

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
2150 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 625 tl
with toasted sourdough baguette

~ every day until 5 pm ~

SWEET THINGS

Pancake with bananas 1015 tl with berries 1150 TL 🌿
served with nutella, clotted cream and honey

Granola 1150 tl 🌿🥥
with berries and strained yoghurt

Berry Salad 725 tl 🌿

Fruit Salad 1075 tl 🌿

PATISSERIE

Parmesan and Green Olive Muffin 420 tl

White Chocolate and Coffee Muffin 420 tl

Savoury Pastry with Goat Cheese 420 tl 🥥

Croissant 470 tl

Börekitaş 575 tl

Sunny Side Up

Plain 600 tl 🌿

Cheese 775 tl 🌿

Pastırma or Sucuk 900 tl

Bacon 925 tl 🥥

Scrambled 650 tl 🌿
with spinach or plain

Mangerie Omelette 800 tl 🌿
with potato and kaşar cheese

Benedicts

poached eggs with hollandaise, on brioche

Spinach 975 tl 🌿

Avocado 1025 tl 🌿

Goat Cheese & Pistachio & Vegetables 1050 tl 🌿🥥

Smoked Salmon 1100 tl

Bresaola 1100 tl

Mildly Spicy Pork Salami 1100 tl 🥥

Mortadella 1100 tl 🥥

Prosciutto Cotto 1100 tl 🥥

Prosciutto Crudo 1100 tl 🥥

Roastbeef 1100 tl

Bacon 1100 tl 🥥

Smoked Entrecôte 1100 tl

Pastırma 1100 tl

Sucuk 1100 tl

Menemen

650 tl 🌿
green pepper, tomato, oregano mint
with extra cheese 775 tl

Grilled Spicy Merguez Sausage

1315 tl
with currant dressing and finely chopped arugula

Crispy Bacon 1325 tl 🥥

Grilled Sucuk 1100 tl

Avocado 275 tl 🌿

BRUSCHETTA • SANDWICH • TOAST

Bruschetta with Herbed Tulum Cheese and Mixed Peppers 1300 tl 🌿
mixed peppers, herbed tulum cheese, basil, on sourdough rye

Bruschetta with Colourful Cherry Tomatoes & Avocado 1300 tl 🌿
mixed tomatoes, red onion or no onion, Parmesan, avocado,
celery stalk, on sourdough rye

Bruschetta with Roasted Chestnut, Beech & Oyster Mushrooms 1350 tl 🌿
sun-dried tomatoes, parsley, amber cheese, on sourdough rye

Buffalo Milk Bocconcini & Charcuterie Bruschetta 1350 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 1600 tl 🥥
smoked salmon, cucumber, tomato, rocket, caramelised onion, avocado,
pistachio cream cheese and country bread

Mangerie Toast

1250 tl
provolone cheese, fried egg, mustard, spinach and wholemeal bread
choice of mortadella 🥥 / prosciutto crudo 🥥 / prosciutto cotto 🥥 /
bresaola / smoked ribeye / avocado
plain 975 tl 🌿

Toast with Sucuk

1125 tl
mozzarella, thinly sliced sucuk, sourdough rye

Bacon Focaccia Toast 1675 tl 🥥

bacon, spinach, gorgonzola, grilled aubergine

Focaccia Toast 1600 tl 🥥

prosciutto crudo / cotto / mortadella / mildly spicy salami
mozzarella, parmesan, spinach

Cheese Focaccia Toast 1325 tl 🌿

mozzarella, emmental, kaşar, roasted peppers, spinach

Roast Beef Sandviç cold

1600 tl
150 g roast beef, mustard with fresh coriander, mint and coriander,
on wholemeal toast, served with potato salad

Fish & Bread

1675 tl 🥥
grilled sea bass, aubergine purée, green olive tapenade,
mixed peppers and rocket, on Mangerie's homemade cornbread

Blue Cheese Steak Sandwich

1675 tl
sliced beef fillet, blue cheese, rocket,
roasted tomato and garlic mustard sauce, served in focaccia



