

54. MEATBALLS D G £16.45

Minced lamb meatballs cooked with onions and sliced peppers, and herbs in seasoned tomato sauce. Served with rice.

55. LAMB SPINACH D G £16.45

Whole leaves of fresh spinach cooked with minced lamb meatballs, onions, coriander, garlic, herbs and spices. Served with rice.

56. TABAKH RUHOH D G £15.95

Fresh aubergines, courgettes and onions cooked with chunks of tender lamb in a seasoned tomato sauce with garlic and herbs. Served with rice.

57. FASOULIEH D G £15.95

Fresh whole green beans cooked with tender chunks of lamb, onions and garlic in a seasoned tomato sauce with herbs. Served with rice.

58. BAMIEH D G £15.95

Fresh okra cooked with chunks of tender lamb in a seasoned tomato sauce with garlic and herbs. Served with rice.

59. MAKMOUR W/ LAMB D G £15.95

Tender chunks of lamb cooked with fried aubergine, tomatoes, onions, peppers, garlic and a blend of herbs and spices. Served with rice.

SEAFOOD DISHES **60. SALMON D G** £22.95

Salmon steak marinated in herbs and spices, grilled on charcoal. Served with a choice of rice or chips or salad.

61. SEA BASS D G £21.95

Sea bass steak marinated in herbs and spices, grilled on charcoal. Served with a choice of rice or chips or salad.

VEGETARIAN DISHES **62. MOUSSAKA V D G** £14.95

Oven baked layers of aubergine, tomatoes, and onions, cooked in tomato sauce with herbs and spices, Served with rice.

63. VEG TABAKH RUHOH V D G £14.95

Fresh aubergines, courgettes and onions cooked in a tomato sauce with garlic, herbs and spices, Served with rice.

64. VEG BAMIEH V D G £14.95

Fresh okra cooked in tomato sauce with garlic, herbs and a blend of spices. Served with rice.

65. VEG FASOULIEH D G £14.95

Fresh whole green beans cooked with onions and garlic in a tomato sauce with herbs and spices. Served with rice.

66. VEG SPINACH D G £15.45

Whole leaves of fresh spinach cooked with onion, coriander, garlic, spices and herbs. Served with rice.

SALAD, SIDE DISHES **67. ARABIC SALAD V D G** £6.95

A refreshing mix of finely chopped tomatoes, cucumbers, onions and lettuce, dressed with herbs, fresh lemon juice and olive oil.

68. GREEK SALAD V G £7.45

Chopped tomatoes, cucumbers, lettuce, feta cheese, red onions and olives, dressed with herbs, fresh lemon juice, olive oil and a hint of vinegar.

69. AUBERGINE SALAD V D G £7.45

Cooked aubergine, tomatoes, cucumbers, onions, peppers, parsley and lettuce, dressed with garlic, fresh lemon juice and olive oil.

70. TABOULEH V D £6.95

Chopped parsley, tomatoes & onions mixed with crushed wheat and herbs, dressed with fresh lemon juice and olive oil.

71. FATTOUSH V D £6.95

A refreshing mix of chopped tomatoes, spring onions, cucumbers, radishes, lettuce and parsley, dressed with fresh lemon juice, olive oil, herbs, a touch of vinegar & garlic, topped with crispy fried bread and pomegranate sauce.

72. CUCUMBER & YOGURT V G £5.50

Finely chopped cucumber mixed with yogurt and garlic, garnished with herbs.

73. ARABIC RICE V D £5.80

Rice with vermicelli, cooked in vegetable butter and garnished with aromatic spices.

74. MUJADARA RICE V D G £6.45

Whole lentils and rice, cooked in vegetable oil with spices and topped with fried onion.

75. CHIPS £4.95**EXTRAS** **FRESH BREAD (2pcs)** £1.50**CHILLI SAUCE** £0.75**GARLIC SAUCE** £0.75**YOGURT SAUCE** £0.75**KETCHUP SAUCE** £0.75**TAHINI SAUCE** £0.75**MAYONNAISE SAUCE** £0.75**SWEET CHILLI SAUCE** £0.75**LAYLA'S CHILLI SAUCE** £0.75**FOOD ALLERGY NOTICE:**

Please note that as our rice is cooked with vermicelli it is not gluten free. Our bread also contains gluten. If you have any food allergies, intolerances or any special dietary requirements please inform a member of staff. Thank you!

