

# loydi

## PASTRIES

CROISSANT – 4

PAIN AU CHOCOLAT – 4.5

POĞAÇA – 4

### TURKISH

SIMIT – 6  
kaymak, honey

TURKISH BREAKFAST FOR ONE – 19  
simit, boiled egg, feta, olives, honey-kaymak,  
seasonal vegetables, spreads  
add sucuk – 4

LAVASH ROLL – 13  
with smoked bacon or sucuk, eggs,  
cheese, tomato chilli butter & yoghurt

MENEMEN – 15  
scrambled eggs with peppers & tomatoes

TURKISH EGGS – 15  
poached eggs, whipped garlic yoghurt, chilli butter

### CLASSICS

SPICED GRANOLA – 12  
nut, seed & dried fruit granola, vanilla yoghurt, fruit compote

BRIOCHE FRENCH TOAST – 16  
berries, clotted cream, maple syrup

AVOCADO TOAST – 14  
poached eggs, green chilli & coriander salsa

EGGS – 12  
served with sourdough, scrambled, poached or fried

SMOKED SALMON – 18  
on sourdough, with scrambled eggs

SEASONAL FRUITS – 12  
orange blossom syrup

## SIDES

feta – 4  
mushrooms with lemon, garlic & parsley – 5  
crushed avocado – 5  
sucuk – 7  
smoked streaky bacon – 5

cumberland sausage – 4  
smoked salmon – 7  
kaymak clotted cream & honeycomb – 4  
toasted sourdough, cultured butter & jam 6

## TEA, COFFEE & JUICE

TEA  
English Breakfast, Earl Grey, Green Whole Leaf 4  
Jasmine Silver Tip 5  
Rose 4

COFFEE  
Espresso 3/3.5  
Flat White 4  
Latte 4  
Cappuccino 4  
Americano 3.5  
Mocha 4.2

FRESH JUICE  
Apple, Cranberry, Orange, Pineapple, Pink Grapefruit 6.5

TURKISH TEA – 2.5  
Tea in Turkey is serious business. Drank at all  
times throughout the day, and throughout the meal,  
our house blend of black teas with a hint of  
bergamot is made daily.

TURKISH COFFEE – 2.5  
Fuller flavoured and with a super fine grind,  
Turkish coffee is served short, under a  
thick layer of crema.

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<sup>VG</sup> / vegetarian<sup>V</sup>