750 tl
200 g salmon fillet, served with fennel roasted with basil

Spiced Seafood Stew 1950 tl
calamari, prawns and sea bass in a cherry tomato sauce, with fresh peas, baby potatoes and coriander

SALAD

Chicken Tabbouleh Salad 1425 tl
grilled chicken breast marinated in soy and sesame oil, Yedikule lettuce, lime and cinnamon tabbouleh, rocket, cherry tomatoes and hazelnuts

Salad with Sliced Grilled Beef Fillet 1625 tl
grilled beef fillet slices with Worcestershire and sesame oil dressing, rose lettuce, aromatic herbs, Parmesan, sunflower seeds and wasabi mustard dressing

Smoked / Grilled Salmon Salad 1550 tl / 1700 tl
smoked or grilled salmon over rocket, cucumber and tomato salad, with capers, parmesan, wasabi mustard dressing and cornbread

Grilled Calamari Salad 1600 tl
yedikule lettuce, mint, tomatoes and boiled potatoes

Tulum Cheese Salad 1300 tl
tulum cheese marinated with aromatic herbs, rose lettuce, marinated mixed peppers, olive oil and lemon dressing, sunflower seeds and cornbread

Spinach Salad 1400 tl
white cheese, pomegranate molasses, wine-poached pear and cornbread
with crispy bacon

Zucchini & Cucumber Carpaccio 1295 tl
zucchini and cucumber marinated in rice vinegar, sesame oil and olive oil, with wheat, rocket and orange segments
herbed tulum cheese 1350 tl • *shrimp* 1525 tl • *smoked salmon* 1525 tl

Kale Salad with Fennel & Artichoke 1350 tl
light mustard dressing, artichoke, fennel, radish, hazelnuts, manchego cheese

Beetroot & Asparagus Salad 1375 tl
finely sliced rocket, asparagus, beetroot, bocconcini and pistachio pesto

Purslane Salad 1300 tl
toasted almonds, apricot, Munzur tulum cheese, organic sun-dried tomatoes and currant dressing

Rose Lettuce & Avocado Salad 1295 tl

Rocket & Parmesan Salad 1295 tl

NOODLES

sauteed seasonal vegetables & sunflower seeds

Shrimp 1700 tl • **Beef** 1700 tl

Chicken 1375 tl • **Vegetables** 1300 tl

BURGER

Mangerie Burger 1200 tl
200 g beef patty, caramelised onion, tomato, Yedikule lettuce, aged Gouda and a lightly spiced wasabi mustard sauce, served in a brioche bun with French fries
with bacon

Chicken Burger 1000 tl
200 g chicken patty with cashews, yedikule lettuce, coriander and avocado, served in a brioche bun with French fries
with bacon

Veggie Burger 1000 tl
layered vegetables with goat's cheese, basil sauce and avocado, served in a brioche bun with French fries

SIDES

terme rice pilaf 600 tl

mashed potato with lemongrass and ginger 600 tl

small salad 600 tl

french fries 600 tl

baby potatoes with parmesan and rosemary 650 tl

seasonal vegetables 600 tl
chinese green beans / roasted fennel root / baby carrots