Levent Börek			Eggs	-
Traditional Adana Börek (V) Traditional 3 Cheese, Spinach and Cheese, Feta Cheese, Blac Gözleme Traditional hand-rolled flatbread cooked on the griddle. (V) S	3 Piece	2.99 es 7.99 9.20	Eggs Royale English muffin topped with smoked salmon, poached eggs, and hollandaise sauce. Finished with fresh microgreens. Eggs Florentine English muffin topped with sautéed spinach, poached eggs, and hollandaise sauce. Finished with fresh microgreens. Eggs Benedict	14.00 (V) 13.00
Breakfast Plates			Eggs benealed  English muffin topped with pulled beef, poached eggs and burger sauce. Finished with fresh microgreens.	14.00
Full English Two fried eggs, two hashbrowns, turkey rashers, baked beans, mushrooms, cherry tomatoes, beef sausage, toasted sourdough bread served with any tea.		15.00	Avo on Toast  Sourdough topped with smashed avocado, cherry tomatoes, chilli flakes, and microgreens. Drizzled with olive oil.  Add poached, scrambled or hard-boiled eggs +2.50	
Veggie Brekkie (V)			Scrambled Eggs  Creamy scrambled eggs on sourdough toast with chilli flakes. Served with rocket and cherry tomato side salad. (V)	7.00
Two fried eggs, two hashbrowns, mushrooms, baked beans, cherry tomatoes, halloumi, avocado and toasted sourdough bread.			Omelette	
Halloumi & Mushroom on Sourdough (V) Grilled halloumi with sautéed mushrooms, two poached eggs,	and fresh microgreens on toasted sourdough.		Choose one filling: Spinach, Feta, Mushroom, Mozzarella, or Mixed Veg  Shakshuka / Menemen	
Finished with a drizzle of paprika-infused oil.  Classic Turkish Breakfast Plate	· ·	13.50	Two eggs cooked in a rich tomato, green pepper, and olive oil sauce. Served with sourdough bread. (V)	
A slice of börek, feta cheese, halloumi, string cheese, rocket, sucuk, a fried egg, mix olives, tomato&cucumber, jam, butter, simit, toasted sourdough bread served with any tea.			Turkish Eggs / Çılbır  Poached eggs over garlic herbed yoghurt, topped with warm paprika butter and fresh chives. Served with sourdoug  Simit & Egg	
Full Turkish Breakfast Spread			Crispy sesame simit served with a sunny-side-up egg in the centre. (V)	9.50
Two slices of börek, feta cheese, string cheese, halloumi, rocket, sucuk, two fried eggs, beef pastrami, mix olives, tomato&cucumber, honey&clotted cream, tahini&grape molasses, Nutella, red pepper&walnut dip (acuka), jam, butter, simit, toasted sourdough bread and bottomless tea. For two to share.			Fried Eggs / Sahanda Yumurta Two fried eggs served with artisan sourdough bread. (V) Fried Egg & Braised Beef / Sahanda Kavurmalı Yumurta	
Breakfast I	avourites	_	A fried egg served with tender braised beef and sourdough bread.	12.50
Porridge Creamy oats topped with blueberry, peanut butter, and a drizzle of maple syrup. (V) (N)		7.00	Fried Eggs & Sucuk / Sahanda Sucuklu Yumurta Two fried eggs served with Turkish sucuk and sourdough bread.	
Granola Bowl		8.00	Lunch	-
Crunchy granola with yoghurt, fresh banana, strawberry, blueberry, and a drizzle of honey. (V) Pancake Stack		0.00	The Salmon Bap Tuna Wrap	=
Fluffy pancakes topped with banana, strawberry, blueberry, maple syrup, and a dusting of icing sugar. (V)		9.00	Soft brioche bap filled with mixed salad, smoked salmon and cream cheese.  Tuna, sweetcorn, red onion and caesar sauce filling in a toasted tortilla wrap.	
Toast	ies		6.50	6.50
Classic Mozzarella Grilled sourdough toastie filled with melted mozzarella with a crisp side salad. (V) 7.00	The Sucuk Spicy Turkish sucuk and melted mozzarella in toas sourdough with a crisp side salad. Optional: add tomato paste.	8.00	Halloumi & Avo Focaccia Creamy smashed avocado, grilled halloumi, and mayo in soft focaccia bread. (V) Grilled Chicken Focaccia  Caesar Wrap Grilled chicken, crisp lettuce, parmesan, and Caesar dressing in a toasted tortilla wrap.  Vegan Wrap	7.00
Caprese Focaccia Mozzarella, fresh tomato, and basil sauce in focaccia with a crisp side salad. (V) 7.00	The Anatolian Chicken Grilled chicken and sweetcorn in mayo with melte cheese, grilled in sourdough with a crisp side salo		Grilled chicken with smashed avocado and jalapeño mayo, packed into fluffy focaccia.  9.50  Steak & Eggs  Grilled aubergine & courgette, tomatoes, vegan cheese and basil sauce in a wrap. (VE) The Chicken Burger	7.50
Salads			200g sirloin steak with 2 fried eggs, 2 hash browns, Grilled chicken burger in toasted brioche with	
You can find a selection of our daily fresh salads at the counter or you can ask a member of staff  Medium Bowl 6.50 Large Bow		wl <b>8.50</b>	roasted cherry tomatoes and toasted sourdough.  21.00  Grilled Chicken Bowl  The Pulled Beef Burger	12.50
A Little About Our Ingredients Great food starts with great ingredients. That's why we use free-range Clarence Court eggs in all our egg dishes, fresh a breads from award-winning Seven Seeded Bakery, and coffee made with beans from the iconic Union Roastery.			Grilled marinated chicken with avocado, sun-dried tomatoes, salad with dressing & toasted sourdough.  10.00  Pulled beef in toasted brioche with gerkins, tor grilled onion and smoky burger sauce with chip	

