

# FEBRUARY 2026

## FOOD MENU

2 FEBRUARY 2026, Monday	3 FEBRUARY 2026, Tuesday	4 FEBRUARY 2026, Wednesday	5 FEBRUARY 2026, Thursday	6 FEBRUARY 2026, Friday
BREAKFAST		BREAKFAST		
LUNCH		LUNCH		
SNACK	SNACK	SNACK	SNACK	
Irmak-Style Fried Pastry with Milk Organic Boiled Egg Pınar Labneh & Triangle Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Fresh Tomato Çengelköy Cucumber Linden Tea-Pınar Milk (UHT)	Scrambled Eggs Fresh Kashar Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)	Plain Pastry (Poğaça) Organic Boiled Egg Ezine White Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)	Omelette with Potatoes String Cheese (Dil Cheese) Ayvalık Green Olives Gemlik Black Olives Pınar Butter Tahini with Grape Molasses Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)	Pancake Organic Boiled Egg Ezine White Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)
Lentil Soup Beef Stroganoff with Mashed Potatoes Rice Pilaf with Orzo Organic Ayran Olive-Oil Fried Mixed Vegetables Olive-Oil Braised Leeks Antep-Style Spicy Ezme Antep-Style Lentil Köfte Chicken Salad with Creamy Dressing Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt	Ezogelin Soup Sour Meatball Stew Bead-Shaped Pasta Chocolate Custard with Cake Pieces Olive-Oil Stuffed Peppers Olive-Oil Braised Broccoli Quinoa & Wheat Salad Arnavut-Style Fried Liver Tuna & Arugula Salad Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt Organic Ayran	Yogurt & Herb Soup Oven-Baked Chicken Drumsticks Tavern-Style Rice Pilaf Organic Ayran Olive-Oil Braised Zucchini Stew Olive-Oil Stuffed Vine Leaves Antep-Style Spicy Ezme Spinach Tarator Adiyaman-Style Lentil Köfte Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt Organic Ayran	Chunky Vegetable Soup Hamburger Pan-Fried Potatoes Organic Ayran Olive-Oil Braised Sultan Reşat Beans Olive-Oil Braised Celery Arugula Salad with Cheese Hatay-Style Bulgur Salad American Salad Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt Organic Ayran	Vermicelli Soup Stewed Beans with Beef Plain Rice Pilaf Date Dessert Olive-Oil Braised Okra Olive-Oil Braised Stuffed Egg-plant Carrot Tarator Crispy Turkish Dumplings Caesar Salad Aegean Salad with Cheese Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt
Cocoa Cake Fruit	Bâton salé Fruit	Raisin Cookie Fruit	Savory Mahlab Cookie Fruit	

# FEBRUARY 2026

## FOOD MENU

9 FEBRUARY 2026, Monday	10 FEBRUARY 2026, Tuesday	11 FEBRUARY 2026, Wednesday	12 FEBRUARY 2026, Thursday	13 FEBRUARY 2026, Friday
BREAKFAST		BREAKFAST		
LUNCH		LUNCH		
SNACK	SNACK	SNACK	SNACK	
Irmak-Style Fried Pastry with Milk Organic Boiled Egg Pınar Labneh & Triangle Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Fresh Tomato Çengelköy Cucumber Linden Tea-Pınar Milk (UHT)	Scrambled Eggs Fresh Kashar Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)	Tray-Baked Potato "Börek" Organic Boiled Egg Ezine White Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)	Omelette with Potatoes String Cheese (Dil Cheese) Ayvalık Green Olives Gemlik Black Olives Pınar Butter Tahini with Grape Molasses Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)	Sesame "Simit" Organic Boiled Egg Ezine White Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)
Ezogelin Soup Adana Kebab Bead-Shaped Pasta Organic Ayran Olive-Oil Braised Broccoli Olive-Oil Braised Okra Eggplant Salad Herbed Bulgur Salad Chicken Salad with Creamy Dressing Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt Organic Ayran	Yogurt & Herb Soup Grilled Chicken Thigh Bulgur Pilaf with Tomato Organic Ayran Olive-Oil Fried Vegetable Medley Olive-Oil Braised Celery Carrot Tarator Pickled Orzo Salad Eggplant Salad Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt	Chicken Broth Soup Chickpeas in Casserole Rice Pilaf with Orzo Tres Leches Cake Olive-Oil Braised Brussels Sprouts Olive-Oil Sautéed Vegetables Arnavut-Style Fried Liver Adiyaman-Style Lentil Köfte Caesar Salad with Croutons Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt Organic Ayran	Tomato Soup Beef "Döner" with Pan-Fried Potatoes Plain Rice Pilaf Organic Ayran Olive-Oil Braised Green Beans Olive-Oil Fried Mixed Vegetables Antep-Style Spicy Ezme American Salad Tuna & Arugula Salad Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt	Lentil Soup Stuffed Vine Leaves with Meat "Su Böregi" with Cheese Fruit Compote Olive-Oil Zucchini Fritters Olive-Oil Braised Bombay Beans Aegean Salad with White Cheese Antep-Style Lentil Köfte Arugula & Tomato Salad Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt Organic Ayran
Savory Cookie Fruit	Flour Butter Cookie Fruit	Savory Dry Pastry Fruit	Lemon Cake Fruit	

