

# Lunch Menu

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

2 course **£14.50**

## 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

### TZATZIKI (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

### FILO PASTRY (Sigara Boregi) (v) (D) ★

Light filo pastry filled with feta cheese, herbs served with a sweet chilli dip.

### HALLOUMI (v)

Grilled Cypriot halloumi cheese

### SUCUK SPICE MEATBALL

Grilled marinated beef & lamb meatballs with tomato basil sauce

### 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

### MUSSELS (F) (C) (GF)

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

## MAINS

### CHICKEN SHISH (D)

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 (D)

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

### CHICKEN BEYTI

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

### WAGYU BEEF BURGER (D)

Wagyu Beef burger, caramelised onion, lettuce, gherkin, tomato, melted cheddar cheese, burger sauce,

### CHICKEN BURGER (D)

Breaded or grilled homemade chicken patty, sliced lettuce, tomato, gherkin, melted cheese & mayo.

### PLANT BASED BURGER (D)

Plant base patty, lettuce, tomato, cheese & mayonnaise

### LAMB BOURGUNION (D) (Ce)

(8hrs slow cooked lamb)  
Slow braised lamb, shallot onions, red wine and herbs served with creamy mash

### 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

### CHICKEN A LA CREMA (D)

chicken with mushroom, asparagus, garlic, spinach, double cream. Served with rice.

### SPAGHETTI BOLOGNESE

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

### VEGETARIAN RISOTTO (v)

Seasonal mixed veg cooked in butter sauce.

### 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 (D)

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.

# Afternoon Tea

12:30 - 17:00 | £18.90 PP

## MAINS

CORONATION CHICKEN

SMOKE SALMON SANDWICH

HAM AND MUSTERED MAYONNAISE SANDWICH

BEEF PASTRAMI GROKING PICKLE SANDWICH

## SCONES WITH SELECTION OF JAMS AND CORNISH CLOTTED CREAM

CHEESE CAKE

CHOCOLATE FUDGE

ETON MESS WITH MIXED BERRIES

STRAWBERRIES AND CREAM

## TEA LIST

ENGLISH BREAKFAST TEA

EARLY GREY TEA

STRAWBERRY MANGO TEA

GREEN SENCHA TEA

PEPPERMINT CHAMOMILE

DECAFF BREAKFAST TEA

FRESH GINGER LEMON

FRESH MINT TEA

HOT WATER LEMON

GLASS OF PRESCCO +£2PP



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

# Midweek Wine & Cocktail Escape

Every Monday to Thursday 12:00 - 21:00

Two courses & a bottle of select wine

£28.95

PER PERSON

PLEASE CHOOSE ONE

## • STARTERS •

### HUMMUS (v)

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

### TZATZIKI (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

### 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

### 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 homemade tartar sauce

PLEASE CHOOSE ONE

## • MAIN COURSES •

All our main courses are cooked on smoky charcoal. Served on a thin plank of lavash bread with salad and rice.

### CHICKEN SHISH (D)

Marinated chunky pieces chicken breast

### ADANA KOFTE

Minced lamb blended with red capia pepper and sweet Urfa chilli flakes

### CHICKEN BEYTI

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

### VEGETARIAN KEBAB (v)

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

### FILLET OF SEA BASS (GF) (D) (F)

Fillet of sea bass - new potatoes, rocket salad and burned lemon

### CHICKEN A LA CREMA (D)

chicken with mushroom, asparagus, garlic, spinach, double cream. Served with rice.

### VEGETARIAN RISOTTO (v)

Seasonal mixed veg cooked in butter sauce.

### WAGYU BURGER (D)

Wagyu Beef burger, caramelised onion, lettuce, gherkin, tomato, melted cheddar cheese, burger sauce,

## • DESSERTS • £5.5

### BAKLAVA (N)

An iconic traditional dessert made from layers of filo pastry and chopped nuts. Served with ice cream

### COINTREAU CREME BRULEE S/D/C

Classic French dessert with orange liqueur top with brittle caramelized sugar crust.

### SAN SEBASTIAN D/GF/N

Spain's Basque Country, famous for its deeply caramelized burn cheese cake with compost

## HAPPY HOUR

12:00 - 19:00  
Monday to Thursday

2 for £14.99

Please ask staff for more detail

### \*TERMS & CONDITIONS:

Except Bank Holiday and Special Days Unlimited drinks served by the glass. All customers will be given a 2 hour drinking.

PLEASE DRINK RESPONSIBLY.

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

# LAILA

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