

APPETIZERS

HUMMUS *

Pureed chickpeas with tahini and lemon Juice. Served with warm pita.....

TABOULI *

Fine chopped parsley, cracked wheat, Tomatoes, fresh mint, lemon juice And olive oil.....

MOHAMARA *

Red pepper paste, garlic, crumbled bread, Olive oil and walnuts. Served With pita bread....

FALAFEL *

Mixture of garbanzo beans, onions, Parsley and garlic with spices, fried and Served with tahini sauce.....

KIBBEH *

Wheat, beef, stuffed with Sauteed beef and pine nuts. fried Served With yogurt sauce.....

GRAPE LEAVES *

Vine leaves stuffed with rice and beef. Served with yogurt sauce.....

VEGGIE GRAPE LEAVES *

Vine leaves stuffed with rice and Vegetables. Served with Yogurt sauce.....

LABENEH *

Fresh yogurt spread with dried mint and Olive oil. Served with warm pita....

BABA GHANNOUJ *

Roasted eggplant with tahini sauce and Garlic. Served with warm pita.....

SAUTEED CHEESE *

Sauteed Syrian Cheese. Served With sliced tomato.....

POPULAR FUSIONS

LAYLA'S CHICKEN WINGS

10 Wings **20 Wings.....**

MOZZARELLA CHESSE STICKS

Breaded mozzarella cheese fried, served With fresh marinara sauce.....

SPINACH ARTICHOKE DIP

Goat cheese, parmesan cheese, fresh garlic And artichoke.....

CHEESE PLATTER

A variety of imported Cheeses, olives tomato and cucumbers.....

HUMMUS & SEASONED MEAT

Hummus with seasoned meat and pine nuts. Served with warm pita.....

HUMMUS & SHAWARMA

Hummus with chicken or beef shawarma meat. Served with warm pita.....

SPINACH PIE

Baked dough stuffed with chopped Spinach, garlic, lemon juice and onions.....

SPECIALTY PLATTERS

KIBBEH PLATTER

A kibbeh order served with small sides of tabouli, hummus and pita.....

GRAPE LEAVES PLATTER

A grape leaves order served with small sides of tabouli, hummus and pita....

VEGGIE PLATTER

A falafel order served with small sides of tabouli, hummus and pita.....

SALADS

CAESAR SALAD

Romaine lettuce, parmasian cheese, crispy pita bread topped With caesar dressing

Add Chicken.....

Add Beef steak.....

FATTOUSH SALAD

Lettuce, cucumber, tomato, parsley and sumak. topped with house Dressing and crispy pita bread.....

Add Chicken.....

Add Beef steak.....

GREEK SALAD

Romaine lettuce, tomatoes, olives, onions, feta cheese, pepperoncini, Topped with Balsamic- vingrette....

Add Chicken.....

Add Beef steak.....

TALAPIA TABOULI SALAD

Seasoned talapia sauteed with olive oil and white wine sauce. Served on large fresh Tabouli salad...

FOOL MADAMAS

Fava beans, tomato, parsley, garlic, Lemon juice, red onions and olive oil.....

KRAIDIS 'SHRIMP' SALAD

Marinated shrimp with a blend of spices, garlic, sauteed in olive oil Served on Fatoush salad.....

SOUP

Homemade Tomato Bisque.....

Hearty warm lentil soup.....

SIDE DISHES

Small Fries
Large Fries
Black Olives
Pita Bread
Feta Cheese
House Salad
Tzatziki sauce

ENTREES

SAMAKAH HARA

Seasoned Tilapia, sauteed with garlic, Herbs, wine sauce and olive oil, served with rice And a side of Salata.....

PASTA

CHICKEN ALFREDO

Sauteed Chicken breast strips with olive oil, Butter Parsley and fresh garlic cooked with Curry creamy Alferedo sauce. Served with Penne Riagte...

SHRIMP ALFREDO

Sauteed shrimps with olive oil, Parsley and fresh Garlic cooked with curry creamy alferedo Sauce . Served with Penne Riagte.....

SHRIMP SCAMPI WITH PASTA

Sauteed shrimps with olive oil, fresh lemon juice Vermouth, Butter, parsley and fresh garlic. Served with Penne Riagte.....

PIZZA

CHEESE PIZZA

A large pita bread topped with Marinara suace and Mozzorala Cheese, Baked to perfection....

VEGGIE PIZZA

A large pita bread topped with Marinara suace, Mozzorala Cheese, green olives, tomato and feta cheese. Baked to perfection....

MEDETRANIAN PIZZA

A large pita bread topped with Marinara suace, Mozzorala Cheese, goat cheese, fresh basil And grilled chicken. Baked to perfection....

GYRO PIZZA

A large pita bread topped with Marinara suace, Gyro strips, fresh basil and mozzorala Cheese, Baked to perfection.....

CHICKEN KABOB

Two marinated skewers of tender chicken Breast Charbroiled. Served with rice and a side Of Salata.....

LAMB KABOB

Two marinated skewers of Succulant Lamb, Charbroiled, served with rice and A side of Salata

LAYLA'S MIX FOR TWO

Two skewers of lamb Kabobs, two Skewers of Chicken kabobs, rice and A Bottle Of house wine.....

CHICKEN SHAWARMA PLATTER

Grilled strips of tender seasoned Chicken breast Served with rice And a side of salata.....

BEEF SHAWARMA PLATTER

Grilled strips of tender seasoned top Sirlion Steak. Served with rice And a salata.....

GYRO PLATTER

Grilled Gyro strips meat served With rice Tzatziki Sauce. And side of Salata.....

VEGETARIAN TREAT

Grilled veggie kabobs, hummus and Salata. Served with rice.....

SHRIMP KABOB

Marinated two skewers of jumbo shrimps served With rice and a side of salata.....

JIBENEH POCKETS

White cheese wrapped and Stuffed with Olive oil and spices Served with garlic Lemon butter Sauce.....

SINGLE CHICKEN KABOB

A marinated skewer of chicken breast, Charbroiled And served with rice.....

SINGLE LAMB KABOB

A marinated skewer of Succulant Lamb, Charbroiled And served with rice.....

NOTES: CONSUMPTION OF RAW OR UNERDCOOKED MEATS MAY INCREASES THE CHANCES OF FOOD BORNE ILLNESES

AMERICAN FUSION

The Pita Cheese Burger

Fresh ground beef grilled over open
Flame, served with lettuce tomato
Mayonnaise and fries.....

Chicken Tenders

Chicken tenders, Fries served with
Honey mustard sauce.....

HOT DRINKS

House Coffee

Small pot of Turkish Coffee

Large pot of Turkish Coffee

A pot of Hot Tea

(Fresh Mint, Cinnamon, Cardimon)

COLD DRINKS

Coke, Diet Coke, Sprite,

Mint Sweet Tea, Voss Still Bottled Water, Voss Sparkling Water

Mango Juice , Guava Juice

DESSERTS

Baklawa, Baklawa Pistachio Almond Sundae

Ask Your Server

LAYLA'S OF SAN MARCO

Combines the sophistication of Mediterranean cuisine with the excitement of Eastern Spices.
A typical meal starts with an appetizer, which can range from an elaborate Spread of several
choices or as simple as a hummus or baba ghanouj dip with a glass of Wine.

Using only the finest ingredients, our chefs will meticulously prepare your main course to
achieve the best presentation and flavor.

We invite you to join us for an exceptional experience at Layla's dining!

Let us exceed your expectations in every respect!

For Catering or Private Parties

Call us at : (904)-398-4610

Or visit us on the web

www.LaylasAtSanMarco.com