Kids' Menu		Weekend Special		
Beef Sausage Meal	7.99	Chocolate Börek   11 am	3 Slices	8.99
Beef sausages with fries & any drink.		Plain Börek (Kürt Böregi)   12 pm	1 portion	6.99
Chicken Nuggets Meal Crispy chicken nuggets with fries & any drink.	7.99			
Egg & Simit Plate Hard-boiled egg, cucumber slices, cherry tomato string cheese, simit and any drink. (V)	<b>7.99</b> Des,			
	Extra	as		
Chips	4.00	Sausage		3.00
Halloumi	3.50	Turkey Rashers		3.50
Simit	2.50	Egg		1.50
Sourdough Bread	1.50	Hash Brown		2.00
Sucuk	4.00	Mushrooms		2.00

Desserts	

## Cold Pistachio Baklava (Soğuk Fıstıklı Baklava)

Three squares of delicate layers of filo pastry filled with Antep pistachios, soaked in a light, milky syrup. (N) 5.50

Pistachio Baklava (Fıstıklı Baklava)

Three squares of buttery layers of filo pastry filled with finely ground pistachios and soaked in homemade syrup. (N) 5.50

Baklava "Carrot Slice"

Two slices of golden filo pastry filled with pistachios and soaked in sweet syrup. (N) 6.50

Trileçe 6.50

Light sponge cake soaked in three types of milk, topped with caramel. Chef's Special

Please ask a member of staff for details.

7.50

Coffee & Tea					
Latte Americano Cappuccino Flat White Cortado Espresso	3.90 3.45 3.90 3.90 3.70 2.70	Turkish Tea English Breakfast Tea Earl Grey Tea Mojitea (Green Tea) Lemon & Ginger Tea	2.50 3.45 3.45 3.45 3.45		
Double Espresso Macchiato Double Macchiato	3.00 2.90 3.20	Matcha Served Hot or Iced			
Turkish Coffee Mocha	2.70 4.00	Classic	3.70		
Hot Chocolate Ice Americano Ice Latte Ice Mocha	3.95 3.65 4.10 4.20	Syrup Options:  Vanilla  Caramel  Strawberry  Blueberry	+0.50		

Cold Drinks		Smoothies		
Cold Drinks		311100111163		
Small Still Water Small Sparking Water Coca Cola Zero Coca Cola Uludag Gazoz Schweppes Lemonade	2.20 2.20 2.50 2.50 2.50 2.50	Tropical Twist Fig Vanilla Mango Strawberry Jungle Berry Super Green	3.75 3.75 3.75 3.75 3.75	
Ayran Folkingtons Apple Folkingtons Orange Homemade Lemonade Freshly Squeezed	2.00 2.50 2.50 3.70	Alternative Milk Options:  Oat Almond Coconut	+0.50	
Orange Juice	3.70	<ul> <li>Soya</li> </ul>		

## LEVENT BÖREK

Breakfast - Lunch - Coffee

Please inform our staff of any allergies or dietary requirements before ordering. All menu items are hala!. While we take care to prepare your food safely, our kitchen is an open environment where allergens may be present. (V) Vegetarian (VE) Vegan (N) Contains Nuts