

COLD APPETIZERS

Mixed Olives (v) Green & black olives marinated in olive oil, lemon zest, thyme	5.5
Hummus (VG) (N) ★ A creamy blend of chickpeas, tahini, garlic, lemon juice served with pine nuts & dried fruits	6.6
Tzatziki (v) (GF) (D) Finely grated cucumber dressed with yogurt, garlic, mint, dill & olive oil	6.6
Tarama (F) (M) The infamous pink sauce made from puréed cod roe, extra virgin olive oil & lemon juice	6.9
Patlican Soslu (v) (GF) Chargrilled aubergine, mixed pepper, garlic & tomato sauce	6.6
Babaganush Smoked aubergine, tahina, yogurt, dukkah, spice topped, rose petals	6.9
Dolma (v) (GF) (N) (D) Vine Leaves stuffed with seasoned rice, cinnamon, allspice, mint, pine nuts and raisins served with yogurt	6.6
Ezme Salad (Spicy / Normal) (V) (GF) Finely chopped spicy or mild tomato salad with peppers, parsley, herbs, pomegranate molasses and olive oil	8
Avocado Prawn Cocktail (D) (F) ★ Avocado, prawns & prawn cocktail sauce	9.5

HOT APPETIZERS

Halloumi (v) (D) Grilled Cypriot halloumi cheese	8
Hummus Kavurma (N) ★ Pan cooked lamb with chillies and pine nuts. Served on hummus nest	9.9
Sucuk Spice Meatball Grilled marinated beef & lamb meatballs with tomato basil sauce	8.5
Falafel (VG) (GF) Homemade falafel served with humus	8
Glazed Goats Cheese (v) (GF) Melted goats cheese, walnut and drizzle of sweet honey	8
Lamb Liver (GF) Pan fried liver cubes with cumin, garlic, red onion, finished with butter, Sherry vinegar	8
Filo Pastry (Sigara Boregi) (v) (D) ★ Homemade deep-fried pastry cigars filled with herbs, cheese, spinach & dill	8
Chicken Teriyaki ★ Boneless chicken, red chilli, Epping honey, sesame seeds.	8
Creamy Garlic Mushroom (v) (D) ★ Garlic mushroom topped with parmesan puff pastry	8
Crispy Buttery King Prawns (F) (C) (GF) Light and crispy battered prawns	9.9
Calamari (F) (D) Deep fried fresh calamari with garlic, coriander, lime sauce	9.5
Pan Fried Prawns (F) (C) (GF) Pan fried tiger prawns with hint of garlic, basil, tomato sauce, wine and lemon	9.9
Mussels (F) (C) (GF) White wine, garlic, fennel, fresh parsley, slice of crispy baguette	10.9
Galican Spanish Confit Octopus (F) Grilled octopus, artichoke, smoked paprika, bed of romesco sauce	12.9
Padron Pepper Sea Salt (v) (VG)	6.5

MIXED COLD PLATTER 21.9

For 2

Hummus, 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) ★ Chicken wings marinated in our signature sauce, grilled on a skewer	17
Chicken Shish (D) Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer	19.5
Lamb Shish (D) Prime cuts of marinated lean and tender milk-fed cubes of lamb, grilled on a skewer	23.9
Mixed Shish Selection of prime lamb shish and chicken shish	22.9
Adana Kofte ★ Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer	18
Lamb Chops Tender, lean lamb cutlets seasoned with crystal sea salt & oregano	24.9
Lamb Ribs Seasoned, succulent lamb spare ribs grilled on a skewer	21.9
Mixed Chops 2 Lamb Chops and 4 Lamb Ribs	23.9
Chicken Beyti Marinated minced prime chicken, seasoned with garlic, grilled on a skewer	18
Laila Chicken Combo Chicken shish, chicken beyti & chicken wings	21.9
Mixed Kofte Adana kofte and chicken beyti	18
Mixed Grill Adana, lamb shish & chicken shish, chicken wings & lamb ribs	28.9

LAILA PLATTER

For Two (2) Lamb Shish, Chicken Shish, Adana Kofte, Lamb Chops, Lamb Ribs, Chicken Wings, Chicken Beyti, Served with salad, couscous and rice	55
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KEBAB WITH YOGURT

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

STEAKS

Served with steak cut chips, portobello mushroom, grilled tomato & tender brokoli

Ribeye Steak 10 Oz 28 days aged ribeye	32
Sirloin Steak 10 Oz 28 days aged sirloin steak	29
Tomahawk 16 Oz (For 2 People) (Subject to Availability) Served with roasted bone marrow, grilled portobello mushroom, caramelised red onion, roasted vegetables, hand cut chips.	75
Add Sauce Peppercorn or Mushroom sauce or Chimichurri sauce	2.5

