




APRIL 2026 FOOD MENU

	1 APRIL 2026, Wednesday	2 APRIL 2026, Thursday	3 APRIL 2026, Friday
	BREAKFAST		
	Bread with Kashar Cheese 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)
	LUNCH		
	Chicken Broth Soup Beef & White Bean Casserole Rice Pilaf with Orzo Tiramisu Olive-Oil Braised "Sultan Reşat" Beans Olive-Oil Braised Green Beans Spicy Ezme Spinach Tarator Lentil Köfte Mixed Color Pasta Mediterranean Salad with Dressing Aegean Salad with Cheese Pickled Peppers Yogurt Organic Ayran	Tomato Soup Izmir-Style Meatballs Penne Arrabbiata Organic Ayran Olive-Oil Stuffed Vine Leaves Olive-Oil Braised Brussels Sprouts Mashed Fava Beans Beet Yogurt Salad Arnavut-Style Fried Liver Zucchini Fritters Eggplant Salad Tuna Salad Pickled Red Cabbage Yogurt	Lentil Soup Diavola Pizza Sautéed Vegetables Organic Ayran Olive-Oil Fried Vegetable Medley Olive-Oil Braised Bombay Beans Mashed Potatoes Zucchini Tarator Crispy Turkish Dumplings Orzo Salad Seasonal Salad Shepherd's Salad Pickled White Cabbage Yogurt
	SNACK		
	Savory Dill Cookie Fruit	Raisin Cookie Fruit	




APRIL 2026 FOOD MENU

6 APRIL 2026, Monday	7 APRIL 2026, Tuesday	8 APRIL 2026, Wednesday	9 APRIL 2026, Thursday	10 APRIL 2026, Friday
BREAKFAST				
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)	Homemade 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)	Pancakes 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) 
LUNCH				
Ezogelin Soup Grilled Meatballs Bulgur Pilaf Organic Ayran Olive-Oil Fried Mixed Vegetables Olive-Oil Braised Pinto Beans Hummus Pasta with Yogurt Sauce Bulgur Salad Quinoa & Wheat Salad Potato Salad Caesar Salad Mixed Pickles Yogurt	Chunky Vegetable Soup Sushi Day Chicken & Vegetable Noodles Chocolate Custard Pudding Olive-Oil Braised Broccoli Olive-Oil Braised Celery American Salad Carrot Tarator Lentil Köfte Fried Cauliflower with Sauce Street-Style Salad Chicken Salad with Creamy Dressing Pickled Beetroot Yogurt Homemade Lemonade	Traditional Lamb & Yogurt Soup Chickpeas in Casserole Plain Rice Pilaf Cyprus Dessert Olive-Oil Braised "Sultan Reşat" Beans Olive-Oil Braised Green Beans Spicy Ezme Spinach Tarator Arnavut-Style Fried Liver Mixed Color Pasta Mediterranean Salad with Dressing Aegean Salad with Cheese Pickled Peppers Yogurt	Tomato Soup Cornflake-Crusted Chicken Pasta with Sauce Cacık (Cucumber Yogurt Dip) Olive-Oil Stuffed Vine Leaves Olive-Oil Braised Brussels Sprouts Mashed Fava Beans Beet Yogurt Salad Lentil Köfte Zucchini Fritters Eggplant Salad Tuna Salad Pickled Red Cabbage Yogurt Organic Ayran 	Lentil Soup Ratatouille with Ground Beef Cheese Su Böreği Fruit Compote Olive-Oil Fried Vegetable Medley Olive-Oil Braised Bombay Beans Mashed Potatoes Zucchini Tarator Crispy Turkish Dumplings Orzo Salad Seasonal Salad Shepherd's Salad Pickled White Cabbage Yogurt Organic Ayran
SNACK				
Orange Cake Fruit	Baton Salé Fruit	Savory Dry Pastry Fruit	Apple Pie Fruit	

APRIL 2026 FOOD MENU

13 APRIL 2026, Monday	14 APRIL 2026, Tuesday	15 APRIL 2026, Wednesday	16 APRIL 2026, Thursday	17 APRIL 2026, Friday
BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST
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 (Açma) 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)	Homemade Bread 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)
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
Ezogelin Soup Beef Fillet Tavern-Style Rice Pilaf Organic Ayran Olive-Oil Fried Mixed Vegetables Olive-Oil Braised Pinto Beans Hummus Pasta with Yogurt Sauce Bulgur Salad Quinoa & Wheat Salad Potato Salad Caesar Salad Mixed Pickles Yogurt	Chicken Broth Soup Beef & White Bean Casserole Rice Pilaf with Orzo Date Dessert Olive-Oil Braised Broccoli Olive-Oil Braised Celery Spicy Ezme Carrot Tarator Lentil Köfte Fried Cauliflower with Sauce Street-Style Salad Chicken Salad with Creamy Dressing Pickled Beetroot Yogurt Organic Ayran	Yogurt & Herb Soup Hamburger Pan-Fried Potatoes Organic Ayran Olive-Oil Braised "Sultan Reşat" Beans Olive-Oil Braised Green Beans American Salad Spinach Tarator Lentil Köfte Mixed Color Pasta Mediterranean Salad with Dressing Aegean Salad with Cheese Pickled Peppers Yogurt	Vegetable Soup Chicken "Calamari-Style" Strips Spaghetti with Sauce Organic Ayran Olive-Oil Stuffed Vine Leaves Olive-Oil Braised Brussels Sprouts Mashed Fava Beans Beet Yogurt Salad Arnavut-Style Fried Liver Zucchini Fritters Eggplant Salad Tuna Salad Pickled Red Cabbage Yogurt Organic Ayran	Lentil Soup Stuffed Peppers with Meat Baked Pasta Fruit Compote Olive-Oil Fried Vegetable Medley Olive-Oil Braised Bombay Beans Mashed Potatoes Zucchini Tarator Crispy Turkish Dumplings Orzo Salad Seasonal Salad Shepherd's Salad Pickled White Cabbage Yogurt Organic Ayran
SNACK	SNACK	SNACK	SNACK	
Carrot Cinnamon Cake Fruit	Savory Cookie Fruit	Cinnamon Cookie Fruit	Moist Cocoa Cake Fruit	

