

# 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<sup>V</sup> – 6**  
tırnak pide, somun bread & wildfarmed  
wholewheat sourdough with antep pepper  
salça, salted butter & sesame

**POTATO CRISPS<sup>V</sup> – 6**  
tossed with baharat spices, sumac,  
garlic & parsley, yoghurt, lemon

## MEZE

**HUMMUS<sup>V</sup> – 6**  
chickpeas, tahini, chilli butter

**CACIK<sup>V</sup> – 6**  
yoghurt, garlic, cucumber, mint

**MUHAMARRA<sup>VG</sup> – 8**  
sun-dried red pepper salça, walnuts

**ATOM<sup>V</sup> – 6**  
garlic yoghurt, spicy urfa chilli oil

**AEGEAN GIRIT EZME<sup>V</sup> – 7**  
courgette, carrots, feta, yoghurt, pistachios

**SMOKED AUBERGINE<sup>V</sup> – 7**  
pounded with garlic & mustard

**TARAMA – 8**  
whipped smoked cod's roe, chives

**SPICY TOMATO EZME<sup>VG</sup> – 6**  
chopped hot peppers, parsley,  
pomegranate molasses

**BARREL AGED FETA<sup>V</sup> – 8**  
seasonal melon, mint

**FAVA<sup>VG</sup> – 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<sup>VG</sup> – 12**  
seasonal vegetables stuffed  
with tomato rice

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

**BÖREK<sup>V</sup> – 12**  
crispy filo layered with sheep's milk  
feta & leeks, truffle honey

**SEASONAL  
TOMATO SALAD<sup>VG</sup> – 14**  
urfa dressing, red onion,  
olives, smoked crumbs

**CHOPPED SALAD<sup>VG</sup> – 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<sup>VG</sup> – 16**  
slow cooked stuffed aubergine with turkish  
peppers, onions & tomatoes

**FASULYE<sup>V</sup> – 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

**CYPRIOI POTATO SALAD<sup>VG</sup> – 6**  
fresh herbs, spring onions, lemon

**SEASONAL GREENS<sup>VG</sup> – 6**  
braised with lemon & olive oil

**PILAV<sup>V</sup> – 6**  
buttered rice, toasted orzo, fried onions

**GRILLED ONIONS<sup>VG</sup> – 6**  
fermented turnip dressing

**TURŞU<sup>VG</sup> – 5**  
house pickles

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>