

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
2000 tl 
for 2-4 people

Breakfast Bowl 925 tl 
olives, tomatoes, cucumber, white cheese, olive oil and lemon dressing

Palanga Jersey Butter with Dates & Fresh Thyme, Munzur Tulum Cheese 525 tl
with toasted sourdough baguette

~ every day until 5 pm ~

SWEET THINGS

Pancake with bananas 925 tl with berries 1050 TL 
served with nutella, clotted cream and honey

Granola 985 tl 
with berries and strained yoghurt

Berry Salad 650 tl 

Fruit Salad 985 tl 

PATISSERIE

Parmesan and Green Olive Muffin 385 tl

White Chocolate and Coffee Muffin 385 tl

Savoury Pastry with Goat Cheese 385 tl 

Croissant 425 tl

Börekitaş 525 tl

YUMURTA

Sunny Side Up

Plain 550 tl 

Cheese 665 tl 

Pastırma or Sucuk 825 tl

Bacon 845 tl 

Scrambled 600 tl 
with spinach or plain

Mangerie Omelette 735 tl 
with potato and kaşar cheese

Benedicts

poached eggs with hollandaise, on brioche

Asparagus 975 tl 

Spinach 925 tl 

Avocado 950 tl 

Goat Cheese & Pistachio & Vegetables 950 tl 

Smoked Salmon 1000 tl

Bresaola 975 tl

Mildly Spicy Pork Salami 975 tl 

Prosciutto Cotto 975 tl 

Prosciutto Crudo 975 tl 

Roastbeef 975 tl

Bacon 975 tl 

Smoked Entrecôte 975 tl

Pastırma 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 dressing and finely chopped arugula

Crispy Bacon 1175 tl 

Grilled Sucuk 995 tl

Avocado 225 tl 

BRUSCHETTA • SANDWICH • TOAST

Bruschetta with Herbed Tulum Cheese and Mixed Peppers 1175 tl 
mixed peppers, herbed tulum cheese, basil, on sourdough rye

Bruschetta with Colourful Cherry Tomatoes & Avocado 1175 tl
mixed tomatoes, red onion or no onion, Parmesan, avocado, celery stalk, on sourdough rye

Bruschetta with Roasted Chestnut, Beech & Oyster Mushrooms 1175 tl
sun-dried tomatoes, parsley, amber cheese, on sourdough rye

Buffalo Milk Bocconcini & Charcuterie Bruschetta 1275 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

Goat's Cheese & Vegetable Sandwich 1100 tl
roasted seasonal vegetables with goat's cheese, olive oil, balsamic, lemon and orange
dressing and pistachios, served on wholemeal toast

Mangerie Toast 1150 tl 
provolone cheese, fried egg, mustard, spinach and wholemeal bread
choice of mortadella / prosciutto crudo / cotto / bresaola / smoked ribeye / avocado
plain 900 tl

Toast with Sucuk 1000 tl
mozzarella, thinly sliced sucuk, sourdough rye

Bacon Focaccia Toast 1500 tl 
bacon, spinach, gorgonzola, grilled aubergine

Focaccia Toast 1450 tl 
prosciutto crudo / cotto / mortadella / mildly spicy salami
mozzarella, parmesan, spinach

Cheese Focaccia Toast 1150 tl 
mozzarella, emmental, kaşar, roasted peppers, spinach

Roast Beef Sandviç cold 1400 tl
150 g roast beef, mustard with fresh coriander, mint and coriander,
on wholemeal toast, served with potato salad

Fish & Bread 1550 tl 
Grilled sea bass, aubergine purée, green olive tapenade,
mixed peppers and rocket, on Mangerie's homemade cornbread

Blue Cheese Steak Sandwich 1550 tl
Sliced beef fillet, blue cheese, rocket,
roasted tomato and garlic mustard sauce, served in focaccia



TO START

Fish Soup 1250 tl

Shrimp with Basil, Parsley & Mustard Sauce 1325 tl

Zucchini Fritter Balls with Ricotta & Arborio Rice 1025 tl 🌿

Asparagus Marinated in Mint & Olive Oil, with Parmesan 1225 tl

Artichoke Pâté 1075 tl 🌿🌿

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

Cornmeal-Fried Artichoke Hearts with Parmesan & Basil 1075 tl 🌿

Artichoke Hearts in Olive Oil with Munzur Tulum Cheese & Broad Beans 1100 tl 🌿
with finely sliced basil

