



JUNE 2026 FOOD MENU

1 JUNE 2026, Monday	2 JUNE 2026, Tuesday	3 JUNE 2026, Wednesday	4 JUNE 2026, Thursday	5 JUNE 2026, Friday
BREAKFAST				
Milk Fried Dough Organic Boiled Egg Pınar Labneh & Triangle Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	Scrambled Eggs Fresh Kasha Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	Sesame Simit Organic Boiled Egg Ezine White Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk 	Potato Omelette String Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Tahini & Molasses Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	Pancakes Organic Boiled Egg White Cheese / Fresh Cheese Balls Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk 
LUNCH				
Ezogelin Soup Tray-Baked 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	Lentil Soup Lasagna with Ground Beef Sauteed Vegetables Ice Cream Olive-Oil Fried Mixed Vegetables Olive-Oil Braised Celery Spicy Ezme Carrot Tarator Lentil Kofte Fried Cauliflower with Sauce Street-Style Salad Chicken Salad with Creamy Dressing Pickled Beetroot Yogurt Organic Ayran	Yogurt & Herb Soup Izmir-Style Meatballs Pasta with Sauce Organic Ayran Olive-Oil Braised Sultan Reşat Beans Olive-Oil Braised Green Beans American Salad Spinach Tarator Lentil Kofte Zucchini Fritters Mediterranean Salad with Dressing Aegean Salad with Cheese Pickled Peppers Yogurt	Vegetable Soup Oven-Baked Chicken Drumsticks Plain Rice Pilaf Rice Pudding Olive-Oil Stuffed Vine Leaves Olive-Oil Braised Brussels Sprouts Mashed Fava Beans Beet Yogurt Salad Arnavut-Style Fried Liver Mixed Color Pasta Seasonal Salad Tuna Salad Pickled Red Cabbage Yogurt 	Chicken Broth Soup Garden-Style Kebab Cheese Su Boregi 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				
Cocoa Cake Fruit	Savory Cookie Fruit	Cinnamon Cookie Fruit	Black Seed Crisp Pastry Fruit	

JUNE 2026 FOOD MENU

8 JUNE 2026, Monday	9 JUNE 2026, Tuesday	10 JUNE 2026, Wednesday	11 JUNE 2026, Thursday	12 JUNE 2026, Friday
BREAKFAST				
Milk Fried Dough Organic Boiled Egg Pınar Labneh & Triangle Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	Scrambled Eggs Fresh Kashar Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	Plain Pogaca Organic Boiled Egg Ezine White Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	Potato Omelette String Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Tahini & Molasses Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	Official Holiday
LUNCH				
Lentil Soup Dumplings with Yogurt Sauce Stewed Pinto Beans in Olive Oil Magnolia Dessert Olive-Oil Braised Broccoli Olive-Oil Braised Pinto Beans Hummus Carrot Tarator Bulgur Salad Quinoa & Wheat Salad Patates Salata Caesar Salad Mixed Pickles Yogurt	Ezogelin Soup Beef Doner with Pan-Fried Potatoes Butter Rice Pilaf Organic Ayran Olive-Oil Fried Mixed Vegetables Olive-Oil Braised Celery American Salad Pasta with Yogurt Sauce Lentil Kofte 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 Ice Cream 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	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	Official Holiday
SNACK				
Baton Sale Fruit	Raisin Cookie Fruit	Savory Dry Pastry Fruit	Apple Pie Fruit	

JUNE 2026 FOOD MENU

15 JUNE 2026, Monday	16 JUNE 2026, Tuesday	17 JUNE 2026, Wednesday	18 JUNE 2026, Thursday	19 JUNE 2026, Friday
BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST
Milk Fried Dough Organic Boiled Egg Pınar Labneh & Triangle Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Pınar Jam Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	Scrambled Eggs Fresh Kasha Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	"Börek" with Potatoes Organic Boiled Egg Ezine White Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk 	Potato Omelette String Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Tahini & Molasses Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	Pancakes Organic Boiled Egg Ezine White Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Fresh Tomato Çengelköy Cucumber Linden Tea - Daily Milk 
LUNCH	LUNCH	LUNCH	BRUNCH	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 Tres Leches Cake Olive-Oil Fried Mixed Vegetables Olive-Oil Braised Celery Spicy Ezme Carrot Tarator Lentil Kofte 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 Kofte Mixed Color Pasta Mediterranean Salad with Dressing Aegean Salad with Cheese Pickled Peppers Yogurt	Vegetable Soup Grilled Chicken Thigh Soslu Spagetti 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 Diavola Pizza Pan-Fried Potatoes Ice Cream 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	SNACK	SNACK	SNACK	SNACK
Fruit Cake Fruit	Savory Cookie Fruit	Flour Butter Cookie Fruit	Moist Chocolate Cake Fruit	

JUNE 2026 FOOD MENU

22 JUNE 2026, Monday	23 JUNE 2026, Tuesday	24 JUNE 2026, Wednesday	25 JUNE 2026, Thursday	26 JUNE 2026, Thursday
BREAKFAST				
Milk Fried Dough Organic Boiled Egg Pınar Labneh & Triangle Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	 Scrambled Eggs Fresh Kasha Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	Sesame Simit Organic Boiled Egg Ezine White Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Jam Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	Potato Omelette String Cheese Ayvalık Green Olives Gemlik Black Olives Pınar Butter Tahini & Molasses Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk	Pancakes Organic Boiled Egg White Cheese / Fresh Cheese Balls Ayvalık Green Olives Gemlik Black Olives Pınar Butter Pınar Honey Sliced Tomatoes Çengelköy Cucumbers Linden Tea - Daily Milk
LUNCH				
Ezogelin Soup Cokertme Kebab (Crispy Potato & Beef Dish) Rice Pilaf 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	Traditional Lamb & Yogurt Soup Chickpeas in Casserole Plain Rice Pilaf Chocolate Custard with Cake 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	Yogurt & Herb Soup Grilled Meatballs Bulgur Pilaf Organic Ayran Olive-Oil Braised Sultan Reşat Beans Olive-Oil Braised Green Beans American Salad Spinach Tarator Lentil Kofte Mixed Color Pasta Mediterranean Salad with Dressing Aegean Salad with Cheese Pickled Peppers Yogurt 	Lentil Soup Vegetable Gratin Penne Arrabbiata Creme de Paris 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 Organic Ayran	Vegetable Soup Slow-Cooked Beef Tandoor Plain Rice Pilaf Organic Ayran 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
SNACK				
Brownie Fruit	Braided Cookie Fruit	Eclair Pastry Fruit	Mini Pizza Fruit	

JUNE 2026 FOOD MENU



Important Notes:

- The bread served at lunch is sourced from Halk Ekmek. Süttağ daily 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