

## 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  
2000 tl

### Breakfast Bowl 925 tl

olives, tomatoes, cucumber, white cheese, olive oil & lemon

~ served every day until 5 pm ~

## SWEET THINGS

**Pancake** with banana 925 tl with berries 1050 tl  
nutella, clotted cream and honey

**Granola** 985 tl  
with berries and yoghurt

**Fruit Salad** 985 tl

## PATISSERIE

**Muffin with Parmesan and Green Olives** 385 tl

**White Chocolate and Coffee Muffin** 385 tl

**Savoury Pastry with Goat Cheese** 385 tl

**Croissant** 425 tl

**Börekitaş** 525 tl

## BRUSCHETTA • SANDWICH • GRILLED CHEESE

**Herbed Tulum Cheese & Colored Pepper Bruschetta** 1175 tl  
colored peppers, herbed tulum cheese, on sourdough rye

**Multi-Colored Cherry Tomato & Avocado Bruschetta** 1175 tl  
cherry tomatoes, avocado, red onion (optional), parmesan, celery stalk, on sourdough rye

**Buffalo Bocconcini & Charcuterie Bruschetta** 1275 tl  
buffalo bocconcini, pistachio pesto, arugula, on focaccia  
choice of: prosciutto crudo / mortadella / vetricina piccante

**Smoked Salmon Sandwich** 1500 tl  
smoked salmon, cucumber, tomatoes, arugula, caramelized onion, avocado, cream cheese with pistachio, on country bread

**Goat Cheese and Vegetable Sandwich** 1100 tl  
grilled seasonal vegetables baked with goat cheese, olive oil, balsamic, lemon and orange sauce, nuts, on whole wheat bread

**Mangerie Toast** 1150 tl  
provolent cheese, fried egg, mustard, spinach, whole wheat bread  
mortadella / prosciutto crudo/cotto / bresaola  
smoked entrecôte / avocado  
plain 900 tl

Prices include VAT and all other taxes and valid as of 19 June 2026.  
Service charge is *not included*.

## EGGS

### Sunny Side Up

Plain 550 tl  
with Cheese 665 tl  
with Sucuk or Pastırma 825 tl  
with Bacon 845 tl

**Scrambled Eggs** 600 tl  
plain or with spinach

**Mangerie Omelette** 735 tl  
with potatoes and kaşar cheese

### Benedicts

on brioche, poached eggs, hollandaise sauce

Asparagus 975 tl

Spinach 925 tl

Avocado 950 tl

Goat Cheese & Pistachio & Vegetables 950 tl

Smoked Salmon 1000 tl

Bresaola 975 tl

Vetricina Piccante 975 tl

Prosciutto Cotto 975 tl

Prosciutto Crudo 975 tl

Roast Beef 975 tl

Bacon 975 tl

Smoked Entrecôte 975 tl

Turkish Pastrami 975 tl

Sucuk 975 tl

Mortadella 975 tl

### Menemen 600 tl

green pepper, tomato, oregano, mint  
with extra cheese 700 tl

### Grilled Spicy Merguez Sausage 1100 tl

with currant sauce dressing and finely chopped arugula

**Crispy Bacon** 1175 tl

**Grilled Sucuk** 995 tl

**Avocado** 225 tl

**Berry Salad** 650 tl

### Sucuk Toast 1000 tl

mozzarella, thin slices of sucuk, on sourdough rye

### Bacon Focaccia Toast 1500 tl

bacon, spinach, gorgonzola, grilled aubergine

### Focaccia Toast 1550 tl

choice of prosciutto crudo / cotto / mortadella / vetricina piccante  
mozzarella, parmesan, spinach

### Cheese Focaccia Toast 1150 tl

mozzarella, emmental, kaşar, grilled red pepper, spinach

### Roast Beef Sandwich cold 1400 tl

150 gr roast beef, mustard with coriander, mint, coriander, whole wheat bread, with potato salad

### Fish & Bread 1550 tl

grilled sea bass, aubergine puree, green olive tapenade, colored peppers, arugula, Mangerie made corn bread

### Blue Cheese Steak Sandwich 1550 tl

steak fillet slices, blue cheese, arugula, grilled tomatoes, mustard with garlic, on focaccia

Vegetarian \_dairy and eggs not included, Pork Nuts  
If you have any food allergies#please inform our waiter before ordering\*

Scan for our Allergen Menu\*



## TO START

**Fish Soup** 1250 tl

**Shrimp with Basil, Parsley & Mustard Sauce** 1325 tl

**Fritter Balls with Ricotta and Arborio Rice** 1025 tl

**Duck Patties** 1050 tl  
with arugula with dressing and dates

**Palanga Jersey Ghee with Dates and Fresh Oregano** 425 tl  
with toasted sourdough baguette

**Quiche of the Day** 1225 tl

## TIS THE SEASON

**Asparagus** 1225 tl  
asparagus marinated in mint and olive oil, with parmesan

**Artichoke Pâté** 1025 tl  
ricotta, parmesan, walnuts with rosemary; with crispy simit

**Artichoke Hearts Fried with Corn Flour** 1075 tl  
with parmesan and basil

**Artichoke Hearts with Basil & Olive Oil & Broad Beans** 1100 tl  
with munzur tulum cheese

## TO SHARE

**Charcuterie Board** 2850 tl (choose 4)  
rozbif · prosciutto crudo · smoked turkey · bresaola  
mortadella · gite de la noix with pepper · turkish pastrami  
prosciutto cotto · smoked entrecôte · vetricina piccante