Quiche of the Day 1225 tl

'TIS THE SEASON

Peach, Amber Cheese & Spicy Pork Salami or Peppered Gîte à la Noix 1475 tl
with pistachio pesto 🌿🌿

Melon, Tangala Tlos Cheese & Prosciutto Crudo or Bresaola 1475 tl 🌿
with Ağrı comb honey

Watermelon & Cheese 1100 tl 🌿🌿
watermelon, Ezine white cheese, rosemary, lime and toasted walnuts

TO SHARE

Charcuterie Platter 2850 tl (*choose 4*)
Roast beef · prosciutto 🌿 · smoked turkey · bresaola · mortadella 🌿
peppered beef silverside · pastırma without fenugreek
prosciutto cotto · smoked ribeye · mildly spicy pork salami 🌿

Cheese Platter 2750 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 1175 tl 🌿
Hummus & blue cheese dip with crispy bacon, with crudités & crispy simit

MAINS

Layered Seasonal Vegetables with Goat's Cheese 1325 tl 🌿🌿
grilled seasonal vegetables baked with goat cheese, olive oil, balsamic, lemon &
orange dressing; pistachios, rocket, pomegranate molasses, cornbread

Baked Pasta with Halloumi 1325 tl 🌿
With parsley, dill and a light béchamel sauce

Grilled Chicken Breast 1350 tl
250 g free-range chicken breast marinated with lemon and rosemary, served
with finely sliced rocket and parmesan shavings

Spiced Duck Meatballs 1550 tl
with caramelised seasonal vegetables

Grilled Beef Fillet 1700 tl
Two 100 g beef fillets, served with chinese long beans

Meatball and Vegetable Stew in Beef Broth 1675 tl
meatballs with fresh peas and baby carrots in a rich beef broth,
served with Terme rice pilaf

Lamb Chops 1700 tl
Three rosemary-marinated lamb chops,
served with cherry tomato and tabbouleh salad

Pork 🌿 or Beef Sausages 1295 tl
with lemongrass and ginger mashed potatoes

Grilled Salmon 1700 tl
200 g salmon fillet, served with fennel roasted with basil

Spiced Seafood Stew 1850 tl
calamari, prawns and sea bass in a cherry tomato sauce,
with fresh peas, baby potatoes and coriander

SALAD

Chicken Tabbouleh Salad 1350 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 1575 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 1485 tl / 1650 tl 🌿
smoked or grilled salmon over rocket, cucumber and tomato salad, with capers,
parmesan, wasabi mustard dressing and cornbread

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

Tulum Cheese Salad 1250 tl 🌿🌿
tulum cheese marinated with aromatic herbs, rose lettuce, marinated mixed
peppers, olive oil and lemon dressing, sunflower seeds and cornbread

Spinach Salad 1350 tl 🌿
white cheese, pomegranate molasses, wine-poached pear and cornbread
with crispy bacon 1500 tl 🌿

Zucchini & Cucumber Carpaccio 1225 tl 🌿
zucchini and cucumber marinated in rice vinegar, sesame oil and olive oil,
with wheat, rocket and orange segments
herbed tulum cheese 1295 tl • *shrimp* 1450 tl • *smoked salmon* 1450 tl

Kale Salad with Fennel & Artichoke 1295 tl 🌿
light mustard dressing, artichoke, fennel, radish, hazelnuts, manchego cheese

Beetroot & Asparagus Salad 1325 tl 🌿🌿
finely sliced rocket, asparagus, beetroot, bocconcini and pistachio pesto

Purslane Salad 1225 tl 🌿🌿
toasted almonds, apricot, Munzur tulum cheese,
organic sun-dried tomatoes and currant dressing

Rose Lettuce & Avocado Salad 1150 tl 🌿

Rocket & Parmesan Salad 1075 tl 🌿

NOODLES

sauteed seasonal vegetables & sunflower seeds 🌿

Shrimp 1600 tl • **Beef** 1600 tl
Chicken 1295 tl • **Vegetables** 1250 tl 🌿

BURGER

Mangerie Burger 1150 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 1365 tl 🌿

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 1200 tl 🌿

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 575 tl 🌿
mashed potato with lemongrass and ginger 575 tl 🌿
small salad 575 tl 🌿
french fries 550 tl 🌿
baby potatoes with parmesan and rosemary 550 tl 🌿
seasonal vegetables 575 tl 🌿
chinese green beans / roasted fennel root / baby carrots