

## Cold Appetizers

<b>Mixed Olives (V)</b>	5
Green & black olives marinated in olive oil, lemon zest, thyme	
<b>Hummus (VG) (N) ★</b>	6
A creamy blend of chickpeas, tahini, garlic, lemon juice served with pine nuts & dried fruits	
<b>Cacik (V) (GF) (D)</b>	6
Finely grated cucumber dressed with yoghurt, garlic, mint, dill & olive oil	
<b>Tarama (F) (M)</b>	6
The infamous pink sauce made from puréed cod roe, extra virgin olive oil & lemon juice	
<b>Grilled Eggplant (V) (GF)</b>	6
Chargrilled aubergine, red capya, onion, parsley, olive oil, garlic, walnuts & lemon dressing	
<b>Beetroot Tarator (V) (D)</b>	6
Beautifully roasted beetroot with strained yoghurt infused with garlic, herbs, mayo and walnuts	
<b>Avocado Prawn Cocktail (D) (F) ★</b>	8.5
Avocado, prawns & prawn cocktail sauce	
<b>MIXED COLD PLATTER</b>	<i>Small 16</i> <i>Large 21</i>
Humus, Cacik, Tarama, Grilled Eggplant, Beetroot Tarator	

## Hot Appetizers

<b>Halloumi (V) (D)</b>	7.5
Grilled Cypriot halloumi cheese	
<b>Sucuk Turkish Beef Sausage</b>	7.5
Grilled marinated beef sausage	
<b>Falafel (VG) (GF)</b>	7.5
Homemade falafel served with humus	
<b>Sigara Boregi (V) (D) ★</b>	7.5
Homemade deep-fried pastry cigars filled with herbs, cheese, parsley and dill	
<b>Lahmacun (Turkish Pizza)</b>	7.5
Flat bread topped with spicy minced meat Served with rocket	
<b>Buffalo Wings (N) ★</b>	7.5
Your choice of BBQ sauce or buffalo hot sauce served with sesame seeds	
<b>Mac &amp; Cheese (V) (D)</b>	7.5
Macaroni pasta, cheese sauce	
<b>Creamy Garlic Mushroom (V) (D) ★</b>	7.5
Sautéed mushrooms with oregano, parmesan cream, mozzarella cheese	
<b>Crispy Buttery King Prawns (F) (C) (GF)</b>	8.9
Light and crispy battered prawns	
<b>Tempura Prawns (F) (C) (GF)</b>	9.5
Light and crispy battered prawns with sweet chilli sauce	
<b>Calamari (F) (D)</b>	8.9
Deep fried fresh calamari with homemade tartar sauce and fresh lemon	
<b>Pan fried Tiger Prawns (F) (C) (GF)</b>	9.5
Pan fried tiger prawns with hint of garlic, basil, tomato sauce, wine and lemon	
<b>Grilled Octopus (F)</b>	9.9
Marinated grilled octopus leg, served with fresh lemon and balsamic glaze	
<b>Mussels (F) (C) (GF)</b>	9
Steam cooked black shell mussels, wine, garlic, onion in creamy sauce or tomato sauce	
<b>MIXED HOT PLATTER</b>	<i>Small 16</i> <i>Large 23</i>
Falafel, Halloumi, Sucuk, Sigara Boregi, Calamari	

## Vegetarian Dishes

<b>Homemade Vegetarian Moussaka (V)</b>	14.5
Layers of aubergine, carrot, potatoes, courgette, peas, peppers, mushroom, onion, garlic & béchamel sauce topped with mozzarella cheese & homemade tomato sauce, served with salad.	
<b>Vegetarian Kebab (V) (D)</b>	15.5
Slowly cooked, allow 20 minutes Grilled aubergine, mushrooms, onions, red peppers, halloumi cheese mixed with herbs and a touch of cold press olive oil and pomegranate sauce, served with rice & tomato sauce	
<b>Falafel (V)</b>	14.9
Chickpeas, red pepper, sesame, coriander, nigella seeds, carrot, onion, garlic, parsley, vegetable fritters and served with hummus and salad	

