

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	
Tzatziki (V) (GF) (D)	6.6
Finely grated cucumber dressed with yogurt, 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 & tomato sauce	
Babaganoush	6.9
Smoked aubergine, tahina, yogurt, dukkah, spice topped, rose petals	
Dolma (V) (GF) (N) (D)	6.6
Vine Leaves stuffed with seasoned rice, cinnamon, allspice, mint, pine nuts and raisins served with yogurt	
Ezme Salad (Spicy / Normal) (V) (GF)	8
Finely chopped spicy or mild tomato salad with peppers, parsley, herbs, pomegranate molasses and olive oil	
Avocado Prawn Cocktail (D) (F) ★	9.5
Avocado, prawns & prawn cocktail sauce	

HOT APPETIZERS

Halloumi (V) (D)	8
Grilled Cypriot halloumi cheese	
Hummus Kavurma (N) ★	9.9
Pan cooked lamb with chillies and pine nuts. Served on hummus nest	
Sucuk Spice Meatball	8.5
Grilled marinated beef & lamb meatballs with tomato basil sauce	
Falafel (VG) (GF)	8
Homemade falafel served with humus	
Glazed Goats Cheese (V) (GF)	8
Melted goats cheese, walnut and drizzle of sweet honey	
Lamb Liver (GF)	8
Pan fried liver cubes cumin garlic red onion finished butter Sherry vinegar	
Filo Pastry (Sigara Boregi) (V) (D) ★	8
Homemade deep-fried pastry cigars filled with herbs, cheese, spinach & dill	
Chicken Teriyaki ★	8
Boneless chicken, red chilli, Epping honey, sesame seeds.	
Creamy Garlic Mushroom (V) (D) ★	8
Garlic mushroom topped with parmesan puff pastry	
Crispy Buttery King Prawns (F) (C) (GF)	9.9
Light and crispy battered prawns	
Calamari (F) (D)	9.5
Deep fried fresh calamari with garlic coriander lime sauce	
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
white wine garlic fennel fresh parsley slice crispy baguette	
Galician Spanish Confit Octopus (F)	12.9
Grilled octopus, artichoke, smoke paprika, bed of romesco sauce	
Padron Pepper Sea Salt (V) (VG)	6.5

MIXED COLD PLATTER 21.9

For 2
Humus, Cacik, Tarama, Patlican Soslu, Dolma

MIXED HOT PLATTER 21.9

For 2
Falafel, Halloumi, Spicy Sucuk, Fillo Pastry, Calamari

SHARING PLATTER 22.9

For 2
Hummus, Tzatziki, Mixed Olives, Fillo Pastry, Halloumi, Calamari

CHARCOAL GRILL All served with rice & salad

Chicken Wings (D) ★	17
Chicken wings marinated in our signature sauce, grilled on a skewer	
Chicken Shish (D)	19.5
Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer	
Lamb Shish (D)	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	
Laila Chicken Combo	21.9
Chicken shish, chicken beyti & chicken wings	
Mixed Kofte	18
Adana kofte and chicken beyti	
Mixed Grill	28.9
Adana, lamb shish & chicken shish, chicken wings & lamb ribs	

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	

KEBAB WITH YOGURT

Wrapped Beyti (D)	19.9
Marinated minced prime lamb or chicken wrapped in thin bread covered with traditional homemade strained yogurt, San Marsano tomato sauce flavoured with cheese, garlic & butter sauce	
Iskender Kebab (D)	19.9
Selection lamb or chicken doner with traditional homemade strained yogurt & San Marsano tomato sauce flavoured with cheese, garlic & butter sauce	
Ali Nazik (D)	25.5
Selection lamb or chicken shish served over char-grilled aubergines, yogurt, garlic, tahini & butter sauce	
Adana Kofte With Yoghurt (D)	19.9
Minced tender lamb chopped on a bed of croutons, topped with San Marsano tomato sauce and yogurt drizzled with butter	
Lamb Shish With Yoghurt (D)	25.5
Lamb skewer chopped on bed of croutons topped with San Marsano tomato sauce and yogurt drizzled with butter	
Chicken Shish With Yoghurt (D)	21.5
Chicken skewer chopped on bed of croutons topped with San Marsano tomato sauce and yogurt drizzled with butter	

STEAKS

Served with steak cut chips, portobello mushroom, grilled tomato & tender brokoli	
Ribeye Steak 10 Oz	32
28 days aged ribeye	
Sirloin Steak 10 Oz	29
28 days aged sirloin steak	
Tomahawk 16 Oz (For 2 People)	75
(Subject to Availability)	
Served with roasted bone marrow, grilled portobello mushroom, caramelised red onion, roasted vegetables, hand cut chips.	
Add Sauce	2.5
Peppercorn or Mushroom sauce or Chimichurri 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 then grilled smoky charcoal served with vegetables and mashed potato.	
Seafood Paella for 2 person (F) (C)	50
Mix seafood prawn mussels fish stock cooked in slowly arborio rice saffron peas peppers	

BURGERS

Wagyu Beef Burger (D)	17.5
Our 8oz wagyu burger served with caramelised onion, lettuce, tomato, gherkin, melted cheese, burger sauce.	
Chicken Burger (D)	14.9
Breaded or grilled homemade chicken patty, sliced lettuce, tomato, gherkin, melted cheese and mayo.	
Plant Based Burger (D)	13.9
Plant base patty, lettuce, tomato, cheese & mayonnaise.	
Add Bacon	2.5
Add Chorizo	2.5

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 served with hummus, rice and salad	

PASTAS & RISOTTOS

Spaghetti Bolognese (D) (Ce)	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	
Penne Salmon (F) (D)	15
Creamy white wine sauce with smoked salmon, dill and topped with parmesan cheese	
Spaghetti Carbonara (D)	14.9
Crispy pancetta, Egg yolk, parmesan cheese and garlic	
Chicken Alfredo (D)	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 (D)	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 (D)	19
Muse said grilled chicken, Parma ham, mozzarella, green pesto, chips & salad.	
Lamb Bourgounion (D) (Ce)	22.5
(8hrs slow cooked lamb) Slow braised lamb, shallot onions, red wine and herbs served with creamy mash	
Chicken Tagine (GF) (D)	21.9
Chicken fillet cooked in spicy, tomato sauce, saffron, sultans served with rice & salad	
Vegetable Tagine (GF) (D)	20.9
Mixed vegetables cooked in spicy, tomato sauce, saffron, sultans served with rice & salad	

LAILA SIGNATURE

Lamb Bourgounion (D) (Ce)	22.5
(8hrs slow cooked lamb) Slow braised lamb, shallot onions, red wine and herbs served with creamy mash	
Chicken Tagine (GF) (D)	21