

leydi

THE LEYDI DELUXE

served with a selection of Turkish breads, three meze & lahmacun

THE FULL TURKISH – 50PP
adana kebab, chicken shish, pilav & chopped salad
seasonal fruits & kurabiye

SURF 'N' TURF – 65PP
grilled dayboat seafood, ribeye steak, hand cut chips, chopped salad
pistachio katmer ice cream sandwich

must be ordered for the whole table, no substitutes

TURKISH BREAD^V – 6
tirnak pide, somun bread & lavash with antep
pepper salça, salted butter & sesame

POTATO CRISPS^V – 6
tossed with baharat spices, sumac,
garlic & parsley, yoghurt, lemon

MEZE

HUMMUS^V – 6
chickpeas, tahini, chilli butter

CACIK^V – 6
yoghurt, garlic, cucumber, mint

MUHAMARRA^{VG} – 8
sun-dried red pepper salça, walnuts

ATOM^V – 6
garlic yoghurt, spicy urfa chilli oil

AEGEAN GIRIT EZME^V – 7
courgette, carrots, feta, yoghurt, pistachios

SMOKED AUBERGINE^V – 7
pounded with garlic & mustard

TARAMA – 8
whipped smoked cod's roe, chives

SPICY TOMATO EZME^{VG} – 6
chopped hot peppers, parsley,
pomegranate molasses

HONEYMOON MELON^V – 8
barrel-aged feta, mint

FAVA^{VG} – 8
fava bean pâté, red onion, dill oil

SUCUK – 9
house-made beef & garlic sausage

BAKED CLAYPOT HUMMUS – 8
pastirma brown butter

SMALL PLATES

LAHMACUN – 10
thin spiced lamb flatbread
vegan option available

DOLMA^{VG} – 12
seasonal vegetables stuffed
with tomato rice

ISLAK BURGER – 14
spiced beef & lamb köfte bun
drenched in garlic tomato sauce

BÖREK^V – 12
crispy filo layered with sheep's milk
feta & leeks, truffle honey

**SEASONAL
TOMATO SALAD^{VG} – 14**
urfa dressing, red onion,
olives, smoked crumbs

CHOPPED SALAD^{VG} – 12
cucumber, onion, turkish peppers,
fresh herbs, pickled red cabbage,
lemon dressing

MANGAL

our kebabs are all cooked the turkish
way, gently over charcoal embers
served with dripping pide, grilled ezme,
marinated peppers & onion salad

CHICKEN SHISH – 20
fenugreek spiced yoghurt marinade

ADANA – 22
hand-minced lamb breast

LAMB CHOPS – 26
bone in cutlets

LAMB LOIN – 28
prime cut fillet with generous fat cap

LAMB SHISH – 24
diced leg seasoned with wild oregano

**MIXED GRILL
FOR TWO – 58**
adana, chicken shish &
lamb kebab of the day

add 100g döner to any kebab – 7

our cornish lamb kebabs are
butchered by leydi's chefs

LARGE PLATES

GRILLED DAYBOAT FISH – MP
green chilli & coriander ezme

DÖNER – 26
house-made with select cuts of
lamb & beef, served with rice

ISKENDER – 28
döner, grilled pide, tomato sauce,
yoghurt, brown butter

IMAM BAYILDI^{VG} – 16
slow cooked stuffed aubergine with turkish
peppers, onions & tomatoes

FASULYE^V – 16
white beans in a rich tomato ragu
+ pastirma brown butter – 4

BEYTI – 26
garlic lamb köfte rolled in lavash,
tomato sauce, yoghurt, pistachios

HERITAGE GRASS-FED RIBEYE – 38
grilled over coals, braised garlic sauce

HAND CUT CHIPS – 6
cooked in beef dripping

CYPRIT POTATO SALAD^{VG} – 6
fresh herbs, spring onions, lemon

SEASONAL GREENS^{VG} – 6
braised with lemon & olive oil

PILAV^V – 6
buttered rice, toasted orzo, fried onions

GRILLED ONIONS^{VG} – 6
fermented turnip dressing

Please let us know if you have any allergens or dietary requirements. There is a discretionary 13% charge added to your bill, all above prices are inclusive of VAT.

vegan^{VG} / vegetarian^V