

## BEVERAGES



### Hot

|  |        |
|--|--------|
| Turkish Coffee .....                           | \$5    |
| French Roast Coffee .....                      | \$3.50 |
| Traditional Lebanese Mint Tea .....            | \$3.50 |
| Green Tea, Chamomile, Earl Grey and Mint ..... | \$3.50 |

Add rose water 1.00

### Cold

|  |        |
|--|--------|
| Layla's Special Coffee (Iced Turkish coffee with condensed milk) ..... | \$7    |
| Coke, Diet Coke, or Sprite .....                                       | \$3.50 |
| Layla's Signature Lemonade with Rose Water .....                       | \$4    |
| Perrier Mineral Water .....  | \$6    |
| Cranberry Juice .....  | \$3.50 |
| Mango Juice .....  | \$6.50 |
| Layla Iced Tea with Rose Water .....                                   | \$4    |
| Lemonade .....   | \$3.50 |

## DESSERTS

*Assorted Middle Eastern pastries  
and cookies*

### Fingers

Delicate roll of phyllo dough stuffed  
with crushed cashews and drizzled  
with orange blossom water \$6

### Mini Roses

Delicate roll of phyllo dough stuffed  
with cashews and pinenuts and drizzled  
with orange blossom water \$7

### Birds Nest

Delicate open face phyllo dough stuffed  
with whole pistachios and drizzled with  
orange blossom water \$7.50

Seasonal desserts available (ask server for today's selection)  
Items / Prices are subject to change without notice.

Our dressings and sauces are homemade using only the finest, healthy ingredients  
– nothing artificial, no preservatives.

We use extra virgin olive oils – great in antioxidant and anti-inflammatory  
health benefits and low in saturated fats and zero trans fats.

We use locally baked breads delivered fresh daily.

We use all natural chicken.

When available, we buy local lamb and other local ingredients.

20% gratuity added to parties of six or more.

No separate checks for parties of six or more.

MEDITERRANEAN



GRILL AND MEZZE

At Layla, we take pride in our fresh, healthy and authentic cuisine handed down from seamless generations of Mediterranean family traditions. You'll no longer have to travel overseas to discover the timeless flavors this region has to offer. From the first aromas of exotic spices – to the full flavors found only in fresh ingredients, your heart will keep you coming back to Layla, again and again.

## MEZZE [SMALL PLATES]

In the Eastern Mediterranean culture, Mezze is a selection of appetizers or small plates often eaten before a meal or as a meal in its own right. Mezze is meant to be shared among friends and companions. Sahtein! (To your health)



Dippers for chilled Mezze spreads include your choice of hot pita bread, homemade pita chips or fresh organic vegetables – Choose one, each additional \$2.00

### Chilled Mezze

**Layla's Traditional Hummus**  
Smooth blend of chick peas, tahini, fresh lemon juice and garlic \$11.50 VG

**Fire Roasted Red Pepper Hummus**  
Smooth blend of chick peas, fire roasted red peppers, tahini, fresh lemon juice and garlic. A must try for hummus lovers! \$12.50 VG

**Baba Ghanouj**  
A rich, smokey dip of fire roasted eggplant, tahini, fresh lemon juice and garlic \$13 VG

**Muhammara Walnut Spread**  
Smooth blend of fire roasted red peppers, toasted walnuts and pomegranate molasses. Highly addictive! \$14 V

**Labneh Yogurt Dip**  
Deliciously rich yogurt cheese spread \$12

**Assorted Mediterranean Olives and French Feta Cheese**  
Mixed fine olives and French feta cheese \$15

All Chilled Mezzes are drizzled with extra virgin olive oil

### Hot Mezze

**Kibbeh**  
Ground beef sirloin croquettes stuffed with caramelized onions, pine nuts and exotic spices. Fried to a golden brown and served with a cucumber mint yogurt \$13.50

**Falafel**  
Delicious golden brown fried croquettes with rice, onion, tomato, parsley, mint, and exotic spices. Served with a zesty tahini sauce \$10.50 VG

**Grape Leaves**  
Authentic tender grape leaves stuffed with rice, onion, tomato, parsley, mint, extra virgin olive oil and lemon juice \$11 VG

**Halloum Cheese**  
Pan fried Cypriot sheep's milk cheese on a bed of organic spring mix with tomatoes and cucumbers \$14 G

**Mediterranean Crab Cakes**  
Lump crab, bell peppers, onions and celery. Served with house remoulade sauce \$17.50

**Layla's Signature Fries**  
Crispy potatoes fried to golden brown and tossed with our Zaatar spice mix. Served with a mild harissa aioli dipping sauce \$9.50

**Sautéed Blah Tiger Prawns**  
Large prawns sautéed in olive oil, lemon, garlic and finished with parsley \$16.50

### Combination Platter

Choose your combination of the above mezze  
3 sides \$18.50 4 sides \$21 (Excluding crab cakes or prawns)  
Combination plates are smaller portions than a full order

### Fitayer Spinach Pie

A freshly baked flatbread filled with spinach, swisschard, pine nuts, and onions. Folded into a triangle and oven baked \$12.95 V

Most items on this menu can be done gluten-free, please ask your server.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

No substitutions please

V: Vegan : Vegetarian G: Gluten-Free



## SOUPS AND FRESH SALADS



**Red Lentil Soup**  
Delicious, tangy soup made with hearty red lentils and onions, puréed to a creamy consistency. Topped with homemade pita chips Bowl \$8 VG

