

LAILA

Evening menu

SNACKS

SPICED MIXED OLIVES {VE} 4.00

FRIED BABY MOZZARELLA BALLS {V} 5.00

ROSEMARY & OLIVE OIL FOCACCIA {VE} 6.00

TRUFFLE ARANCINI {V} 6.50

STARTERS

PULLED BEEF BOREK 11.00
filo pastry rolls filled with pulled beef, feta
served with LAILA spicy honey, black
sesame seeds & lemon yoghurt

FRITTO PORTOFINO {small} 11.50 / {large} 13.50
dusted and fried calamari, black tiger prawns,
served with aleppo aioli & lemon

SOURDOUGH BRUSCHETTA {VE} 8.50
charred sourdough bread, mixed cherry
tomatoes, garlic, basil & extra virgin olive oil

FIVE SPICED DUCK SALAD 12.50
honey & orange dressing, rocket, black
sesame seeds, brambles & toasted walnuts

BUFFALO MOZZARELLA {V} 8.95
heritage tomatoes, maldon sea salt & herb oil

SCOTTISH SMOKED SALMON 11.50
pickled pink onions, lemon yoghurt,
sicilian capers & focaccia

MAINS

STEAK FRITTES 22.50
rump steak, skin on fries & rocket salad

CHICKEN MILANESE 15.50
pan-fried, brioche breadcrumb chicken
breast, rocket salad served with lemon mayo

{SAUCES ALL 2.00}

salsa verde / bearnaise / aleppo aioli / harissa butter

GNOCCHI SORRENTINA {V} 15.50
fresh & hand rolled potato dumplings,
house sugo, mozzarella & basil

PAPRIKA COD FILLET 17.50
spanish chorizo & pea medley, lemon yoghurt
served with crushed spiced potatoes

BEEF LASAGNE EMILIANE 16.00
fresh layers of pasta with slow cooked
steak mince & featherblade beef ragu,
bechamel & grana padano

LOADED BEEF BURGER 17.95
chargrilled grass-fed beef served in a pretzel
bun with rocket, aleppo aioli, sliced heritage
tomato, harissa brisket served with skin-on fries
Add slice of monterey jack 1.95

SIDES

CHILLI BROCCOLINI {VE} 5.50

GARLIC WILD MUSHROOMS {VE} 6.00

TRUFFLE FRIES {V} 6.50

HOUSE SALAD {VE} 5.50

DUKKAH CRUSHED POTATOES {VE} 5.50

CREAMED SPINACH {V} 6.00

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order.
Adults need around 2000 kcal a day. v = vegetarian, ve = vegan (some dishes can be made vegan)



@owakita