

Cold Appetizers

Mixed Olives (V)	5.5
Green & black olives marinated in olive oil, lemon zest, thyme	
Hummus (VG) (N) ★	6.6
A creamy blend of chickpeas, tahini, garlic, lemon juice served with pine nuts & dried fruits	
Cacik (V) (GF) (D)	6.6
Finely grated cucumber dressed with yoghurt, garlic, mint, dill & olive oil	
Tarama (F) (M)	6.9
The infamous pink sauce made from puréed cod roe, extra virgin olive oil & lemon juice	
Patlican Soslu (V) (GF)	6.6
Chargrilled aubergine, mixed pepper, garlic & homemade tomato sauce	
Beetroot Tarator (V) (D)	6.6
Beautifully roasted beetroot with strained yoghurt infused with garlic, herbs, mayo and walnuts	
Avocado Prawn Cocktail (D) (F) ★	9.5
Avocado, prawns & prawn cocktail sauce	
MIXED COLD PLATTER	22.9
Humus, Cacik, Tarama, Patlican Soslu, Beetroot Tarator	

Hot Appetizers

Halloumi (V) (D)	8
Grilled Cypriot halloumi cheese	
Sucuk Turkish Beef Sausage	8
Grilled marinated beef sausage	
Falafel (VG) (GF)	8
Homemade falafel served with humus	
Sigara Boregi (V) (D) ★	8
Homemade deep-fried pastry cigars filled with herbs, cheese, parsley and dill	
Lahmacun (Turkish Pizza)	7.5
Flat bread topped with spicy minced meat Served with rocket	
Buffalo Wings (N) ★	8
Your choice of BBQ sauce or buffalo hot sauce served with sesame seeds	
Mac & Cheese (V) (D)	8
Macaroni pasta, cheese sauce	
Creamy Garlic Mushroom (V) (D) ★	8
Sauteed mushrooms with oregano, parmesan cream, mozzarella cheese	
Crispy Buttery King Prawns (F) (C) (GF)	9.9
Light and crispy battered prawns	
Tempura Prawns (F) (C) (GF)	10.9
Light and crispy battered prawns with sweet chilli sauce	
Calamari (F) (D)	9.5
Deep fried fresh calamari with homemade tartar sauce and fresh lemon	
Pan Fried Prawns (F) (C) (GF)	9.9
Pan fried tiger prawns with hint of garlic, basil, tomato sauce, wine and lemon	
Grilled Octopus (F)	10.9
Marinated grilled octopus leg, served with fresh lemon and balsamic glaze	
Mussels (F) (C) (GF)	10.9
Steam cooked black shell mussels, wine, garlic, onion in creamy sauce or tomato sauce	
MIXED HOT PLATTER	Small 17.9
Falafel, Halloumi, Buffalo Wings, Sigara Boregi, Calamari Large 27.9	

Vegetarian Dishes

Homemade Vegetarian Moussaka (V)	15.5
Layers of aubergine, carrot, potatoes, courgette, peas, peppers, mushroom, onion, garlic & béchamel sauce topped with mozzarella cheese & homemade tomato sauce, served with salad.	
Vegetarian Kebab (V) (D)	16.5
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	
Falafel (V)	16.9
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

Chicken Wings ★	17
Chicken wings marinated in our signature sauce, grilled on a skewer	
Chicken Shish	19.5
Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer	
Lamb Shish	23.9
Prime cuts of marinated lean and tender milk-fed cubes of lamb grilled on a skewer	
Mixed Shish	22.9
Selection of prime lamb shish and chicken shish	
Adana Kofte ★	18
Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer	
Lamb Chops	24.9
Tender, lean lamb cutlets seasoned with crystal sea salt & oregano	
Lamb Ribs	21.9
Seasoned, succulent lamb spare ribs grilled on a skewer	
Mixed Chops	23.9
2 Lamb Chops and 4 Lamb Ribs	
Chicken Beyti	18
Marinated minced prime chicken, seasoned with garlic, grilled on a skewer	
Mixed Kofte	18
Adana kofte and chicken beyti	
Mixed Grill	28.9
Adana, lamb shish & chicken shish, lamb chop & lamb ribs	
Wrapped Lamb Beyti (D)	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	
Wrapped Chicken Beyti (D) ★	19.5
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 Two (2)	55
Lamb Shish Chicken Shish Adana Kofte Lamb Chops Lamb Ribs Chicken Wings Chicken Beyti Served with salad, couscous and rice ADD COLD MIX MEZE PLATTER £20	
For Four (4)	105
Lamb Shish Chicken Shish Adana Kofte Chicken Beyti, Chicken Wings Lamb Chops, Lamb Ribs Served with salad, couscous and rice ADD COLD MIX MEZE PLATTER £20	

