



L E I L A

Evening Menu

*Our menu celebrates bold Mediterranean–Balkan flavours.
Plates are designed for sharing. We recommend 3 dishes or more per table.*

To Begin

Kubana Bread Must Try

Leila's warm house brioche – golden, soft, and fluffy, served with crushed fresh tomato & creamy tahini 15

Spicy Plate

A trio of grilled peppers, from mild red to bold green chili. With harissa & garlic confit 13

Oysters Large size

Fresh & briny. Served with Mediterranean mignonette

8 each | 5 for 38

Balkan Anchovy Bruschetta

Salt-cured anchovies on challah toast with roasted eggplant cream & olive oil 19

Grill & Flame

Grilled Halloumi

Za'atar crusted, citrus glaze & a drizzle of silan 22

Arais Cigar

Crisp filo pastry filled with spiced beef. Served with tahini 22

Beef Kebab

Juicy beef grilled with herbs, chili, tahini & mashwiya salsa 23

Green Chili Shrimp

Grilled shrimp served over spicy green tatbila sauce 23

Seafood Plate

Sautéed prawns in Chardonnay sauce with bordier butter & Mediterranean spices 29

Fresh & Vibrant

Nablus Salad

Finely chopped salad of cucumbers, cherry tomatoes, pickled onions & mint, finished with lemon, Salt & Pepper 23

Moroccan Sashimi

Fresh fish slices with gazpacho, lemon & spicy harissa 24

Ku-Be-Nye

Lebanese-style beef tartare with sumac aioli & bulgur crunch 24

Artichoke on Labneh

Warm artichokes, olives, cherry tomatoes, greens & sumac 27

Ness Cherry Burrata Plates to Share

Creamy burrata with cherries, silan in burrata & balsamic 29

Manseef *Vegan Option Available

Minced chicken with hummus, harissa, pine nuts & cherry tomatoes 33

Tripoli Freekeh Fish

Pan-seared fish fillet in slow-cooked spicy tomato sauce with freekeh & peppers 33

Prices are subject to 10% service charge and 9% GST
Please inform your server of any food allergies in your party before placing your order

