

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, 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 Confit** 1350 tl  
leg or breast; with pomegranate molasses gravy and baby carrots

**Grilled Steak Fillet** 1575 tl  
two pieces of 100 gr steak, with french beans

**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 🌿  
baby potatoes with parmesan & rosemary 500 tl 🌿  
seasonal vegetables 550 tl 🌿  
french beans / baked fennel / beetroots & basil / baby carrots & cumin