



COLD APPETIZERS

Bruschetta	7.5
Toasted bread heaped with fresh garlic, tomato, basil & red onion with drizzle of olive oil	
Mixed Olives (v)	5.5
Green & black olives marinated in olive oil, lemon zest, thyme	
Hummus (VG)	6.6
A creamy blend of chickpeas, tahini, garlic, lemon juice	
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	
Ezme Salad (Spicy / Normal) (V) (GF)	8.0
Finely chopped spicy or mild tomato salad with peppers, parsley, herbs, pomegranate molasses and olive oil	
Avocado Prawn Cocktail (F) ★	9.5
Avocado prawns & prawn cocktail sauce	

HOT APPETIZERS

Cheesy Arancini (V)(D)	8.0
Breaded rice ball stuffed with feta and mozzarella cheese served on home made tomatoes sauce	
Cheesy Garlic Bread (V) (D)	7.0
Rustic bread with melted cheese	
Halloumi & Mushroom (D)	9.5
Pan fried halloumi and mushrooms cooked with garlic, mixed herbs, double cream and pesto.	
Halloumi (v) (D)	8.0
Grilled Cypriot halloumi cheese	
Mozzarella Stick (D)	7.6
Breaded mozzarella with sweet chilli sauce	
Pan-Seared Lamb & Hummus (D)	9.0
Pan cooked lamb with chillies and pine nuts. Served on hummus nest	
Spice Meatball	8.5
Grilled marinated beef & lamb meatballs with tomato basil sauce	
Falafel & Hummus (VG)	8.0
Homemade falafel served with humus	
Glazed Goat’s Cheese (v) (GF) (D)	8.0
Melted goats cheese, walnut and drizzle of sweet honey	
Chicken Liver (D)	8.0
Pan fried liver cubes, cumin garlic, red onion, finished butter sherry vinegar	
Filo Pastry (Sigara Boregi) (v) (D) ★	8.0
Homemade deep-fried pastry cigars filled with herbs, cheese, spinach & dill	
Chicken Teriyaki (D) ★	8.0
Boneless chicken, red chilli, Epping honey, sesame seeds.	
Creamy Garlic Mushroom (v) (D) ★	8.0
Garlic mushroom topped with parmesan puff pastry	
Dynamite Prawns	10.95
Crispy prawns with bang bang sauce, fresh chillies & chives	
Calamari (F)	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	
Galican Spanish Confit Octopus (F) (D)	12.9
Grilled octopus, artichoke, smoke paprika, bed of romesco sauce	

MIXED COLD PLATTER	21.9
For 2	
Humus, Cacik, Tarama, Patlican Soslu, Olives	
MIXED HOT PLATTER	21.9
For 2	
Falafel, Halloumi, Spicy meat balss, Fillo Pastry, Calamari	
SHARING PLATTER	22.9
For 2	
Hummus, Tzatziki, Mixed Olives, Fillo Pastry, Halloumi, Calamari	

FROM THE FLAME

Chicken Wings (D) ★	17.0
Chicken wings marinated in our signature sauce, grilled on a skewer served with rice & salad	
Chicken Shish (D)	19.5
Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer served with rice & salad	
Lamb Shish (D)	23.9
Prime cuts of marinated lean and tender milk-fed cubes of lamb grilled on a skewer served with rice & salad	
Mixed Shish (D)	22.9
Selection of prime lamb shish and chicken shish served with rice & salad	
Adana Kofte ★	18.0
Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer served with rice & salad	
Lamb Chops (GF) (D)	25.9
Rosemary Juice mash patotoes and seasonal vegatable	
Lamb Ribs	21.9
Seasoned, succulent lamb spare ribs grilled on a skewer served with rice & salad	
Chicken Thighs Steak (GF)(D)	23.5
Grilled Chicken Thigh with Mashed Potato, Sautéed Vegetables & Orange gravy	
Chicken Beyti	18.0
Marinated minced prime chicken, seasoned with garlic, grilled on a skewer served with rice & salad	
Laila Chicken Combo (D)	21.9
Chicken shish, chicken beyti & chicken wings served with rice & salad	
Mixed Grill (D)	26.9
Adana, lamb shish & chicken shish, 2 pcs chicken wings & 2 lamb ribs served with rice & salad	