**Cheese Board** 2750 tl (choose 4)  
parmesan · fresh goat · emmental · edam manchego · blue cheese  
trakya aged kaşar · aged gouda · provolent · amber · mera  
gorgonzola · lightly mold ripened tlos · bocconcini

**Dips & Crispy Simit** 1175tl  
hummus, blue cheese & crispy bacon; with crudités and crispy simit

## MAINS

**Baked Pasta with Halloumi** 1325 tl  
halloumi, light bechamel sauce with fresh parsley and dill

**Vegetable Layers with Goat Cheese** 1325 tl  
grilled seasonal vegetables baked in the oven with goat cheese, olive oil, balsamic, lemon and orange dressing and pistachios, with arugula, pomegranate molasses & corn bread

**Grilled Chicken Breast** 1350 tl  
250 gr free range chicken breast, marinated with lemon and rosemary with finely sliced arugula and parmesan slices

**Duck Confit** 1550 tl  
leg or breast; with pomegranate molasses gravy and baby carrots

**Grilled Steak Fillet** 1700 tl  
two pieces of 100 gr steak, with beans

**Meatball and Vegetable Stew in Beef Broth** 1675 tl  
Fresh peas, baby carrots & meatballs in broth, terme rice pilaf

**Lamb Chops** 1700 tl  
3 lamb chops marinated with rosemary  
cherry tomato salad with tabbouleh

**Pork or Beef Sausage** 1295 tl  
with mashed potatoes with lemongrass & ginger

**Grilled Salmon** 1700 tl  
200 gr salmon fillet, with fennel baked with basil

**Spicy Seafood Stew** 1850 tl  
calamari, shrimps, sea bass, cherry tomato sauce, fresh peas, baby potatoes and coriander

## SALADS

**Tabbouleh with Chicken** 1350 tl  
grilled chicken breast marinated in soy and sesame oil, tabbouleh with lime and cinnamon, yedikule lettuce, arugula, cherry tomatoes, hazelnuts

**Grilled Steak Fillet Salad** 1575 tl  
grilled slices of beef fillet with Worcestershire and sesame oil, lollo rossa, aromatic herbs, parmesan, sunflower seeds, wasabi mustard dressing

**Smoked / Grilled Salmon Salad** 1485 tl / 1650 tl  
salmon on arugula, cucumber and tomato salad, capers, parmesan, wasabi mustard dressing, corn bread

**Grilled Calamari Salad** 1500 tl  
yedikule lettuce, fresh mint, tomatoes, boiled potatoes

**Salad with Tulum Cheese** 1250 tl  
tulum cheese marinated with aromatic herbs, lollo rossa, sunflower seeds, marinated colored peppers, olive oil & lemon, homemade corn bread

**Spinach Salad** 1350 tl  
feta cheese, pomegranate molasses, wine poached pear, corn bread  
+crispy bacon 1500 tl

**Zucchini and Cucumber Carpaccio** 1225 tl  
zucchini and cucumber slices marinated in olive oil, sesame oil and rice vinegar, wheat, arugula, orange slices  
with tulum cheese 1295 tl with shrimp 1450 tl with smoked salmon 1450 tl

**Kale Salad with Fennel and Artichokes** 1295 tl  
light mustard dressing, artichokes, fennel, radish, manchego

**Beetroot Salad with Asparagus** 1325 tl  
finely chopped arugula, asparagus, beetroots, bocconcini, pistachio pesto

**Purslane Salad** 1225 tl  
roasted almonds, apricot, munzur tulum cheese  
sundried organic tomatoes, currant dressing

**Avocado & Lollo Rossa Red Lettuce Salad** 1150 tl

**Arugula Salad with Parmesan** 1075 tl

## NOODLES

with sauteed seasonal vegetables & sunflower seeds

**Shrimp** 1600 tl • **Beef** 1600 tl  
**Chicken** 1300 tl • **Vegetable** 1250 tl

## BURGER

**Mangerie Burger** 1150 tl  
200 gr. burger patty, grilled onion rings, tomato, yedikule lettuce, aged gouda, light wasabi mustard dressing, on brioche bun, served with french fries  
with bacon 1365 tl

**Chicken Burger** 1000 tl  
chicken patty with cashews, yedikule lettuce, cilantro, avocado, on brioche bun, served with french fries  
with bacon 1200 tl

**Mushroom Burger** 1000 tl  
200 g smashed 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 575 tl  
mashed potatoes with lemongrass and ginger 575 tl  
mini salad 575 tl  
french fries 550 tl  
baby potatoes with parmesan and rosemary 550 tl  
seasonal vegetables 575 tl  
chinese beans / baked fennel / baby carrots