FISH PLATES

Sea Bass Fillets (F) (GF) (D) ★ Pan fried sea bass seasoned and marinated with crystal sea salt, olive oil and lemon. Served with mashed potato and mixed baby vegetables	21
Salmon (F) (GF) (D) Grilled salmon seasoned and marinated with crystal sea salt, olive oil & lemon. Served with mashed potato & mixed baby vegetables	22
Grilled King Prawns (F) (GF) (D) (C) Served with mixed vegetables and fries	24.5
Mixed Fish Grill (F) (GF) (D) (C) Skewered marinated king prawns, monk fish, salmon & sea bass served with vegetables and mashed potato.	24.5
Monk Fish (F) (GF) (D) (C) Monk fish, seasoned and marinated in olive oil, lemon then grilled on smoky charcoal served with vegetables and mashed potato.	26
Seafood Paella for 2 person (F) (C) Mixed seafood, prawn, mussels, fish stock cooked in slowly arborio rice, saffron, peas, peppers	50

BURGERS

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

VEGETARIAN DISHES

Vegetarian Kebab (v) (D) 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	16.5
Falafel (v) Chickpeas, red pepper, sesame, coriander, nigella seeds, carrot, onion, garlic, parsley, vegetable fritters served with hummus, rice and salad	16.9

PASTAS & RISOTTOS

Spaghetti Bolognese (D) (Ce) Aged beef mince, homemade tomato sauce, parmesan cheese	14.5
Penne Arrabiata (v) (D) Homemade spicy tomato sauce, olives, parmesan cheese, butter & Mexican peppers	14.5
Penne Salmon (F) (D) Creamy white wine sauce with smoked salmon, dill and topped with parmesan cheese	15
Spaghetti Carbonara (D) Crispy pancetta, Egg yolk, parmesan cheese and garlic	14.9
Chicken Alfredo (D) Linguine with chicken breast, artichoke made with creamy sauce touch of garlic topped with smoked beef	19
Seafood Linguine (F) Calamari, prawns, mussels, salmon, basil, garlic, napolitana sauce & olive oil	18.5
Spaghetti Milanese (D) Tomato sauce pasta served with escalope chicken	17
Vegetarian Risotto (v) Seasonal mixed veg cooked in butter sauce. Ask for Vegan option	14.5
Seafood Risotto (F) Calamari, prawns, mussels, salmon, basil, garlic, napolitana sauce & olive oil	18.5

MEDITERRANEAN SPECIALS

Chicken A la Crema (D) Chicken with mushroom, asparagus, spinach, garlic, double cream. Served with rice	17.5
Chicken Topped With Parma Ham (D) Muse said grilled chicken, Parma ham, mozzarella, green pesto, chips & salad.	19

LAILA SIGNATURE

Lamb Bourguignon (D) (Ce) (8hrs slow cooked lamb) Slow braised lamb, shallot onions, red wine and herbs served with creamy mash	22.5
Chicken Tagine (GF) (D) Chicken fillet cooked in spicy tomato sauce, saffron, sultans served with rice & salad	21.9
Vegetable Tagine (GF) (D) Mixed vegetables cooked in spicy tomato sauce, saffron, sultans served with rice & salad	20.9

SALADS

Greek Salad (V) (D) Red onion, tomato, cucumber, feta cheese and olives	12.5
Chicken Caesar Salad (D) Marinated grilled chicken, baby gem lettuce, parmesan cheese, croutons & cesar dressing	13.5
Esclope Salad (D) Mixed leaves, chicken esclope, parmesan cheese, cucumber, cherry tomato, drizzled with salad dressing	16.9
Halloumi Avocado Salad (v) Grilled halloumi, sliced avocado, lettuce, cherry tomato, cucumber and salad dressing	11.9
Glazed Goat Cheese Salad (v) Fig compote, mixed leaves, tomato, cucumber	12.5

KIDS MENU Under 12's only

Chicken Nuggets & chips	8.9
Cheese burger & chips	8.9
Spaghetti Bolognese	8.9
Chicken Wings & chips	11.9
Adana Kofte & chips	11.9
Chicken Shish & chips	11.9

SIDES

Rice (v)	4
Couscous (v)	4
Curly Fries (v)	5
Steak Cut Fries (v)	4.5
Sweet Potato Fries (v)	4.9
Truffle Fries & Parmesan (v)	6.5
Mashed Potato (v) (D)	4
Grilled Onions (v)	5.7
Purple Coleslaw (v) (D)	4
Mixed sauteed baby vegetables (v)	4.9

(V) Vegetarian, (VG) Vegan, (N) Nuts, (GF) Gluten Free, (Ce) Celery (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.