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WEEKEND
PROSECCO BRUNCH

EVERY SATURDAY & SUNDAY



£ 35 PER PERSON

2 Hours Unlimited Prosecco / Selected Cocktails
Course Set Menu

FROM 12PM - 5PM

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 grate 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

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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

LAMB RIBS

Seasoned, succulent lamb spare ribs grilled on a skewer

FALAFEL (V)

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

LAMB BOURGUIGNON (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

SEA BASS FILLETS (F) (GF) (D)

Pan fried sea bass seasoned and marinated with crystal sea salt, olive oil and lemon. Served with salad