## Charcoal Grill

All served with rice and salad

<b>Chicken Wings ★</b>	16.5
Chicken wings marinated in our signature sauce, grilled on a skewer	
<b>Chicken Shish</b>	18.5
Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer	
<b>Lamb Shish</b>	22.5
Prime cuts of marinated lean and tender milk-fed cubes of lamb grilled on a skewer	
<b>Mixed Shish</b>	20.5
Selection of prime lamb shish and chicken shish	
<b>Adana Kofte ★</b>	17.5
Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer	
<b>Lamb Chops</b>	24
Tender, lean lamb cutlets seasoned with crystal sea salt & oregano	
<b>Lamb Ribs</b>	19.9
Seasoned, succulent lamb spare ribs grilled on a skewer	
<b>Mixed Chops</b>	22
2 Lamb Chops and 4 Lamb Ribs	
<b>Chicken Beyti</b>	17
Marinated minced prime chicken, seasoned with garlic, grilled on a skewer	
<b>Mixed Kofte</b>	17.5
Adana kofte and chicken beyti	
<b>Mixed Grill</b>	26.9
Adana, lamb shish & chicken shish, lamb chop & lamb ribs	
<b>Wrapped Lamb Beyti (D)</b>	19.9
Marinated minced prime lamb wrapped in thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with cheese, garlic & butter sauce	
<b>Wrapped Chicken Beyti (D) ★</b>	18.9
Marinated minced prime chicken wrapped in thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with cheese, garlic & butter sauce	

## Laila Platter

for 2	50
Lamb Shish Chicken Shish Adana Kofte Lamb Chops Lamb Ribs Chicken Wings Chicken Beyti Served with salad, couscous and rice	

## Steaks

Served with steak cut chips, sauteed baby vegetables, peppercorn or mushroom sauce	
<b>Ribeye Steak</b>	29
28 days aged ribeye	
<b>Filet Mignon</b>	30
28 days aged fillet steak	
<b>Surf &amp; Turf</b>	40
Fillet steak and lobster tail cooked on grill	

## Burgers

Served with fries

<b>Grilled Chicken Burger (D)</b>	12.5
Marinated grilled chicken breast, tomato, gherkin, sliced lettuce & signature melted cheddar cheese	
<b>Laila Burger</b>	13.5
8oz homemade beef patty, sliced lettuce, tomato, gherkin, signature melted cheddar cheese	
<b>Wagyu Beef Burger</b>	15
Our 8oz wagyu burger served with lettuce, tomato, gherkin, signature melted cheddar cheese	

## Fish Plates

<b>Sea Bass Fillets (F) (GF) (D) ★</b>	20
Pan fried sea bass seasoned and marinated with crystal sea salt, olive oil and lemon. Served with mashed potato and mix baby vegetables	
<b>Salmon (F) (GF) (D)</b>	21
Pan fried salmon seasoned and marinated with crystal sea salt, olive oil & lemon. Served with mashed potato & mix baby vegetables	
<b>Grilled King Prawns (F) (GF) (D) (C)</b>	23
Served with mixed vegetables and fries	
<b>Calamari (F) (D)</b>	20
Deep fried fresh calamari with homemade tartar sauce and fresh lemon. Served with salad and fries	
<b>Grilled Octopus (F)</b>	22.5
Marinated octopus legs, seasoned with oregano, olive oil and dressed with lemon. Served with fries and salad	
<b>Mixed Fish Grill (F) (GF) (D) (C)</b>	23
Skewered marinated king prawns, salmon & sea bass served with baby vegetables	
<b>Lobster Tail (F) (GF) (D) (C)</b>	37
2 Lobster Tails seasoned with garlic & butter, served with mixed baby vegetables, chimichurri sauce, lemon & butter sauce	