V Vegetarian G Gluten Free D Dairy Free

DESSERTS **MUHALLABIEH** £5.50

A traditional Middle Eastern milk pudding, delicately flavored with rose water. Topped with a sprinkle of coconut and cinnamon. Enjoy the creamy consistency.

BAKLAVA £6.50

Delicate layers of buttery filo pastry, filled with finely chopped pistachios and soaked in a sweet syrup. Served with vanilla ice cream.

TIRAMISU £6.50

Layers of soft sponge soaked with espresso coffee and liqueur, filled with zabaglione cream and dusted with cocoa powder.

CREME BRULEE £6.50

A rich custard base with a caramelised sugar lid to crack into with your spoon. Everyone's favourite!

CHOCOLATE FUDGE CAKE £6.50

Made with rich chocolate and love. Served with vanilla ice cream.

CHEESECAKE OF THE DAY £6.50

Ask a member of staff for details.

PROFITEROLES BIANCO £6.50

Soft choux pastries filled with chocolate cream, covered with a gentle vanilla cream and decorated with milk chocolate curls.

BROWNIE G £6.50**PERCY PANDA** £5.95

Vanilla ice cream in a novelty "Panda" character toy.

LAYLA HALWA £5.95

A Middle Eastern dessert made from the finest Tahini (sesame paste) and pistachios, topped with chocolate sauce

TURKISH DELIGHT £5.95

Classic Middle Eastern sweets perfect for satisfying a sweet tooth or with coffee.

MIXED ICE CREAM £5.75

A scoop of Vanilla, Chocolate and Strawberry.

DESSERT ALLERGEN NOTICE:

Our desserts may contain gluten, nuts, or traces of other allergens. Please inform staff of any concerns before ordering.

SOFT DRINKS **SOFT DRINKS G £3.50** SPARKLING WATER (330ml) £2.75

(glass) Coke/ Diet Coke/ Fanta/ 7UP

SOFT DRINKS £1.75 TONIC WATER £2.75

(Cans) Coke, Diet Coke, Pepsi, Diet Pepsi, Fanta, Diet Fanta, 7Up, Diet 7up

APPLETISER £3.50 J2O £2.95**GINGER ALE £2.75** (Apple & Mango, Orange & Passion Apple & Raspberry)**SPARKLING WATER (750ml) £3.95**

Layla

LEBANESE & SYRIAN RESTAURANT

Takeout Menu

01925 871 664

ORDER ONLINE:

www.laylarestaurant.co.uk

453 Warrington Rd, Culcheth Warrington, WA3 5SJ



We are delighted to welcome you to our restaurant. We take pride and pleasure in sharing with you the traditional flavours, recipes and home cooking of Lebanon and Syria. We offer a wide selection of starters, mains, desserts and drinks to suit everyone. Our restaurant is for people who love sharing food and making memories together.

D/Print: ROYALE 0743 918666

SOUPS



01. LENTIL SOUP **V D G** £5.95
Red lentils cooked with vegetables, spices and herbs. Served with crispy fried bread.

02. CHICKEN SOUP **D G** £6.95
Comforting soup made with chicken, carrot slices, potatoes, onions, fresh garlic and spices.

COLD STARTERS



03. COLD MIXED MEZZE £16.95
A selection of Hummus, Baba ghanoush, Muhammara and Tabbouleh. Served with bread.

04. HUMMUS **V D G** £6.95
Cooked chickpeas blended with tahini, fresh lemon juice, topped with olive oil.

05. BABA GHANOUJ **V G** £6.95
Grilled aubergine mashed and mixed with tahini, yogurt and garlic, mixed with chopped tomato, onions, parsley and pomegranate sauce, topped with olive oil.

06. LABNEH **V G** £5.90
Concentrated Mediterranean yogurt topped with herbs & olive oil.

07. MUHAMARA **V D** £6.95
A mixture of crushed walnuts, breadcrumbs, onions, herbs and red peppers, topped with olive oil.