**Soup of the Day**  
Ask your server for today's selection Bowl \$8 G

**Tabbouleh**  
Finely chopped parsley, tomato, spring onion, mint and cracked wheat. Dressed with lemon juice and extra virgin olive oil. A Lebanese classic! Full \$13.50 | Half \$10.50 V

**Halloum Cheese**  
Pan fried Cypriot sheep's milk cheese on a bed of organic spring mix with tomato and cucumbers. Served with our Pomegranate Vinaigrette Full \$16 | Half \$13 G

**House Fattoush**  
Romaine lettuce, tomato, green bell pepper, cucumber, homemade pita chips and sumac berry spice. Dressed in our special Pomegranate Vinaigrette Full \$12 | Half \$10 V

**Greek Salad**  
Hearts of romaine, tomatoes, red onions, cucumber, feta cheese and Kalamata olives dressed with our delicious house Mediterranean Vinaigrette Full \$13 | Half \$11

**Caesar Salad**  
Hearts of romaine, croutons, and freshly shaved Parmesan cheese tossed in our homemade Caesar dressing Full \$14 | Half \$10.50

### Delicious Salad Toppers:

Falafel \$11 | Chicken Kabob \$15 | Shrimp Kabob \$16.50  
Lamb Kabob \$17.50 | Rib Eye Kabob \$21

## ENTREES



**Fresh Catch of the Day**  
Pan roasted to a golden brown with a side of Lebanese vermicelli rice or Layla's Signature Fries (QD)

**Warak Malfoof**  
Tender cabbage leaves stuffed with ground beef, rice, exotic spices and mint. Served with a side of cucumber mint yogurt Dinner \$21

**Mougrabieh**  
Lebanese pearl couscous topped with tender chicken, pearl onions, chick peas and exotic spices. Aromatic and delicious! Dinner \$24

**Musakhen**  
Thin flatbread, stuffed with a mixture of roasted chicken, caramelized onions, sumac, exotic spices and pine nuts. Served with Lebanese vermicelli rice or Layla's Signature Fries Dinner \$25

**Lebanese Moussaka**  
Eggplant slices layered with lean ground beef, onions, pine nuts and exotic spices. Baked in a light tomato sauce and served over Lebanese vermicelli rice Dinner \$24

**Vegetarian Lebanese Moussaka**  
Eggplant slices, garbanzo beans and pearl onions in a light tomato sauce. Served over basmati rice Dinner \$21 VG

**Chicken Curry**  
Tender pieces of chicken, carrots, peas and apples, in a homemade mild curry. Served over Lebanese vermicelli rice Dinner \$23.50

**Kushari**  
A traditional Egyptian-Pharoic dish of rice and brown lentils layered with elbow noodles, caramelized onions, and topped with our tangy mild tomato sauce Dinner \$19.95 V

Add a bowl of soup or house Fattoush salad \$6

## FROM THE GRILL

### Lavash Wraps

Served in a lavash wrap with organic spring mix, pickles, pickled turnips, and tomato



**Falafel**  
Delicious, golden brown fried croquettes of chick peas, fava beans, aromatic herbs, and exotic spices. Served with zesty tahini sauce \$14 V

**Beef Shawarma**  
Tender thin slices of top sirloin, marinated in our special blend of Mediterranean spices and extra virgin olive oil. Grilled and served with tahini sauce \$17.50

**Chicken Kabob**  
Tender cuts of chicken, marinated in yogurt and exotic spices. Charbroiled and served with our house garlic "toum" aioli \$17

**Chicken Shawarma**  
Tender thin slices of chicken breast, marinated in our special blend of Mediterranean spices and extra virgin olive oil. Grilled and served with our house garlic "toum" aioli \$16

Add Layla's Signature Fries with harissa "toum" aioli, or Lebanese vermicelli rice \$6

Add a bowl of soup or house Fattoush salad \$6

### Kabob Plates

Served with Lebanese vermicelli rice or Layla's Signature Fries, warm pita, and a house Fattoush salad

|                           |      |               |         |
|---------------------------|------|---------------|---------|
| *Morgan Valley Lamb Kabob | \$26 | Chicken Kabob | \$23    |
| Shrimp Kabob              | \$23 | Rib-Eye Kabob | \$26.50 |
| Falafel                   | \$18 |               |         |

### Extra Kabobs:

Chicken Kabob \$15 | Shrimp Kabob \$16.50  
Lamb Kabob \$17.50 | Rib Eye Kabob \$21



## SIGNATURE DISHES

Served after 5pm. All signature dishes, excluding Moroccan Chicken, are served with Lebanese vermicelli rice or Layla's Signature Fries and veggies of the day



**\*Prime Grade Rib-Eye**  
Prime Grade Rib Eye, charbroiled to perfection. Topped with a gorgonzola cream sauce \$49 G

**Moroccan Chicken**  
Oven roasted, bone in chicken breast rubbed with an exotic spice blend, cooked with dried apricot and chickpeas in fragrant saffron cream sauce and served over saffron couscous \$27.50

**Moroccan Lamb Shank**  
Premium all-natural local Morgan Valley lamb, slowly braised in burgundy demi-glace with Mediterranean olives, dried apricots and exotic spices \$39

**Mediterranean Chicken**  
Pan sautéed chicken breast with garlic, lemon and capers \$25.50

Add a bowl of soup or house Fattoush salad \$6

### SIDES

|                     |     |                    |     |
|---------------------|-----|--------------------|-----|
| Pita                | \$2 | Vermicelli Rice    | \$6 |
| Grilled Cheese Pita | \$7 | Veggies of the Day | \$6 |
| Couscous            | \$7 | Fresh Veggies      | \$5 |

\*Food Items may be undercooked to Customer Order