

Leila

Brasserie

MAIN MENU

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Welcome to Leila Brasserie.

A refined yet inviting destination where timeless elegance meets contemporary dining.

Inspired by the warmth of Mediterranean hospitality and the charm of classic European brasseries, Leila Brasserie presents a menu rich in flavour, freshness, and tradition, thoughtfully reimagined for the modern table.

Our beautifully designed space offers the perfect setting for relaxed lunches, intimate dinners, and vibrant gatherings alike. Every detail - from the atmosphere and music to the aroma of our kitchen - has been carefully curated to create a dining experience that is both memorable and effortlessly sophisticated. Our skilled bartenders craft an exceptional selection of cocktails and drinks to complement your meal and elevate every moment spent with us.

At Leila Brasserie, we aim to delight all the senses, bringing together taste, scent, sound, and style in perfect harmony. We look forward to welcoming you and making your time with us truly special.

For any dietary or allergen requirements, please inform a member of our team, who will be delighted to assist you.

COLD STARTERS

MARINATED MEDITERRANEAN OLIVES

KALAMATA AND GREEN OLIVES WITH OREGANO, GARLIC, AND EXTRA VIRGIN OLIVE OIL

4.5

CLASSIC HUMMUS

SILKY CHICKPEA PUREE BLENDED WITH TAHINI, ROASTED GARLIC, AND EXTRA VIRGIN OLIVE OIL

5.5

CACIK

(Turkish style yogurt)
STRAINED YOGURT WITH CUCUMBER, GARLIC, FRESH HERBS AND EXTRA VIRGIN OLIVE OIL

