Beverages

Hot
- Turkish Coffee ................................................. $4
- French Roast Coffee ........................................... $3
- Traditional Lebanese Mint Tea ............................. $3

Green Tea, Chamomile, Earl Grey and Mint ...................... $2.50
  Add rose water 1.00

Cold
- Layla’s Special Coffee (iced Turkish coffee with condensed milk) ............................. $6
- Coke, Diet Coke, or Sprite ...................................... $3
- Layla’s Signature Lemonade with Rose Water ................................. $4
- Pepper Mineral Water .............................................. $4
- Cranberry Juice ................................................... $3
- Mango Juice .......................................................... $5
- Layla Iced Tea with Rose Water .................................. $6
- Lemonade ............................................................. $3

Desserts

- Assorted Middle Eastern pastries and cookies
- Mediterranean inspired ice creams made exclusively for Layla
- Freshly baked breads delivered daily
- 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, healthiest 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 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.

At Layla, we take pride in our fresh, healthy and authentic cuisine handed down from 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 of ten or more bites as a meal or as a meal in its own right. Mezze is meant to be shared among friends and companions.

Dippers for chilled mezze spreads include your choice of hot pita bread, homemade pita chips or fresh organic vegetables - Choose one, each additional $1.00

**Chilled Mezze**

Layla’s Traditional Hummus
Smooth blend of chick peas, tahini, fresh lemon juice and garlic. $8.00

Fire Roasted Red Pepper Hummus
Smooth blend of chick pea, fire roasted red peppers, tahini, fresh lemon juice and garlic. A must try for hummus lovers. $9.50

Daba Charouj
A rich, smoky dip of fire roasted eggplant, tahini, fresh ammiri olive and garlic. $9.50

Muhammara Walnut Spread
Smooth blend of fire roasted red peppers, toasted walnuts and pomegranate molasses. Highly addictive! $10.95

Lebanese Yogurt Dip
Delicious rich yogurt cheese spread $8.00

Tabbouleh
Finely chopped parsley, tomato, spring onion, mint and cracked wheat. Dressed with lemon juice and extra virgin olive oil. A Lebanese classic. $8.00

TABOUKHO
Finely chopped parsley, tomato, spring onion, mint and cracked wheat. Dressed with lemon juice and extra virgin olive oil. A Lebanese classic. $11.00

**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. $9.50

Falafel
Delicious golden brown fried croquettes of chick pea, fava beans, aromatic herbs and exotic spices. Served with a zesty tahini sauce. $7.50

Chicke Laundry
Authentic tender grape leaves stuffed with rice, onion, tomato, pine nuts, mint, extra virgin olive oil and lemon juice. $7.00

Haloumi Grilled
Pan fried Cypriot sheep milk cheese on a bed of organic spring mix with tomato and cucumber. Served with our Pomegranate Vinaigrette. Full $13.00 | Half $17.00

**Soups and Fresh Salads**

Red Lentil Soup
Delicious, tangy soup made with hearty red lentils and onions, pureed to a creamy consistency. Topped with homemade pita chips. Bowl $6.00

Soup of the Day
Ask your server for today’s selection. Bowl $6.00

Tabbouleh
Finely chopped parsley, tomato, spring onion, mint and cracked wheat. Dressed with lemon juice and extra virgin olive oil. A Lebanese classic. $11.00

Haloumi Grilled
Pan fried Cypriot sheep milk cheese on a bed of organic spring mix with tomato and cucumber. Served with our Pomegranate Vinaigrette. Full $13.00 | Half $17.00

**Delicious Salad Toppings:**

Falafel $5.00 | Chicken Kabob $10.00 | Shrimp Kabob $12.50

Lamb Kabob $11.50 | Rib Eye Kabob $14.50 | Mediterranean Crab Cake $12.50

**ENTREES**

Fresh Grilled of the Day
Pan roasted to a golden brown with a side of Lebanese vermicelli rice or Layla’s Signature Fries. (GF)

Wash Minti
Tender lamb chops seasoned with lemon, garlic and mint. Served with a side of zucchini.

Mougharbah
Lebanese pearl couscous tossed with tender chicken, pearl onions, chick peas and exotic spices. Served with a side of zucchini.

Kushari
Thin flatbread stuffed with a mixture of rice, lentils, onion, tomatoes, chick peas, pine nuts and pita bread.

**FROM THE GRILL**

Lavash Wraps
Served in a lavash wrap with organic spring mix, pickles, plaki doors, and tomatoes

Shishem Kabob
Tender cuts of chicken, marinated in our special blend of Mediterranean spices and extra virgin olive oil. Grilled and served with our house garlic “toum” sauce $12

Shishem Shawarma
Tender 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” sauce $12

**Kabob Plates**

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

*Morgan Valley Lamb Kabob $20 | Chicken Kabob $18.50 | Shrimp Kabob $21.50 | Black Angus Rib Eye Kabob $27.50

Falafel $15

**Extras:**

Chicken Kabob $10 | Shrimp Kabob $12.50 | Lamb Kabob $11.50 | Rib Eye Kabob $14.50

**SIGNATURE DISHES**

Served after 5pm. All signature dishes, excluding Morocean Shishem, are served with Lebanese vermicelli rice or Layla’s Signature Fries and vegetables of the day.

*Black Angus Rib Loin
Premium Black Angus beef, charcoal to perfection. Topped with a garlicky cream sauce. $35.00

Morocean Shishem
Oven roasted, bone in chicken breast cooked with an exotic spice blend covered in a lemon garlic sauce.

Mediterranean Shishem
Pan sauteed chicken breast with garlic, lemon and capers. $20

**SIDES**

Pita $1.00 | Verricelli Rice $4.00
Grilled Cheese Pita $1.00 | Veggies of the Day $4.00
Couscous $5.00 | Fresh Veggies $4.00

Add a bowl of soup or house fattoush salad $4

Add a bowl of soup or house fattoush salad $4

*Food Items may be undercooked to Customer Order