LEILA

DINNER MENU

TO BEGIN

KUBANA *(Must Try)* **15**
Leïla's warm house kubana, soft and fluffy, served with crushed fresh tomatoes, Har Bracha tahini, garlic confit and harissa.

LEILA'S SPICE JOURNEY 13
A colourful selection of house-made Middle Eastern condiments, from mild to fiery. Featuring grilled green and red chillies, pickled shifka peppers, spicy carrot, garlic confit and our signature harissa.

THE SHOUK TARTARE 24
Hand-cut beef tartare with egg yolk served on toasted brioche with sumac aioli, fresh herbs.

SEASONAL OYSTERS
Fresh & briny, served with Mediterranean mignonette.
6 PCS | 12 PCS | SEASONAL AVAILABILITY.

FROM THE GARDEN

NABLUS SALAD 17
Finely chopped cucumbers, tomatoes, pickled onions and fresh mint, finished with lemon, salt & pepper.

WATERMELON SALAD 23
Grilled watermelon, feta dressing, mint oil and Mediterranean spices.

ARTICHOKE ON LABNEH 27
Warm artichokes with olives, tomatoes, capers, radish and sumac.

FROM THE SEA

MOROCCAN SASHIMI 25
Fresh fish slices with gazpacho, lemon and spicy harissa.

GREEN CHILLI SHRIMP 27
Jumbo prawns served over creamy yoghurt with our signature green chilli sauce.

SEAFOOD PLATE 29
Sautéed prawns, mussels and clams in garlic butter, Chardonnay and Mediterranean spices.

LEILA'S HRAIME 33
Today's market fish gently simmered in our signature spicy pepper sauce, served with freekeh.

FROM THE FIRE

CHICKEN MANSEEF 33
Minced chicken with hummus, harissa, pine nuts and cherry tomatoes.

MINI PITA ARAYES 18
Two crispy mini pita pockets filled with spiced beef, served with tahini.

HALLOUMI SKEWERS 24
Za'atar-crusted halloumi skewers finished with citrus glaze and house honey.

BEEF KEBAB 23
Juicy herb-infused grilled beef kebab served with tahini and mashwiya salsa.

FREEKEH LAMB CHOPS 58
Three grilled lamb chops served with freekeh, roasted glazed carrots and finished with fragrant herbs.
(SUBJECT TO AVAILABILITY)

WAGYU AL LEILA 54
Grilled Wagyu beef seasoned with Ethiopian salt and pepper, served with cauliflower purée and broccolini.

My name is Lëila.

I grew up believing that the best conversations begin with food.

Along my journey through the Middle East and the mediterranean, I collected recipes, spices and stories. But more importantly, I discovered that every culture has its own way of saying "You're welcome."

In Singapore, people ask, "Have you eaten yet?"

Back home, we simply bring more food to the table.

Here, you'll find dishes made for sharing, music that keeps the energy alive and flavours meant to be explored together.

So order a little more than you think you need.

Stay a little longer than you planned.

Welcome to my table.