08. MOUTABAL **V G** £6.85
Grilled aubergine, mashed and mixed with tahini, yogurt, garlic and a dash of lemon, topped with olive oil.

09. PICKLES & OLIVES **V D G** £5.45
A mix of Middle Eastern pickled cabbage, turnips, and cucumbers, combined with a selection of olives.

10. VINE LEAVES **V D G** £6.25
Stuffed with rice, onions, herbs, spices, topped with lemon juice, olive oil, and fresh parsley.

11. FATTOUSH **V D** £6.95
A refreshing mix of chopped tomatoes, spring onions, cucumbers, radishes, lettuce and parsley, dressed with fresh lemon juice, olive oil, herbs; a touch of vinegar & garlic, topped with crispy fried bread and pomegranate sauce.

12. TABOULEH **V D** £6.95
Chopped parsley, tomatoes & onions mixed with crushed wheat and herbs, topped with lemon juice and olive oil.

13. MAKDOUS **V D** £6.45
Baby aubergines stuffed with walnuts, red peppers, herbs, and garlic, marinated in olive oil and lemon juice.

HOT STARTERS



14. HOT MIXED MEZZE £17.45
A selection of hot starters, served with 3 pieces of each: Falafel, Cheese Bourak, Grilled Halloumi, Spinach & Cheese Bourak.

VEG OPTIONS:

15. FALAFEL **V D G** (4pcs) £6.50
A mix of chickpeas, onions, fresh coriander, garlic, and spices, blended with herbs and fried until golden. Served with tahini sauce.

16. BATATA HARRA **V D G** £6.65
Cubes of potatoes cooked with peppers, spicy chili, garlic and fresh coriander.

17. GRILLED HALLOUMI **V G** (4pcs) £7.45
Grilled slices of halloumi cheese, garnished with herbs and served with a side of sauce.

18. GEBEN AL-MAEZ **V** £7.75
Goat cheese coated in breadcrumbs, topped with raspberry jam for a crisp and creamy finish.

19. MUSHROOM BIL ZAIT **V D G** £6.45
Mushrooms cooked with butter, tomatoes, onions, fresh coriander & garlic, seasoned with spices.

20. MAKMOUR **V D G** £6.45
Grilled aubergine cooked with tomatoes, onions, peppers, garlic, herbs and spices.

21. FUL MEDAMES **V D G** £6.25
Broad beans cooked with chopped tomatoes, onions, parsley, garlic, spices, and herbs, topped with olive oil and a dash of lemon juice.

22. CHICKPEAS FATTEH **V** £5.95
Cooked chickpeas mixed with crispy fried bread, yogurt and tahini sauce, topped with olive oil.

23. CHEESE BOURAK **V** (4pcs) £6.45
Pastry filled with a blend of Mediterranean cheeses and fresh herbs.

24. SPINACH & CHEESE BOURAK **V** (4pcs) £6.45
Pastry filled with a blend of Mediterranean cheeses, spinach, onions, spices and fresh herbs.

25. VEGETARIAN POTATO KIBBEH **V D** (2pcs) £6.10
Deep-fried mashed potato, shaped and stuffed with minced vegetables, herbs, and spices.

MEAT & CHICKEN OPTION:

26. JAWANEH **G** £6.95
Chicken wings marinated in yogurt, lemon juice, garlic, and spices. Grilled on charcoal.

27. HUMMUS LAMB **D G** £7.95
Hummus dip topped with slices of grilled lamb, garnished with parsley.

28. CHICKEN LIVER **D G** £6.95
Chicken liver cooked with garlic, onions, mixed peppers, fresh coriander, herbs, and spices.

29. KIBBEH **D** (2pcs) £6.95
A cracked wheat shell filled with marinated minced lamb, onions, herbs and spices. Deep-fried

30. MEAT BOURAK **D** (2pcs) £5.95
Pastry filled with minced lamb, onions, herbs and spices.

31. CHICKEN BOURAK **D** (2pcs) £5.95
Pastry filled with minced chicken, onions, herbs and spices.

32. POTATO KIBBEH **D** (2pcs) £6.95
Deep fried mashed potato, shaped and stuffed with minced lamb, onions, herbs, flour, cornflour and spices.