## Pastas & Risottos

<b>Spaghetti Bolognese (D)</b>	14
Aged beef mince, homemade tomato sauce, parmesan cheese	
<b>Penne Arrabiata (V) (D)</b>	14
Homemade spicy tomato sauce, olives, parmesan cheese, butter & Mexican peppers	
<b>Spaghetti Carbonara (D)</b>	14
Bacon, pecorino Romano cheese, Egg yolk, parmesan cheese, garlic and butter	
<b>Creamy Chicken Fettuccini (D) ★</b>	14
Chicken, garlic, basil cream, butter, parmesan cheese & mushrooms	
<b>Seafood Spaghetti (F) (C)</b>	17.5
Calamari, prawns, mussels, salmon, basil, garlic, napolitana sauce & olive oil	
ADD LOBSTER TAIL 13.50	
<b>Seafood Risotto (F)</b>	17.5
Arborio rice, calamari, prawns, salmon, garlic, mussels, olive oil, basil, homemade tomato sauce	
ADD LOBSTER TAIL 13.50	
<b>Mushroom Risotto (D)</b>	13.5
Arborio rice, mixed mushrooms, garlic, cream, white wine, parmesan cheese, truffle oil	

## Mediterranean Specials

<b>Chicken A la Crema (D)</b>	16.5
chicken with mushroom, asparagus, garlic, double cream. Served with rice	
<b>Kleftico Lamb Shank</b>	19
18 hours slowly cooked lamb shank served with mashed potato	
<b>Chicken Parmigiana (D) ★</b>	17.5
Pan fried chicken breast, parmesan cheese, mozzarella cheese, house marinara sauce served with fries & rocket tomato salad	

## Salads

<b>Greek Salad (V) (D)</b>	9.5
Marinated feta cheese, mixed cherry tomatoes, cucumber, red onion, olives, mixed pepper & herbs	
<b>Chicken Caesar Salad (D)</b>	13.5
Marinated grilled chicken, baby gem lettuce, parmesan cheese, croutons & cesar dressing	
<b>Grilled Salmon Salad (F) (GF) (D)</b>	15.5
Mixed leaves, cherry tomatoes, peppers, pomegranate dressing	
<b>Avacado &amp; Halloumi Salad (D)</b>	12.9
Crispy mixed leaves, tomato, cucumber, halloumi, avocado and dressing	

## Kids Menu

<b>Chicken Nuggets &amp; chips</b>	7.5
<b>Cheese burger &amp; chips</b>	7.5
<b>Chicken Wings &amp; chips</b>	8
<b>Adana Kofte &amp; chips</b>	8
<b>Chicken Shish &amp; chips</b>	8.5
<b>Spaghetti Bolognese</b>	7.5
<b>Spaghetti Napolitana</b>	7.5

## Sides

<b>Rice (V)</b>	4
<b>Couscous (V)</b>	4
<b>Curly Fries (V)</b>	4.5
<b>Steak Cut Fries (V)</b>	4
<b>Sweet Potato Fries (V)</b>	5
<b>Asparagus (V)</b>	4
<b>Mashed potato (V) (D)</b>	4
<b>Mac &amp; Cheese (V) (D)</b>	7.5
<b>Purple Slaw (V) (D)</b>	4
<b>Mixed sauteed baby vegetables (V)</b>	4
<b>Yoghurt (V) (D)</b>	4

(V) Vegetarian, (VG) Vegan, (N) Nuts, (GF) Gluten Free, (D) Dairy, (F) Fish, (M) Molluscs, (C) Crustaceans, (★) Popular Choice

### Food allergies and intolerances;

Please speak to our staff about the ingredients in your meal, when making your order. Thank you

All price included VAT -

A discretionary service charge of 12.5% will be added to your bill.

*Laila*

LAILA

*A la carte*