

TURKISH BREAD<sup> $\vee$ </sup> - 6 tirnak pide & lavash with antep pepper salça, salted butter & sesame

MEZE

MUHAMMARA<sup>VG</sup> - 9 sun-dried red pepper salça, walnuts

AEGEAN GIRIT EZME<sup> $\vee$ </sup> - 9 courgette, carrots, feta, yoghurt, pistachios

SMOKED AUBERGINE  $^{\vee}$  - 9 pounded with garlic & mustard

## TO SHARE BÖREK<sup>V</sup> − 15

crispy filo layered with sheep's milk

LAHMACUN - 12 thin spiced lamb flatbread

HUMMUS $^{\vee}$  - 8

chickpeas, tahini, chilli butter

CACIK<sup>V</sup> - 8

yoghurt, garlic, cucumber, mint

VEGETARIAN LAHMACUN<sup>V</sup> - 12 thin spiced vegetable salça flatbread

feta & leeks, truffle honey SEASONAL TOMATO SALAD<sup>VG</sup> - 14 urfa dressing, red onion, olives, smoked crumbs

ISLAK BURGER - 15 spiced beef köfte on a bun drenched in garlic tomato sauce

IMAM BAYILDI<sup>vg</sup> - 19 slow cooked stuffed aubergine with turkish peppers, onions & tomatoes

GRILLED DAYBOAT FISH - MP

green chilli & coriander ezme

MANGAL

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

CHICKEN SHISH - 24 fenugreek spiced yoghurt marinade

SHISH KÖFTE – 24 lamb & beef minced with onion, garlic, peppers & parsley

LAMB CHOPS - 30 bone in cutlets

LAMB LOIN - 32 prime cut fillet with generous fat cap MIXED GRILL FOR TWO - 65 shish köfte, chicken shish & lamb of the day

LAMB SHISH - 26 diced leg seasoned with wild oregano

our cornish lamb kebaps are butchered by leydi's chefs

SIDES

HAND CUT CHIPS - 6 cooked in beef dripping

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

MEYHANE PILAV<sup>VG</sup> - 6 bulgur, tomato, pepper salça, mint

CHOPPED SALAD<sup>VG</sup> - 6 cucumber, onion, turkish peppers, pickled red cabbage, lemon dressing

## THE LEYDI DELUXE

if you can't decide, let our chefs decide for you - a showcase of Leydi's greatest hits served with a selection of turkish breads, three meze & lahmacun

shish köfte, chicken shish, meyhane pilav, chopped salad & seasonal fruits 50PP

This menu is exclusively for even-numbered parties, with a minimum of 2 guests required.

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.

TARAMA - 9 whipped smoked cod's roe, chives

garlic yoghurt, spicy urfa chilli oil

POTATO CRISPS<sup> $\vee$ </sup> - 6

tossed with baharat spices, sumac,

garlic & parsley, yoghurt

 $ATOM^{\vee} - 8$