

LAILA

TURKISH CUISINE



STARTERS

- HERBED GOAT CHEESE (V GF)£10**
Baked goat cheese covered with oregano and crashed chilli pappers
- ALI NAZIK (V GF)£10**
Lamb shish served on a bed of smoked aubergine puree with yogurt and a drizzle of butter
- GRILLED HALLOUMI OREGANO AND HONEY (V GF)£10**
- GRILLED HALLOUMI AND SUCUK (SPICY PEPPERONI) (V GF)£10**
- HUMMUS (PLAIN) (V GF)£8**
Our home blend of chickpeas, rich in tahini and delicately spiced with cumin, hint of garlic, lemon juice, and olive oil
- SIGARA BOREGI: (V)£10**
Stubes of filo pastry filled with feta cheese and parsley
- SHAKSHUKA: (V GF)£8**
Cubes of aubergine, onions, peppers, potato, tomato sauce and garlic.
- EXTREMELY THIN MINCE STUFFED FLATBREAD (LAHMACUN)£5**
Flatbread topped with minced meat, vegetables, and herbs including onion, tomato garlic, red peppers, and parsley flavored with spices such as chili pepper and paprika, then baked.

COLD STARTERS

- ROASTED AUBERGINE AND PEPPER DIP (SULTAN EZME): (V GF)£6**
Roasted red pepper roasted eggplant dip
- STUFFED GRAPES LEAVES (SARMA): (V GF)£8**
Green grapes leaves, stuffed with rice, pine nuts, raising, onions and spices cooked in olive oil.
- GAVURDAG SALATA: (V GF)£8**
Chopped vine tomatoes, cucumber, parsley, walnuts, onion, peppers with olive oil dressing.
- OLIVES POT: (V)£8**
Mix olives, lemon dressing and herbs (served with homemade bread)
- HONEY AND THICK CREAM: (V GF)£8**
(Bal kaymak) British honey and clotted cream
- CACIK (TZATZIKI) : (V GF)£6**
For the lovers, a tantalizing mixture of thick yogurt, cool cucumber, with a hint of mint and garlic.
- AVACADO SALAD WITH MUSTARD : (V GF)£8**
Smashed Avacado, lemon juice, spring onions, walnuts, pomegranate seeds, dill, yogurt and mustard
- HAYDARI : (V GF)£6**
Yogurt and mint dip
- SPICY TOMATO DIP (EZME) : (V GF)£6**
Spicy tomato and herb dip

MAIN

- LAMB KOFTE ISKENDER£25**
Fresh lamb kofte served on a layer of chopped Turkish bread, finalised with yogurt marinated tomato sauce topped with butter.
- GRILLED CHICKEN ISKENDER£25**
Grilled Fresh chicken breast served on a layer of chopped Turkish bread, finalised with yogurt marinated tomato sauce topped with butter
- ALI NAZIK£25**
Slow cooked beef shish served on a bed of smoked aubergine puree with yogurt and a drizzle of butter
- KOFTE£25**
Oval shaped meat balls slowly cooked on the grill with onions, peppers, rice and salad
- ADANA KEBAB (skewered minced lamb kebab) ...£25**
Minced lamb, blended with spices and herbs, grilled with peppers, onions served with salad and rice.
- CHICKEN WINGS (kanat)£25**
Marinated chicken wings with grilled peppers, onions served with salad and rice
- SAC KAVURMA£25**
Pan-fried beef with vegetables home made tomato sauce and butter served with home made rice
- LAMB KEBAB (kuzu sis)£27**
Prime Side of lamb skewered with grilled peppers, onions served with salad and rice.
- CHICKEN KEBAB (tavuk sis)£25**
Cubes of tender chicken marinated for a delicious rich flavour and cooked over the grill salad and rice

V: Vegetarian
GF: Gluten Free