5.5

SMOKED AUBERGINE BABA GANOUSH

CHARGRILLED AUBERGINE PUREE WITH TAHINI AND EXTRA OLIVE OIL

6.95

ARTISAN BRUSCHETTA

TOASTED SOURDOUGH TOPPED WITH CHERRY TOMATOES, BASIL, AND EXTRA VIRGIN OLIVE OIL

7.5

BURRATA & HERITAGE TOMATOES

CREAMY BURRATA SERVED WITH ROCKET LEAVES AND BALSAMIC GLAZE

7.5

HOT STARTERS

CRISPY BONELESS CHICKEN WINGS

GOLDEN FRIED CHICKEN WINGS GLAZED WITH SWEET CHILLI SAUCE

7.5

CRISPY CALAMARI

LIGHTLY BATTERED CALAMARI SERVED WITH HOUSE SAUCE

8.5

KING PRAWN & HALLOUMI

SAUTÉED KING PRAWNS AND GRILLED HALLOUMI IN A RICH TOMATO SAUCE

9

SIGARA BOREK

CRISPY FILO PASTRY ROLLS FILLED WITH FETA CHEESE

7.5

TRUFFLE MUSHROOM CROQUETTES

HANDCRAFTED CREAMY MUSHROOM CROQUETTES INFUSED WITH TRUFFLE OIL

7.5

FALAFEL

CRISPY CHICKPEA FALAFEL SERVED WITH CLASSIC HUMMUS

7.5

GRILLED SUJUK

SPICY TURKISH BEEF SAUSAGE WITH ROASTED TOMATO AND ROCKET LEAVES

7.5

HALLOUMI

GRILLED HALLOUMI SERVED WITH FIG JAM

7.5

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MAINS

ARGENTINIAN RIBEYE STEAK

CHARGRILLED RIBEYE STEAK SERVED WITH STEAMED BROCCOLI, PARSNIPS, AND YOUR CHOICE OF SAUCE

31.9

ARGENTINIAN SIRLOIN STEAK

CHARGRILLED SIRLOIN STEAK SERVED WITH STEAMED BROCCOLI, PARSNIPS AND YOUR CHOICE OF SAUCE

28

LAMB SHISH

GRILLED LAMB SKEWERS SERVED WITH PILAF RICE AND SALAD

24

LAMB CUTLETS

CHARGRILLED LAMB CUTLETS SERVED WITH SEASONAL SALAD

25

GLAZED LAMB RIBS

SLOW COOKED LAMB RIBS GLAZED WITH OUR SIGNATURE SAUCE SERVED WITH PILAF RICE AND SALAD

19.5

BEEF KOFTE

CHARGRILLED SEASONED MINCED BEEF SERVED WITH PILAF RICE AND SEASONAL SALAD

19.5

GRILLED CHICKEN BREAST

CHARGRILLED, MARINATED CHICKEN BREAST SERVED WITH MUSTARD MUSHROOM SAUCE, PILAF RICE AND SALAD

19.5

GRILLED CHICKEN LEG

SERVED WITH MASHED POTATO AND CHEFS SPECIAL SAUCE

19.5

SEAFOOD

PAN-SEARED SALMON

SERVED WITH ASPERAGUS AND LEMON BUTTER CREAM SAUCE

21.5

PAN-SEARED SEABASS

SERVED WITH MASHED POTATO AND DELICATE CREAM SAUCE

21.5

TIGER PRAWNS

GRILLED TIGER PRAWNS SERVED WITH MASHED POTATO AND CREAM SAUCE

21.5

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PASTA

LINGUINE DI MARE
MIXED SEAFOOD IN A RICH
TOMATO SAUCE

15.95

**CHICKEN & MUSHROOM
TAGLIATELLE**
FRESH TAGLIATELLE IN A
CREAMY MUSHROOM SAUCE

14.95

PENNE ARABBIATA
SPICY TOMATO SAUCE WITH
CHILLI AND GARLIC

13.95

**TRUFFLE MUSHROOM
TAGLIATELLE**
FRESH TAGLIATELLE IN A
CREAMY TRUFFLE SAUCE

15.95

SPAGHETTI BOLOGNESE
FRESH SPAGHETTI WITH BEEF
MINCE IN RICH TOMATO SAUCE

13.95

GOURMET BURGERS

**DOUBLE SMASHED BEEF
BURGER**
SERVED WITH SKIN ON FRIES

14.9

WAGYU BURGER
SERVED WITH SKIN ON FRIES

15.9

**BUTTERMILK CHICKEN
BURGER**
SERVED WITH SKIN ON FRIES

13.9

FALAFEL BURGER
SERVED WITH SKIN ON FRIES

13.9

SIDES

RICE

4.5

SKIN ON FRIES

4.5

SWEET POTATO FRIES

4.95

MASHED POTATO

4.95

MAC & CHEESE

6.95

STEAMED BROCCOLI

5.95

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SALADS

CLASSIC CAESAR SALAD 11.95

GRILLED CHICKEN, ROMAINE
LETTUCE, CROUTONS,
PARMESAN

SHOPSKA SALAD

TOMATOES, CUCUMBER, RED
ONION, PEPPERS, OLIVES,
WALNUTS AND GRATED FETA

11.5

**AVACADO & ROCKET
SALAD**

AVOCADO, TOMATOES,
CUCUMBER, ROCKET LEAVES
WITH HOUSE DRESSING

11.5

HOMEMADE SAUCES

PEPPERCORN

3.5

SWEET CHILLI

2.5

BARBECUE

2.5

MUSTARD MUSHROOM

3.5

WILD MUSHROOM

3.5

CHIMICHURRI

3.5

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DESSERTS

STICKY TOFFEE PUDDING

SERVED WITH VANILLA ICE
CREAM AND CARAMEL SAUCE

10.9

MOLTEN CHOCOLATE CAKE

SERVED WITH VANILLA ICE
CREAM

10.9

TIRAMISU

9.9

STRAWBERRY CHEESECAKE

9.9

LOTUS CHEESECAKE

9.9

VANILLA ICE CREAM

7

STRAWBERRY ICE CREAM

7

PISTACHIO ICE CREAM

8

LIQUEUR COFFEES

IRISH COFFEE

JAMESON, ESPRESSO, HINT OF
BROWN SUGAR AND CREAM

8

CALYPSO

TIA MARIA, ESPRESSO, HINT OF
BROWN SUGAR AND CREAM

8

FRENCH COFFEE

COGNAC, ESPRESSO, HINT OF
BROWN SUGAR AND CREAM

8

BAILEYS COFFEE

BAILEYS, ESPRESSO, HINT OF
BROWN SUGAR AND CREAM

8

FLOATER COFFEE

ESPRESSO, HINT OF BROWN
SUGAR AND CREAM

5

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