

Lunch Menu

Monday - Friday
(Except Bank Holiday and Special Days)
12 Noon till 4pm

2 course
£14.50

All Cocktails
and Spritz
£7.99

STARTERS

HUMMUS (v)

A creamy blend of chickpeas, tahini, garlic, lemon juice served with fried sesame seeds, pine nuts & dried fruits

MIXED OLIVES (v)

Green & black olives marinated in olive oil, lemon zest, thyme

CACIK (v)

Traditional homemade strained yoghurt dip, with grated cucumber, garlic & extra virgin olive oil

TARAMA

The infamous pink sauce made from puréed cod roe, olive oil & lemon juice served with lumpfish caviar

PATLICAN SOSLU (v) (GF)

Chargrilled aubergine, mixed pepper, garlic & homemade tomato sauce

FALAFEL (v)

Mixture of chickpeas & broad bean, fused with spices touch of garlic sauce and sesame seed

SIGARA BOREGI (v)

Homemade deep-fried pastry cigars filled with herbs, cheese, parsley and mint served sweet chilli sauce

HALLOUMI (v)

Grilled Cypriot halloumi cheese

SUCUK

Grilled Turkish spiced beef sausage

CREAMY MUSHROOM ★

Béchamel sauce, fresh oregano, parmesan cream & mozzarella cheese

CALAMARI

Deep fried fresh calamari served with homemade tartar sauce

AVOCADO PRAWN COCKTAIL (D) (F)

Avocado, prawns & prawn cocktail sauce

CRISPY BUTTERY KING PRAWNS

Crispy King Prawns served with sweet chilli sauce

BBQ WINGS ★

Served with sesame seeds & spring onion

MUSSELS (F) (C) (GF)

Steam cooked black shell mussels, wine, garlic, onion in creamy sauce or tomato sauce

MAINS

CHICKEN SHISH

Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer

ADANA KOFTE

Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer

MIXED SHISH

Selection of prime lamb shish and chicken shish

ADDITIONAL £3

LAMB RIBS

Seasoned, succulent lamb spare ribs grilled on a skewer

CHICKEN WINGS ★

Chicken wings marinated in our signature sauce, grilled on a skewer

CHICKEN BEYTI

Marinated minced prime chicken, seasoned with garlic, grilled on a skewer

SARMA CHICKEN BEYTI

Marinated minced prime chicken wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with butter sauce

SARMA LAMB BEYTI

Marinated minced prime lamb wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with butter sauce

WAGYU BEEF BURGER

Wagyu Beef burger, onion, gherkin, melted cheddar cheese, Laila's sauce, lettuce

LAILA CHICKEN BURGER

Marinated grilled chicken breast, tomato, mix lettuce, Mushroom, caramelised onion, melted cheese and chipotle mayo

VEGETARIAN KEBAB (v)

Grilled aubergine, mushrooms, onions, red peppers, halloumi cheese mixed with herbs and a touch of cold press olive oil and pomegranate sauce

VEGETARIAN MOUSSAKA (v)

Layers of aubergine, potatoes, courgettes, peas, peppers, mushroom, onion and béchamel sauce topped with mozzarella cheese and homemade tomato sauce, served with salad

CREAMY CHICKEN FETTUCCINI (D) ★

Chicken, garlic, basil cream, butter, parmesan cheese & mushrooms

SPAGHETTI BOLOGNESE

Aged beef mince, homemade tomato sauce, cherry tomato basil, parmesan cheese

MUSHROOM RISOTTO (D)

Arborio rice, mixed mushrooms, garlic, cream, white wine, parmesan cheese, truffle oil

PAN FRIED SALMON

Served with mashed potato and salad

SEA BASS FILLETS (F) (GF) (D) ★

Pan fried sea bass seasoned and marinated with crystal sea salt, olive oil and lemon. Served with salad.

CHICKEN CAESAR SALAD

Cajun marinated grilled chicken, baby gem lettuce, parmesan cheese, croutons & cesar dressing

AVACADO & HALLOUMI SALAD (D)

Crispy mixed leaves, tomato, cucumber, halloumi, avocado and dressing

Glass Of Red Wine / White Wine / Prosecco / Efes - £5.00

Add A Bottle Of Prosecco Or House Wine: £18.00

Food Allergies and intolerance:

Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

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