Steaks

Served with steak cut chips, sauteed baby vegetables, peppercorn or mushroom sauce	
Ribeye Steak	30
28 days aged ribeye	
Filet Mignon	34.5
28 days aged fillet steak	
Surf & Turf	47.5
Fillet steak and lobster tail cooked on grill	

Burgers Served with fries

Grilled Chicken Burger (D)	13.9
Marinated grilled chicken breast, tomato, gherkin, sliced lettuce & signature melted cheddar cheese	
Laila Burger	14.9
8oz homemade beef patty, sliced lettuce, tomato, gherkin, signature melted cheddar cheese	
Wagyu Beef Burger	16.5
Our 8oz wagyu burger served with lettuce, tomato, gherkin, signature melted cheddar cheese	

Fish Plates

Sea Bass Fillets (F) (GF) (D) ★	21
Pan fried sea bass seasoned and marinated with crystal sea salt, olive oil and lemon. Served with mashed potato and mix baby vegetables	
Salmon (F) (GF) (D)	22
Pan fried salmon seasoned and marinated with crystal sea salt, olive oil & lemon. Served with mashed potato & mix baby vegetables	
Grilled King Prawns (F) (GF) (D) (C)	24.5
Served with mixed vegetables and fries	
Calamari (F) (D)	21.9
Deep fried fresh calamari with homemade tartar sauce and fresh lemon. Served with salad and fries	
Grilled Octopus (F)	24.5
Marinated octopus legs, seasoned with oregano, olive oil and dressed with lemon. Served with fries and salad	
Mixed Fish Grill (F) (GF) (D) (C)	24.5
Skewered marinated king prawns, salmon & sea bass served with baby vegetables	
Lobster Tail (F) (GF) (D) (C)	45
2 Lobster Tails seasoned with garlic & butter, served with mixed baby vegetables, chimichurri sauce, lemon & butter sauce	

Pastas & Risottos

Spaghetti Bolognese (D)	14.5
Aged beef mince, homemade tomato sauce, parmesan cheese	
Penne Arrabiata (V) (D)	14.5
Homemade spicy tomato sauce, olives, parmesan cheese, butter & Mexican peppers	
Spaghetti Carbonara (D)	14.9
Bacon, pecorino Romano cheese, Egg yolk, parmesan cheese, garlic and butter	
Creamy Chicken Fettuccini (D) ★	14.9
Chicken, garlic, basil cream, butter, parmesan cheese & mushrooms	
Seafood Spaghetti (F) (C)	18.5
Calamari, prawns, mussels, salmon, basil, garlic, napolitana sauce & olive oil ADD LOBSTER TAIL £20	
Seafood Risotto (F)	17.5
Arborio rice, calamari, prawns, salmon, garlic, mussels, olive oil, basil, homemade tomato sauce ADD LOBSTER TAIL £20	
Mushroom Risotto (D)	14.5
Arborio rice, mixed mushrooms, garlic, cream, white wine, parmesan cheese, truffle oil	

Mediterranean Specials

Chicken A la Crema (D)	17.5
chicken with mushroom, asparagus, garlic, double cream. Served with rice	
Kleftico Lamb Shank	22
18 hours slowly cooked lamb shank served with mashed potato	
Chicken Parmigiana (D) ★	18.5
Pan fried chicken breast, parmesan cheese, mozzarella cheese, house marinara sauce served with fries & rocket tomato salad	

Salads

Greek Salad (V) (D)	9.5
Marinated feta cheese, mixed cherry tomatoes, cucumber, red onion, olives, mixed pepper & herbs	
Chicken Caesar Salad (D)	13.5
Marinated grilled chicken, baby gem lettuce, parmesan cheese, croutons & cesar dressing	
Grilled Salmon Salad (F) (GF) (D)	16.9
Mixed leaves, grilled fresh salmon, olives, sliced avocado, cucumber, cherry tomato, drizzled with chimichurri dressing	
Avacado & Halloumi Salad (D)	12.9
Crispy mixed leaves, tomato, cucumber, halloumi, avocado and dressing	

Kids Menu

Chicken Nuggets & chips	8.9
Cheese burger & chips	8.9
Chicken Wings & chips	8.9
Adana Kofte & chips	8.9
Chicken Shish & chips	8.9
Spaghetti Bolognese	8.9
Mac & Cheese	8.9

Sides

Rice (V)	4
Couscous (V)	4
Curly Fries (V)	5
Steak Cut Fries (V)	4.5
Sweet Potato Fries (V)	6
Asparagus (V)	4.9
Mashed Potato (V) (D)	4
Mac & Cheese (V) (D)	8
Coleslaw (V) (D)	4
Mixed sauteed baby vegetables (V)	4.9

(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