APRIL 2026 FOOD MENU

20 APRIL 2026, Monday	21 APRIL 2026, Tuesday	22 APRIL 2026, Wednesday	23 APRIL 2026, Thursday	24 APRIL 2026, Friday
BREAKFAST				
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)	Sesame Simit 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) 	Official Holiday	Pancakes 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) 
LUNCH				
Lentil Soup Dumplings with Yogurt Sauce Stewed Pinto Beans in Olive Oil Profiterole Olive-Oil Fried Mixed Vegetables Olive-Oil Braised Pinto Beans Hummus Carrot Tarator Lentil Köfte Quinoa & Wheat Salad Potato Salad Caesar Salad Mixed Pickles Yogurt Homemade Lemonade	Ezogelin Soup Beef Döner with Pan-Fried Potatoes Butter Rice Pilaf Organic Ayran Olive-Oil Braised Broccoli Olive-Oil Braised Celery American Salad Pasta with Yogurt Sauce Bulgur Salad Fried Cauliflower with Sauce Street-Style Salad Chicken Salad with Creamy Dressing Pickled Beetroot Yogurt 	Traditional Lamb & Yogurt Soup Ground Beef & Lentil Stew Istanbul-Style Rice Pilaf Sütlü Nuriye Dessert Olive-Oil Braised Sultan Reşat Beans Olive-Oil Braised Green Beans Spicy Ezme Spinach Tarator Lentil Köfte Mixed Color Pasta Mediterranean Salad with Dressing Aegean Salad with Cheese Pickled Peppers Yogurt Organic Ayran	Official Holiday	Yogurt & Herb Soup Chicken Steak Spaghetti with Sauce Organic Ayran Olive-Oil Fried Vegetable Medley Olive-Oil Braised Bombay Beans Mashed Potatoes Zucchini Tarator Crispy Turkish Dumplings Orzo Salad Seasonal Salad Shepherd's Salad Pickled White Cabbage Yogurt
SNACK				
Black Seed Crisp Pastry Fruit	Lemon Cake Fruit	Braided Cookie Fruit		

APRIL 2026 FOOD MENU

27 APRIL 2026, Monday	28 APRIL 2026, Tuesday	29 APRIL 2026, Wednesday	30 APRIL 2026, Thursday	
BREAKFAST				
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 (Poğaçı) 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)	Official Holiday
LUNCH				
Lentil Soup Lasagna with Ground Beef Sautéed Vegetables Biscuit Dessert Olive-Oil Fried Mixed Vegetables Olive-Oil Braised Pinto Beans Hummus Pasta with Yogurt Sauce Bulgur Salad Quinoa & Wheat Salad Potato Salad Caesar Salad Mixed Pickles Yogurt Organic Ayran	 Traditional Lamb & Yogurt Soup Chickpeas in Casserole Plain Rice Pilaf Chocolate Custard with Pieces Olive-Oil Braised Sultan Reşat Beans Olive-Oil Braised Celery American Salad Carrot Tarator Lentil Köfte Fried Cauliflower with Sauce Street-Style Salad Chicken Salad with Creamy Dressing Pickled Beetroot Yogurt Organic Ayran	Ezogelin Soup Izmir-Style Meatballs Spaghetti with Sauce Organic Ayran Olive-Oil Braised Broccoli Olive-Oil Braised Green Beans Spicy Ezme Spinach Tarator Lentil Köfte Mixed Color Pasta Mediterranean Salad with Dressing Aegean Salad with Cheese Pickled Peppers Yogurt	Yogurt & Herb Soup Chicken Tantuni Tavern-Style Rice Pilaf Organic Ayran Olive-Oil Stuffed Vine Leaves Olive-Oil Braised Brussels Sprouts Mashed Fava Beans Beet Yogurt Salad Arnavut-Style Fried Liver Zucchini Fritters Eggplant Salad Tuna Salad Pickled Red Cabbage Yogurt	Official Holiday
SNACK				
Sesame Puff Pastry Sticks Fruit	Savory Mahlab Cookie Fruit	Vanilla Cake Fruit	Mosaic Cake Fruit	

APRIL 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