

BREAKFAST

Everyday until 2pm

TURKISH EGG (V) | 9.0

Two free range poached eggs on whipped garlic yoghurt w/ chilli butter, crispy onion, mix seeds, rocket served w/ sourdough bread

MENEMEN (V) | 9.5

Two free range fried eggs on menemen sauce w/ grilled padron peppers served w/ sourdough bread

SIMIT | SAVORY | PLATE (V) | 10.5

Mix olives, white cheese, acuka sauce, tomatoes salad, za'atar - olive oil served w/ simit

SIMIT | SWEET | PLATE (V) | 10.5

Seasonal jam, soft cheese, tahini - molasses, coletted cream - honeycomb, mix fruit served w/ simit

SIMIT | MIX | PLATE (V) | 12.0

Mix olives, white cheese, acuka sauce, seasonal jam, clotted cream-honeycomb served w/ simit w/ a glass of Turkish tea

SIMIT | VEGAN | PLATE (V) (VG) | 10.5

Seasonal jam, mature cheddar, mix olives, acuka sauce, tahini-molasses served w/ simit

BERRY GRANOLA BOWL (V) (VG) (GF) | 6.5

Housemade granola w/ mix berries, yoghurt, berry compote, mix seeds, coconut chips

PEANUT GRANOLA BOWL (V) (VG) (GF) | 6.5

Housemade granola w/ banana slices, yoghurt, peanut butter, mix seeds, cacao nibs

EXOTIC CHIA PUDDING (V) (VG) (GF) | 7.5

Coconut chia pudding w/ pineapple-mango sauce, fruit slices, coconut flakes

WINTER OVERNIGHT OATS (V) (VG) | 7.0

Coconut milk w/ grated apple, raisins, cinnamon, oats, agave syrup. Topped w/ hazelnut butter and apple jam

BRUNCH

Everyday until 4.30pm

SOUP OF THE DAY (V) | 5.0

Served w/ sourdough bread

TOAST

THREE CHEESE TOAST (V) | 7.0

Cream cheese, red leicester cheddar, white cheese

ACUKA TOAST (V) | 7.0

Acuka sauce, black olive paste, tomato, white cheese

CARAMELIZED TOAST (V) | 8.0

Caramelized onion, creamy mushrooms, sweetcorn, mature cheddar

SANDWICHES

PESTO & MOZARELLA SANDWICH (V) | 8.0

Pesto sauce, sundried tomatoes, fresh mozzarella, basil

HOUMUS AVOCADO SANDWICH (V) (VG) | 9.0

Housemade houmous, smashed avocado, red onion, tomato

GRILLED VEGETABLES MINT SANDWICH (V) | 9.0

Grilled aubergine, courgette, mix peppers, mint sauce, white cheese

SALADS

MEDITERRANEAN BARLEY SALAD (V) | 9.5

Grilled halloumi, slow roasted tomatoes, pearl barley, spring onion, dill & walnut in a zesty lemon & pomegranate molasses dressing

POTATO & CHICKPEA SALAD (V) (VG) (GF) | 9.5

Roasted potato with herbs, chickpea, pickle, red onion, iceberg & sweetcorn in a mustard & citrus dressing

PUMPKIN LENTIL SALAD (V) (GF) | 10.5

Roasted butternut squash cubes with onion, green lentil, white quinoa, goat cheese, baby spinach & pumpkin seeds in a curry dressing

Add.

Free range egg | 1.5

Avocado | 2.5

Grilled Halloumi | 3.0

Creamy Mushroom | 3.5

Sourdough Toast | 1.5

Allergens and information

V Vegetarian | **VG** Vegan | **GF** Gluten Free

Please let us know before ordering if you have any allergies. Our kitchens are small, and we can't guarantee products or dishes will be entirely free from allergens.

*Gluten free bread is available

*Vegan cheese available on request



Moi
BAKESHOP

COFFEE

BLACK

Turkish Coffee | 3.5
Espresso | 2.8
Long Black | 3.0
Americano | 3.2
Filter coffee | 3.2
Cold Brew | 4.0

WHITE

Macchiato | 3.0
Cortado | 3.4
Flat white | 3.6
Cappuccino | 3.6
Latte | 3.6
Mocha | 4.0

Add.

Extra shot | 0.5
Decaf | free
Ice | 0.5
Oat / Coconut Milk | 0.3

Vanilla | Hazelnut |
Salted Caramel Syrup | 0.5

| We proudly served ORIGIN Coffee |

ORIGIN
coffee roasters

SPECIAL

Matcha Latte | 4.0
Turmeric Latte | 4.0
Turkish Latte | 4.0
Tiramisu Latte | 5.0
Housemade chocolate | 4.5

TEA

Turkish Tea | 2.5
English Breakfast | 3.0
Earl Grey | 3.0

SPECIALITY TEA

Green tea | 3.0
Peppermint | 3.0
Hibiscus | 3.0

SOFT DRINKS

Still water | 2.5
Sparkling water | 2.5
DASH | 2.8
LemonAid | 3.0
MoMo Kombucha | 4.0

BAKERY & PATISSERIE

We prepare homemade bread, pastries
and cakes as freshly with high quality
ingredients in our own kitchen.

Therefore, they are produced in limited
quantities. Please see our counter for our
assortment and stocks.

If you've got any questions, please ask us.



moi
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