JUST YOU & ME

For Two (2) (Add Extra Person £ 27.50)	55.0
Lamb Shish, Chicken Shish, Adana Kofte, Lamb Chops, Lamb Ribs, Chicken Wings, Chicken Beyti, Served with salad, couscous and rice	

YOGURT KISSED KEBAB

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	
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	

PRIME CUTS

Served with steak-cut chips, portobello mushroom,grilled tomato, tenderstem broccoli & your choice of peppercorn or red wine souce	
Ribeye Steak 10 Oz	30.9
28 days aged ribeye	
Sirloin Steak 10 Oz	28.9
28 days aged sirloin steak	
Tomahawk 16 Oz (For 2 People)	75.0
(Subject to Availability) Served with roasted bone marrow, grilled portobello mushroom, caramelised red onion, roasted vegetables, hand cut chips.	

HOUSE BURGERS Served with fries

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

FROM THE SEA

Sea Bass Fillets (F) (GF) (D) ★	21.0
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)	22.0
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	
Ocean Mix Fish Grill (F) (GF) (D) (C)	24.5
Skewered marinated king prawns, Grill Tuna, salmon & sea bass served with vegetables and mashed potato.	
Grilled Tuna Steak (GF)	25.0
Grilled fresh tuna steak served with mashed potato and mixed veg	

LAILA SIGNATURE

Lamb Bourgunion (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	
Chicken A la Crema (D)	17.5
chicken with mushroom, asparagus, spinach, garlic, double cream. Served with rice	
House Stir-Fry	23.9
Selection of chicken, Beef or Prawns Mushroom, mix peppers, sesame seed oil, sesame seed, cooked with soya, tomato and oyster sauce. Served with rice	

ARTISAN PASTAS & RISOTTOS

Spaghetti Alla Bolognese (Ce) (N)	
Aged beef mince, homemade tomato sauce, parmesan cheese	
Penne Arrabbiate (v) (N)	14.5
Homemade spicy tomato sauce, olives, parmesan cheese, butter & Mexican peppers	
Penne Salmone (F) (D) (N)	15.0
Cream, smoked salmon and baby spinach	
Spaghetti Alla Carbonara (D) (N)	14.9
Crispy pancetta, Egg yolk, parmesan cheese and garlic	
Chicken Alfredo (D) (N)	19.0
Linguine with chicken breast, artichoke made with creamy sauce touch of garlic topped with smoked beef	
Seafood Linguine (F) (N)	18.5
Calamari, prawns, mussels, salmon, basil, garlic, napolitana sauce & olive oil	
Spaghetti Milanese (D) (N)	17.0
Tomato sauce pasta served with escalope chicken	
Penne Dello Chef (N)	15.5
Chicken and mushroom creamy sauce	
Spinach & Ricotta Ravioli (N) (D)	14.9
Ravioli filled with spinach and ricotta, served in creamy sauce with pesto and herbs.	
Linguine Portofino (N) (D)	17.95
Linguine pasta cooked in white wine creamy sauce with king prawns, garlic, lemon juice and dill.	
Penne Amatriciana (N)	14.9
Pancetta (Bacon), Onion, Tomato sauce	
Seafood Risotto (F) (N)	18.5
Calamari, prawns, mussels, salmon, basil, garlic, napolitana sauce & olive oil	

GREEN GOURMET

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	
Vegetable Tagine (GF) (D)	20.9
Mixed vegetables cooked in spicy, tomato sauce, saffron, sultans served with rice & salad	
Vegetarian Risotto (v)	14.5
Seasonal mixed veg cooked in butter sauce. Ask for Vegan option	

SALADS

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

KIDS MENU Under 12's only

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

SIDES

Rice (v) (GF)	4.0
Couscous (v)	4.0
Curly Fries (v)	5.0
Steak Cut Fries (v)	4.5
Sweet Potato Fries (v)	4.9
Truffle Fries & Parmesan (v)	6.5
Mashed Potato (v) (D)	4.0
Grilled Onions (v)	5.7
Onion Rings 6pcs (v)	5.0
Purple Coleslaw (v) (D)	4.0
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.