

Laila

LAILA

A la carte

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	
Dolma (v) (GF) (N)	6.6
Vine Leaves stuffed with seasoned rice, cinnamon, allspice, mint, pine nuts and raisins served with yoghurt	
Avocado Prawn Cocktail (D) (F) ★	9.5
Avocado, prawns & prawn cocktail sauce	

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	
Grilled Goats Cheese (v) (GF)	9.9
Melted goats cheese, walnut and drizzle of sweet honey	
Lamb Liver (GF)	8
Liver, cumin, red onions and parsley (Spicy option available)	
Fillo Pastry (Sigara Boregi) (v) (D) ★	8
Homemade deep-fried pastry cigars filled with herbs, cheese, spinach and dill	
Buffalo Wings (N) ★	8
Crispy pieces of fried boneless chicken wings with sweet chilli 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	
Crispy Squid (F) (D)	9.5
Deep fried fresh calamari with homemade tartar sauce & fresh lemon	
Pan Fried Prawns (F) (C) (GF)	9.9
Pan fried tiger prawns with hint of garlic, basil, tomato sauce, wine and lemon	
Mussels (F) (C) (GF)	10.9
Steam cooked black shell mussels, wine, garlic, onion in creamy sauce or tomato sauce	
Grilled Octopus (F)	10.9
Marinated grilled octopus leg, served with fresh lemon and balsamic glaze	
Padron Pepper Sea Salt (v) (VG)	8

MIXED COLD PLATTER 21.9
For 2
Humus, Cacik, Tarama, Patlican Soslu, Dolma
MIXED HOT PLATTER 21.9
For 2
Falafel, Halloumi, Buffalo Wings, Fillo Pastry, Calamari
SHARING PLATTER 22.9
For 2
Humus, Tzatziki, Mixed Olives, Fillo Pastry, Halloumi, Calamari

BURGERS Served with fries

Wagyu Beef Burger	17.5
Our 8oz wagyu burger served with caramelised onion, lettuce, tomato, gherkin, melted cheese, burger sauce.	
Breaded Chicken Burger	14.9
Homemade chicken patty, sliced lettuce, tomato, gherkin, melted cheese and mayo.	
Plant Base Burger (D)	13.9
Plant base patty, lettuce, tomato, cheese & mayonnaise.	

VEGETARIAN DISHES

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 & 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, chicken wings & lamb ribs	

KEBAB WITH YOGURT

Wrapped Beyti (D)	19.9
Marinated minced prime lamb or chicken wrapped in thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with cheese, garlic & butter sauce	
Adana Kofte With Yoghurt (D)	19.9
Minced tender lamb chopped on a bed of croutons, topped with Halep sauce and yoghurt drizzled with butter	
Lamb Shish With Yoghurt (D)	25.5
Lamb skewer chopped on bed of croutonstopped with Halep sauce and yoghurt drizzled with butter	
Chicken Shish With Yoghurt (D)	21.5
Chicken skewer chopped on bed of croutons topped with Halep sauce and yoghurt drizzled with butter	

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	
For Four (4)	105
Lamb Shish Chicken Shish Adana Kofte Chicken Beyti, Chicken Wings Lamb Chops, Lamb Ribs Served with salad, couscous and rice	

STEAKS

Served with steak cut chips, portobello mushroom, grilled tomato and asparagus	
Ribeye Steak	32
28 days aged ribeye	
Sirloin Steak	29
28 days aged sirloin steak	
Add Sauce	2.5
peppercorn or mushroom sauce	

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
Grilled 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	
Mixed Fish Grill (F) (GF) (D) (C)	24.5
Skewered marinated king prawns, monk fish, salmon & sea bass served with vegetables and mashed potato.	
Monk Fish (F) (GF) (D) (C)	26
Monk fish , seasoned and marinated olive oil, lemon than grilled smoky charcoal served with vegetables and mashed potato.	
Lobster (F) (GF) (D) (C)	Half 38.9 Whole 74.9
Lobster , seasoned with garlic & butter, served with portobello mushroom, grilled tomato and asparagus, 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	
Chicken Alfredo	19
Linguine with chicken breast, artichoke made with creamy sauce touch of garlic topped with smoked beef	
Seafood Linguine (F)	18.5
Calamari, prawns, mussels, salmon, basil, garlic, napolitana sauce & olive oil	
Spaghetti Milanese	17
Tomato sauce pasta served with escalope chicken	
Vegetarian Risotto (v)	14.5
Seasonal mixed veg cooked in butter sauce. Ask for Vegan option	
Seafood Risotto (F)	18.5
Calamari, prawns, mussels, salmon, basil, garlic, napolitana sauce & olive oil	

MEDITERRANEAN SPECIALS

Chicken A la Crema (D)	17.5
chicken with mushroom, asparagus, spinach, garlic, double cream. Served with rice	
Chicken Topped With Parma Ham	19
Muse said grilled chicken, Parma ham, mozzarella, green pesto, chips & salad.	
Laila Special Lamb (8hrs slow cooked lamb)	19.9
Slow braised lamb, shallot onions, red wine and herbs served with creamy mash	

LAILA SIGNATURE

Meyveli Kuzu	27.9
Diced lamb cook with apricot, onion, sultana almond, dry plum, pear, cherry marmalade served with rice	
Mahmudiye	26.9
Pan cooked chicken, onion, dry plum sultana almond, honey, orange, cinnamon served with rice	

SALADS

Feta Cheese Salad (V) (D)	9.5
Lettuce onion tomato cucumber, feta cheese and olives	
Chicken Caesar Salad (D)	13.5
Marinated grilled chicken, baby gem lettuce, parmesan cheese, croutons & cesar dressing	
Smoked Salmon Salad (F) (GF) (D)	16.9
Mixed leaves, smoked salmon, olives, sliced avocado, cucumber, cherry tomato, drizzled with salad dressing	
Halloumi Avocado Salad (v)	11.9
Grilled Halloumi, sliced avocado, lettuce, cherry tomato, cucumber and salad 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

SIDES

Rice (v)	4
Couscous (v)	4
Curly Fries (v)	5
Steak Cut Fries (v)	4.5
Asparagus (v)	4.9
Truffle Fries & Parmesan (v)	6.5
Mashed Potato (v) (D)	4
Purple 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.