# FEBRUARY 2026

## FOOD MENU

16 FEBRUARY 2026, Monday	17 FEBRUARY 2026, Tuesday	18 FEBRUARY 2026, Wednesday	19 FEBRUARY 2026, Thursday	20 FEBRUARY 2026, Friday
<b>BREAKFAST</b>	<b>BREAKFAST</b>	<b>BREAKFAST</b>	<b>BREAKFAST</b>	<b>BREAKFAST</b>
Irmak-Style Fried Pastry with Milk Organic Boiled Egg Pınar Labneh & Triangle Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Fresh Tomato Çengelköy Cucumber Linden Tea-Pınar Milk (UHT)	Scrambled Eggs Fresh Kashar Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)	Home-made Bread Organic Boiled Egg Ezine White Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)	 Omelette with Potatoes String Cheese (Dil Cheese) Ayvalık Green Olives Gemlik Black Olives Pınar Butter Tahini with Grape Molasses Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)	 Pancake Organic Boiled Egg Ezine White Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)
<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>
Lentil Soup Pan-Fried Meatballs Spaghetti with Sauce Organic Ayran Olive-Oil Braised Green Beans Olive-Oil Pepper Borani Dill Orzo Salad Antep-Style Spicy Ezme Chicken Salad with Creamy Dressing Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt	Chicken Broth Soup Stewed Beans with Beef Rice Pilaf with Orzo Cucumber Yogurt Dip Olive-Oil Fried Vegetable Medley Olive-Oil Sautéed Mushrooms Beet Yogurt Salad Crispy Turkish Dumplings Tuna & Arugula Salad Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt Organic Ayran	Chunky Vegetable Soup Sushi Day Chicken & Vegetable Noodles Chocolate Custard Pudding Olive-Oil Pepper Borani Olive-Oil Braised Okra Arugula Salad with Cheese Adiyaman-Style Lentil Köfte Potato Salad Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt Homemade Lemonade	 Yogurt & Herb Soup Grilled Chicken Pasta with Tomato Sauce Organic Ayran Olive-Oil Braised Celery Olive-Oil Braised Brussels Sprouts Carrot Tarator Hatay-Style Bulgur Salad Aegean Salad with Cheese Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt Organic Ayran	 Ezogelin Soup Ratatouille with Ground Beef Plain Rice Pilaf Cyprus Dessert Stewed Pinto Beans in Olive Oil Olive-Oil Braised Zucchini Stew Arnavut-Style Fried Liver Pasta with Manti-Style Yogurt Sauce Shepherd's Salad Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt
<b>SNACK</b>	<b>SNACK</b>	<b>SNACK</b>	<b>SNACK</b>	
Vanilla Cake Fruit	Raisin Cookie Fruit	Black Seed Crisp Pastry Fruit	Moist Chocolate Cake Fruit	

