

MAY 2026 FOOD MENU




4 MAY 2026, Monday	5 MAY 2026, Tuesday	6 MAY 2026, Wednesday	7 MAY 2026, Thursday	8 MAY 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 Bagel (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)	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 Adana Kebab Bulgur Pilaf with Tomato Organic Ayran Olive-Oil Braised Broccoli Olive-Oil Braised Pinto Beans Hummus Pasta with Yogurt Sauce Bulgur Salad Quinoa & Wheat Salad Seasonal Salad Caesar Salad Mixed Pickles Yogurt	Chicken Broth Soup Beef & White Bean Casserole Rice Pilaf with Orzo Şekerpare (Semolina Syrup Dessert) Olive-Oil Fried Mixed Vegetables 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	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 Oven-Baked Chicken Drumsticks 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 Seasonal Salad Tuna Salad Pickled Red Cabbage Yogurt	Lentil Soup Hungarian-Style Kebab Cheese Su Böreği Fruit Compote Olive-Oil Fried Vegetable Medley Olive-Oil Braised Bombay Beans Mashed Potatoes Zucchini Tarator Crispy Turkish Dumplings Orzo Salad Eggplant Salad Shepherd's Salad Pickled White Cabbage Yogurt Organic Ayran
SNACK				
Lemon Cake Fruit	Savory Cookie Fruit	Cinnamon Cookie Fruit	Chocolate Cookie Fruit	

MAY 2026 FOOD MENU

11 MAY 2026, Monday	12 MAY 2026, Tuesday	13 MAY 2026, Wednesday	14 MAY 2026, Thursday	15 MAY 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 (Sade Poğaç)  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
Vegetable Soup Izmir-Style Meatballs Pasta with Sauce Organic Ayran Olive-Oil Braised Broccoli Olive-Oil Braised Pinto Beans Hummus Pasta with Yogurt Sauce Bulgur Salad Quinoa & Wheat Salad Potato Salad Caesar Salad Mixed Pickles Yogurt	Ezogelin Soup Beef Döner with Pan-Fried Potatoes Butter Rice Pilaf Organic Ayran Olive-Oil Fried Mixed Vegetables 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	Traditional Lamb & Yogurt Soup Ground Beef & Lentil Stew Istanbul-Style Rice Pilaf Tulumba (Fried Syrup Pastry) 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 Organic Ayran	Tomato Soup Chicken Cutlet (Külbastı) Bulgur Pilaf 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 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	
Mosaic Cake Fruit	Baton Salé Fruit	Savory Dry Pastry Fruit	Apple Pie Fruit	

MAY 2026 FOOD MENU

18 MAY 2026, Monday	19 MAY 2026, Tuesday	20 MAY 2026, Wednesday	21 MAY 2026, Thursday	22 MAY 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)	Official Holiday	Baked Phyllo Pastry with Potatoes 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				
Lentil Soup Dumplings with Yogurt Sauce Stewed Pinto Beans in Olive Oil Banana Pudding 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 Organic Ayran	Official Holiday	Tomato Soup Çökertme Kebab (Crispy Potato & Beef Dish) Penne Arrabbiata Organic Ayran Olive-Oil Braised Broccoli Olive-Oil Braised Pinto Beans Hummus Zucchini Tarator Bulgur Salad Quinoa & Wheat Salad Street-Style Salad Caesar Salad Mixed Pickles Yogurt Organic Ayran	Lentil Soup Diavola Pizza Sautéed Vegetables Organic Ayran Olive-Oil Stuffed Vine Leaves Olive-Oil Braised Brussels Sprouts Mashed Fava Beans Pasta with Yogurt Sauce Lentil Köfte Zucchini Fritters Eggplant Salad Tuna Salad Pickled Red Cabbage Yogurt Organic Ayran	Yogurt & Herb Soup Chicken Schnitzel Spaghetti with Sauce Ice Cream Olive-Oil Fried Vegetable Medley Olive-Oil Braised Bombay Beans Mashed Potatoes Beet Yogurt Salad Crispy Turkish Dumplings Orzo Salad Seasonal Salad Shepherd's Salad Pickled White Cabbage Yogurt Organic Ayran
SNACK				
Sesame Puff Pastry Sticks Fruit		Cracked Cookie Fruit	Moist Cocoa Cake Fruit	

25 MAY 2026, Monday	26 MAY 2026, Tuesday	27 MAY 2026, Wednesday	28 MAY 2026, Thursday	29 MAY 2026, Friday
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) 	Eid-Al Adha Holiday	Eid-Al Adha Holiday	Eid-Al Adha Holiday
LUNCH		LUNCH		
Ezogelin Soup Roast Meatballs with Mashed Potatoes Pasta with Tomato Sauce Organic Ayran Olive-Oil Braised Broccoli 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 Stuffed Eggplant (Karniyarik) Rice Pilaf with Orzo Tres Leches Cake Olive-Oil Fried Mixed Vegetables 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	Eid-Al Adha Holiday	Eid-Al Adha Holiday	Eid-Al Adha Holiday
SNACK		SNACK		
Fruit Cake Fruit	Savory Cookie Fruit			

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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
Nazlı Olgun

**School Menu Committee
Chairperson**
Metin Yoleri