

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
 1900 tl
 ~ for 2-4 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 895 tl with berries 975 tl
 nutella, clotted cream and honey

Granola 950 tl
 with berries and yoghurt

Fruit Salad 950 tl

PATISSERIE

Muffin with Parmesan and Green Olives 375 tl
White Chocolate and Coffee Muffin 375 tl
Savoury Pastry with Goat Cheese 315 tl
Croissant 395 tl
Börekitaş 495 tl

BRUSCHETTA & SANDWICH & GRILLED CHEESE

Herbed Tulum Cheese & Colored Pepper Bruschetta 1050 tl
 colored peppers, herbed tulum cheese, on sourdough rye

Multi-Colored Cherry Tomato & Avocado Bruschetta 1150 tl
 cherry tomatoes, avocado, red onion (optional), parmesan, celery stalk, on sourdough rye

Buffalo Bocconcini & Charcuterie Bruschetta 1200 tl
 buffalo bocconcini, pistachio pesto, arugula, on focaccia
 choice of: prosciutto crudo / mortadella / vetricina piccante

Smoked Salmon Sandwich 1400 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 1075 tl
 provolent cheese, fried egg, mustard, spinach, whole wheat bread
 mortadella / prosciutto crudo/cotto / bresaola / smoked entrecôte / avocado plain 850 tl

Sucuk Toast 975 tl
 mozzarella, thin slices of sucuk, on sourdough rye

EGGS

Sunny Side Up
 Plain 525 tl
 with Cheese 635 tl
 with Sucuk or Pastırma 735 tl
 with Bacon 800 tl

Scrambled Eggs 575 tl
 plain or with spinach

Mangerie Omelette 700 tl
 with potatoes and kaşar cheese

Benedicts
 on brioche, poached eggs, hollandaise sauce

Asparagus 925 tl	Prosciutto Cotto 925 tl
Spinach 875 tl	Prosciutto Crudo 925 tl
Avocado 900 tl	Roast Beef 925 tl
Goat Cheese & Pistachio & Vegetables 900 tl	Bacon 925 tl
Morel Mushrooms 925 tl	Smoked Entrecôte 925 tl
Smoked Salmon 950 tl	Turkish Pastrami 925 tl
Bresaola 925 tl	Sucuk 925 tl
Vetricina Piccante 925 tl	Mortadella 925 tl

Menemen 575 tl
 green pepper, tomato, oregano, mint
 with extra cheese 675 tl

Grilled Spicy Merguez Sausage 1050 tl
 with currant sauce dressing and finely chopped arugula

Crispy Bacon 1100 tl

Grilled Sucuk 950 tl

Avocado 225 tl

Berry Salad 600 tl

Bacon Focaccia Toast 1400 tl
 bacon, spinach, gorgonzola, grilled aubergine

Focaccia Toast 1350 tl
 choice of prosciutto crudo / cotto / mortadella / vetricina piccante
 mozzarella, parmesan, spinach

Cheese Focaccia Toast 1050 tl
 mozzarella, emmental, kaşar, grilled red pepper, spinach

Roast Beef Sandwich cold 1300 tl
 150 gr roast beef, mustard with coriander, mint, coriander, whole wheat bread, with potato salad

Fish & Bread 1400 tl
 grilled sea bass, aubergine puree, green olive tapenade, colored peppers, arugula, Mangerie made corn bread

Blue Cheese Steak Sandwich 1425 tl
 steak fillet slices, blue cheese, arugula, grilled tomatoes, mustard with garlic, on focaccia



TO START

Fish Soup 1200 tl

Shrimp 1300 tl
with basil, parsley and mustard sauce

Charcuterie & Mozzarella 1375 tl
prosciutto crudo / cotto / bresaola
gite de la noix & pepper / finely sliced Turkish pastrami
buffalo bocconcini, fennel marinated with sea salt & basil

Fritter Balls with Ricotta and Arborio Rice 900 tl

Duck Patties 995 tl
with arugula with dressing and dates

'TIS THE SEASON

Asparagus 1175 tl
asparagus marinated in mint and olive oil, with parmesan

Kale Salad with Fennel and Artichokes 1225 tl
light mustard dressing, artichokes, fennel, radish, manchego

Beetroot Salad with Asparagus 1275 tl
finely chopped arugula, asparagus,
beetroots, bocconcini, pistachio pesto

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

Artichoke Hearts with Basil & Olive Oil & Sugar Snap Peas 1100 tl
with munzur tulum cheese

TO SHARE

Charcuterie Board 2800 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 2700 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

MAINS

Baked Pasta with Halloumi 1250 tl
halloumi, light bechamel sauce with fresh parsley and dill

Vegetable Layers with Goat Cheese 1250 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 1285 tl
250 gr free range chicken breast, marinated with lemon and rosemary
with finely sliced arugula and parmesan slices

Duck Confit 1400 tl
leg or breast; with pomegranate molasses gravy and baby carrots

Grilled Steak Fillet 1625 tl
two pieces of 100 gr steak, with french beans

Meatball and Vegetable Stew in Beef Broth 1600 tl
Sugar snap peas, baby carrots & meatballs in broth, terme rice pilaf

Lamb Chops 1600 tl
3 lamb chops marinated with rosemary
cherry tomato salad with tabbouleh

Pork or Beef Sausage 1225 tl
with mashed potatoes with lemongrass & ginger

Grilled Salmon 1600 tl
200 gr salmon fillet, with fennel baked with basil

Spicy Seafood Stew 1775 tl
calamari, shrimps, sea bass, cherry tomato sauce,
sugar snap peas, baby potatoes and coriander

SALADS

Tabbouleh with Chicken 1300 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 1475 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 1385 tl / 1550 tl
salmon on arugula, cucumber and tomato salad,
capers, parmesan, wasabi mustard dressing, corn bread

Grilled Calamari Salad 1400 tl
yedikule lettuce, fresh mint, tomatoes, boiled potatoes

Salad with Tulum Cheese 1150 tl
tulum cheese marinated with aromatic herbs, mixed greens,
marinated colored peppers, olive oil & lemon dressing,
sunflower seeds, homemade corn bread

Spinach Salad 1250 tl
feta cheese, pomegranate molasses,
wine poached pear, corn bread
+crispy bacon 1400 tl

Zucchini and Cucumber Carpaccio 1175 tl
zucchini and cucumber slices marinated in olive oil,
sesame oil and rice vinegar, wheat, arugula, orange slices
+tulum cheese 1225 tl / +shrimp 1385 tl / +smoked salmon 1385 tl

Arugula Salad with Parmesan 1075 tl

NOODLES

with sauteed seasonal vegetables & sunflower seeds

Shrimp 1500 tl • **Beef** 1500 tl
Chicken 1200 tl • **Vegetable** 1150 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 1315 tl

Chicken Burger 975 tl
chicken patty with cashews, yedikule lettuce,
cilantro, avocado, on brioche bun, served with french fries
+bacon 1150 tl

Mushroom Burger 975 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 525 tl
mashed potatoes with lemongrass & ginger 525 tl
mini salad 500 tl
french fries 500 tl
baby potatoes with parmesan & rosemary 525 tl
morel mushrooms with basil 600 tl
seasonal vegetables 550 tl
french beans / baked fennel / baby carrots