

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)	\$5
Coke, Diet Coke, or Sprite	\$3
Layla's Signature Lemonade with Rose Water	\$4
Perrier Mineral Water	\$3
Cranberry Juice	\$3
Mango Juice	\$5
Layla Iced Tea with Rose Water	\$4
Lemonade.....	\$3

DESSERTS

Assorted Middle Eastern pastries and cookies

Fingers

Delicate roll of phyllo dough stuffed
with crushed cashews and drizzled with
orange blossom water \$4

Mini Roses

Delicate roll of phyllo dough stuffed
with cashews and pinenuts and drizzled
with orange blossom water \$5

Birds Nest

Delicate open face phyllo dough stuffed
with whole pistachios and drizzled with
orange blossom water \$5.50

Mediterranean inspired ice creams made exclusively for Layla

Rose Water Ice Cream	\$5
Pistachio Ice Cream	\$5
Turkish Coffee Ice Cream	\$5

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.



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 \$3.00

Chilled Mezze

Layla's Traditional Hummus
Smooth blend of chick peas, tahini, fresh lemon juice and garlic \$7.50 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! \$9 VG

Baba Ghanouj
A rich, smoky dip of fire roasted eggplant, tahini, fresh lemon juice and garlic \$9 VG

Muhammara Walnut Spread
Smooth blend of fire roasted red peppers, toasted walnuts and pomegranate molasses. Highly addictive! \$10 VG

Labneh Yogurt Dip
Deliciously rich yogurt cheese spread \$7

Tabbouleh
Finely chopped parsley, tomato, spring onion, mint and cracked wheat. Dressed with lemon juice and extra virgin olive oil. A Lebanese classic! \$7 VG

Assorted Mediterranean Olives and French Feta Cheese
Mixed fine olives and French feta cheese \$11

All Chilled Mezzes are drizzled with extra virgin olive oil

Combination Platter
Choose your combination of the above mezze
3 sides \$14 4 sides \$17 Add \$6 when ordering crabcakes and \$5 for prawns
Combination plates are smaller portions than a full order

Flatbread Mezze

Lahm Bi Ajin Meat Flatbread
Open-faced flatbread topped with ground top sirloin, tomato, exotic spices, pine nuts and onions \$8

Fitayer Spinach Pie
A freshly baked flatbread filled with spinach, swisschard, pine nuts, and onions. Folded into a triangle and oven baked \$8 VG

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 VG: 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 \$5 VG

Soup of the Day
Ask your server for today's selection Bowl \$5 G

Tabbouleh
Finely chopped parsley, tomato, spring onion, mint and cracked wheat. Dressed with lemon juice and extra virgin olive oil. A Lebanese classic! \$10 VG

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 \$12 | Half \$10 VG

House Fattoush
Romaine lettuce, tomato, spring onions, green bell pepper, cucumber, homemade pita chips and sumac berry spice. Dressed in our special Pomegranate Vinaigrette Full \$9 | Half \$7 VG

Greek Salad
Hearts of romaine, tomatoes, red onions, cucumber, feta cheese and Kalamata olives dressed with our delicious house Mediterranean Vinaigrette Full \$9 | Half \$7 VG

Caesar Salad
Hearts of romaine, croutons, and freshly shaved Parmesan cheese tossed in our homemade Caesar dressing Full \$9 | Half \$6.50

Delicious Salad Toppers:

Falafel \$6.50 | Chicken Kabob \$9.50 | Shrimp Kabob \$11.50
Lamb Kabob \$11.50 | Rib Eye Kabob \$14.50 | Mediterranean Crab Cake \$10.50

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 Malfouf
Tender cabbage leaves stuffed with ground beef, rice, exotic spices and mint. Served with a side of cucumber mint yogurt Lunch \$11 | Dinner \$16

Mougrabieh
Lebanese pearl couscous topped with tender chicken, pearl onions, chick peas and exotic spices. Aromatic and delicious! Lunch \$12.50 | Dinner \$19

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 Lunch \$12 | Dinner \$18

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 Lunch \$12.50 | Dinner \$17

Vegetarian Lebanese Moussaka
Eggplant slices, garbanzo beans and pearl onions in a light tomato sauce. Served over basmati rice VG Lunch \$11 | Dinner \$15.50

Chicken Curry
Tender pieces of chicken, carrots, peas and apples, in a homemade mild curry. Served over Lebanese vermicelli rice Lunch \$12.50 | Dinner \$16.50

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 Lunch \$11 | Dinner \$15 VG

Add a bowl of soup or house Fattoush salad \$4.

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 \$9.50 VG

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 \$11.95

Chicken Kabob
Tender cuts of chicken, marinated in yogurt and exotic spices. Charbroiled and served with our house garlic "toun" aioli \$11

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 "toun" aioli \$11

Add Layla's Signature Fries with harissa "toun" aioli, or Lebanese vermicelli rice \$4

Add a bowl of soup or house Fattoush salad \$4

Kabob Plates

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

*Morgan Valley Lamb Kabob \$18.50 Chicken Kabob \$16.50
Shrimp Kabob \$17.50 *Black Angus Rib-Eye Kabob \$19.50
Falafel \$14

Extra Kabobs:

Chicken Kabob \$9.50 | Shrimp Kabob \$11.50
Lamb Kabob \$11.50 | Rib Eye Kabob \$14.50

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



***Black Angus Rib Eye**
Premium Black Angus beef, charbroiled to perfection. Topped with a gorgonzola cream sauce \$32 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 \$20

Moroccan Lamb Shank
Premium all-natural local Morgan Valley lamb, slowly braised in burgundy demi-glace with Mediterranean olives, dried apricots and exotic spices \$28

Mediterranean Chicken
Pan sautéed chicken breast with garlic, lemon and capers \$18

Add a bowl of soup or house Fattoush salad \$4

SIDES

Pita \$3 Vermicelli Rice \$4
Grilled Cheese Pita \$4 Veggies of the Day \$4
Couscous \$5 Fresh Veggies \$3

*Food Items may be undercooked to Customer Order