TO START

Fish Soup 1385 tl

Shrimp with Basil, Parsley & Mustard Sauce 1450 tl

Zucchini Fritter Balls with Ricotta & Arborio Rice 1125 tl 

Quiche of the Day 1295 tl

'TIS THE SEASON

Purslane Salad 1425 tl 

toasted almonds, caramelized figs, Munzur tulum cheese, organic sun-dried tomatoes and currant dressing

Caramelized Fig Bruschetta 1300 tl 

figs caramelized with cardamom, ricotta cheese, finely chopped arugula, on sourdough rye

Kale Salad with Fennel & Figs 1425 tl 

fennel, radish, hazelnuts, manchego cheese and light mustard dressing

TO SHARE

Charcuterie Platter 3200 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 3000 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 1300 tl

hummus & blue cheese dip with crispy bacon 
with crudités & crispy simit

MAINS

Layered Seasonal Vegetables with Goat's Cheese 1450 tl 

grilled seasonal vegetables baked with goat cheese, olive oil, balsamic, lemon & orange dressing; pistachios, rocket, pomegranate molasses, cornbread

Baked Pasta with Halloumi 1475 tl 

With parsley, dill and a light béchamel sauce

Grilled Chicken Breast 1495 tl

250 g free-range chicken breast marinated with lemon and rosemary, served with finely sliced rocket and parmesan shavings

Spiced Duck Meatballs 1650 tl

baby carrots, gravy with pomegranate molasses, mashed potatoes with ginger

Grilled Beef Fillet 1825 tl

two 100 g beef fillets, served with broccoli

Meatball and Vegetable Stew in Beef Broth 1800 tl

meatballs with broccoli and baby carrots in a rich beef broth, served with Terme rice pilaf

Lamb Chops 1950 tl

three rosemary-marinated lamb chops, with cherry tomato and tabbouleh salad

Pork  or Beef Sausages 1385 tl

with lemongrass and ginger mashed potatoes

Grilled Salmon 1900 tl

200 g salmon fillet, served with fennel roasted with basil

Spiced Seafood Stew 2100 tl

calamari, prawns, sea bass in a cherry tomato sauce, fresh peas, baby potatoes, coriander

SALAD

Chicken Tabbouleh Salad 1525 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 1725 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 1650 tl / 1850 tl 

smoked or grilled salmon over rocket, cucumber and tomato salad, with capers, parmesan, wasabi mustard dressing and cornbread

Grilled Calamari Salad 1700 tl

yedikule lettuce, mint, tomatoes and boiled potatoes

Tulum Cheese Salad 1450 tl 

tulum cheese marinated with aromatic herbs, rose lettuce, marinated mixed peppers, olive oil and lemon dressing, sunflower seeds and cornbread

Spinach Salad 1475 tl 

white cheese, pomegranate molasses, wine-poached pear and cornbread

with crispy bacon 1650 tl 

Zucchini & Cucumber Carpaccio 1350 tl 

zucchini and cucumber marinated in rice vinegar, sesame oil and olive oil, with wheat, rocket and orange segments
herbed tulum cheese 1415 tl • *shrimp* 1595 tl • *smoked salmon* 1595 tl

Rose Lettuce & Avocado Salad 1350 tl 

Rocket & Parmesan Salad 1350 tl 

NOODLES

sauteed seasonal vegetables & sunflower seeds 

Shrimp 1825 tl • **Beef** 1825 tl

Chicken 1500 tl • **Vegetables** 1400 tl 

BURGER

Mangerie Burger 1225 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 1400 tl 

Chicken Burger 1025 tl 

200 g chicken patty with cashews, yedikule lettuce, coriander, avocado, served in a brioche bun with French fries
with bacon 1315 tl 

Veggie Burger 1025 tl 

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

SIDES

terme rice pilaf 650 tl 

mashed potato with lemongrass and ginger 650 tl 

small salad 625 tl 

french fries 600 tl 

baby potatoes with parmesan and rosemary 675 tl 

seasonal vegetables 625 tl 

broccoli / roasted fennel root / baby carrots