# FEBRUARY 2026

## FOOD MENU

23 FEBRUARY 2026, Monday	24 FEBRUARY 2026, Tuesday	25 FEBRUARY 2026, Wednesday	26 FEBRUARY 2026, Thursday	27 FEBRUARY 2026, Friday
<b>BREAKFAST</b>	<b>BREAKFAST</b>	<b>BREAKFAST</b>	<b>BREAKFAST</b>	<b>BREAKFAST</b>
Irmak-Style Fried Pastry with Milk Organic Boiled Egg Pınar Labneh & Triangle Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Fresh Tomato Çengelköy Cucumber Linden Tea-Pınar Milk (UHT)	Scrambled Eggs Fresh Kashar Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)	Plain Pastry (Poğaça) Organic Boiled Egg Ezine White Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)	 Omelette with Potatoes String Cheese (Dil Cheese) Ayvalık Green Olives Gemlik Black Olives Pınar Butter Tahini with Grape Molasses Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)	 Plain Pastry (Açma) Organic Boiled Egg Ezine White Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Pınar Milk (UHT)
<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>
Lentil Soup Dumplings with Yogurt Sauce Stewed Pinto Beans in Olive Oil Tres Leches Cake Olive-Oil Braised Broccoli Olive-Oil Fried Mixed Vegetables Eggplant Salad Adiyaman-Style Lentil Köfte Caesar Salad with Croutons Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt	Mushroom Soup Izmir-Style Meatballs Penne Arrabbiata Organic Ayran Stewed Pinto Beans in Olive Oil Olive-Oil Falafel Carrot Tarator Hatay-Style Bulgur Salad Aegean Salad with Cheese Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt Organic Ayran	Chicken Broth Soup Chickpeas Stewed with Beef Rice Pilaf with Orzo Semolina Cake with Orange Syrup Olive-Oil Braised Celery Olive-Oil Braised Zucchini Stew Arnavut-Style Fried Liver Pasta with Manti-Style Yogurt Sauce Chicken Salad with Creamy Dressing Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt	 Ezogelin Soup Diavola Pizza & French Fries Sautéed Vegetables Organic Ayran Olive-Oil Braised Brussels Sprouts Olive-Oil Braised Leeks Couscous with Yogurt Sauce Antep-Style Lentil Köfte Arugula Salad with Cheese Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt Organic Ayran	 Chunky Vegetable Soup Grilled Chicken Cutlet Bulgur Pilaf with Tomato Organic Ayran Olive-Oil Fried Cauliflower Olive-Oil Braised Broccoli Beet Yogurt Salad Crispy Turkish Dumplings Tuna & Arugula Salad Mediterranean Greens Salad Iceberg Lettuce Salad Freshly Grated Carrot Salad Red Cabbage with Vinaigrette Cold Vegetable Platter Yogurt Organic Ayran
<b>SNACK</b>	<b>SNACK</b>	<b>SNACK</b>	<b>SNACK</b>	
Braided Cookie Fruit	Chocolate Mosaic Cake Fruit	Savory Dry Pastry Fruit	Homemade Dill Poğaça Fruit	

## FEBRUARY 2026 FOOD MENU

### Important Notes:

- The bread served at lunch is sourced from Halk Ekmek. Pınar milk is served at BREAKFAST.
- Our baked goods are prepared using whole wheat and rye flour with multiple grains. No additives such as sweeteners or bouillon are used in any of the products served.
- Fruit is served as an alternative during afternoon snacks. Seasonal fruits are served buffet-style in the dining hall between 10:00-11:30 and 14:00-15:30.
- For our kindergarten students aged 3, 4, 5, and 6, only milk and chamomile tea are served at breakfast and during meals.
- "Qualified Education Institutions Inc. ("Irmak Schools") will process your personal data, including your name and surname, collected through this FOOD MENU in accordance with the Personal Data Protection Law No. 6698 ("KVKK") and the relevant legislation in force; it will be processed solely for the purpose of informing you about which meals will be served daily and will be shared only with authorized public institutions and organizations. Your personal data that you have shared will be stored for the duration required for the processing purpose, subject to the periods stipulated by the KVKK and other relevant legislation. For your rights and requests regarding the processing of your personal data during the term of your employment contract, please review the Irmak Schools Employee Information Text in the Personal Data Protection section on our website.

**Head chef**  
Muzaffer Ergün

**Project Manager**  
Tuncay Özen

**Food Engineer**  
Bülent Durmuş

**Dietitian**  
Esin Kara

**School Menu Committee**  
**Chairperson**  
Metin Yoleri