33. LEBANESE SUJOK **D G** £7.95
Traditional homemade Lebanese lamb sausage, marinated and grilled on charcoal, topped with fresh herbs and a slice of lemon.

34. TURKISH SUJOK **D G** £6.95
Chargrilled Spicy Turkish Sausage.

35. ARAYES **D** £7.50
Grilled Lebanese flatbread stuffed with minced meat, tomatoes, red pepper, onions, parsley, garlic and spices.

SEAFOOD OPTIONS:

36. KING PRAWNS **D** (4pcs) £7.45
Crumb-breaded king prawns, deep-fried.

37. CALAMARI £8.95
Battered rings of calamari. Served with tartare sauce

CHARCOAL GRILL



38. LAYLA MIXED KEBAB **G** £19.95
A combination of spicy Layla chicken, kofta kebab and cheesy kofta chicken, grilled on charcoal and layered on fresh onions, parsley and herbs. Served with rice.

39. LAYLA'S SPECIAL CHICKEN **D G** £18.95
Chargrilled boneless rolled chicken, marinated in spices and herbs, served with cooked mushrooms, peppers, onions and garlic. Served with a choice of rice or chips.

40. CHICKEN KEBAB **G** £17.95
Chunks of chicken breast marinated in white sauce and garlic, grilled on charcoal and layered on fresh onions and parsley. Served with rice.

41. SPICY LAYLA CHICKEN **G** £17.95
Chunks of chicken breast marinated in spicy red pepper paste, grilled on charcoal and layered on fresh onions, parsley and herbs. Served with rice.

42. CHEESY KOFTA CHICKEN **G** £17.95
Seasoned minced chicken with mozzarella, onion, peppers and herbs, grilled on charcoal and layered on fresh onions and parsley. Served with rice.

43. CHICKEN WINGS **G** £16.45
Chicken wings marinated in yogurt, lemon juice, garlic, and spices. Grilled on charcoal and layered on fresh onions, parsley and herbs. Served with rice.

44. SHAWARMA CHICKEN **G** £15.95
Thinly sliced chicken, slow grilled and marinated in a rich blend of spices and sauce. Served with bread and garlic sauce.

45. LAMB CHOPS **D G** £21.95
Charcoal-grilled lamb chops marinated in Mediterranean spices and herbs, layered on fresh onions and herbs. Served with rice or chips.

46. MIXED KEBAB **G** £19.95
A combination of chicken kebab, shish kebab, and kofta kebab, grilled on charcoal and layered on fresh onions, parsley and herbs. Served with rice.

47. SHISH KEBAB **G** £18.95
Chunks of tender lamb marinated in spices, grilled over charcoal and layered on fresh onions, parsley and herbs. Served with rice.

48. KOFTA KEBAB **D G** £17.95
Minced lamb mixed with onions, parsley and spices, grilled on charcoal, and layered on fresh onions, parsley and herbs. Served with rice.

49. LAMB SHAWARMA **G** £16.45
Thinly sliced lamb, slow grilled and marinated in a rich blend of spices, herbs and sauce. Served with bread and tahini sauce.

TRADITIONAL MAINS



50. MAQLOUBEH (Chicken) **D G** £15.95
Long grain rice cooked with aubergine and spices, topped with tender chicken, layered with fried aubergine and garnished with parsley and nuts. Served with cucumber and yogurt.

51. CHICKEN BASHA **D G** £15.95
Chunks of chicken breast cooked in a delicious tomato sauce with onions, peppers, herbs and spices. Served with rice.

52. MAQLOUBEH (Lamb) **D G** £16.45
Long-grain rice cooked with aubergine & spices, topped with tender lamb, layered with fried aubergine and garnished with parsley and nuts. Served with cucumber & yogurt.

53. LAYLA'S FATTEH **D** £16.95
Cooked chunks of tender lamb layered with aubergine, tomatoes and onions in a seasoned tomato sauce, topped with toasted bread, tahini sauce, nuts. Served with rice.