



# LEILA

## 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 SGD

### Spicy Plate

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

### Oysters *Large size*

Fresh & briny. Served with Mediterranean mignonette  
13 SGD each | 5 for 41 SGD

### Balkan Anchovy Bruschetta

Salt-cured anchovies on challah toast with roasted eggplant cream & olive oil 21 SGD

### Grill & Flame

#### Grilled Halloumi Steak

Za'atar crusted, citrus glaze & a drizzle of honey 24 SGD

### Arais Cigar

Crisp filo pastry filled with spiced beef. Served with tahini 24 SGD

### Beef Kebab Skewers

Juicy beef grilled with herbs, chili, tahini & mashwiya salsa 25 SGD

### Green Chili Shrimp

Grilled shrimp served over spicy green tatbila sauce 26 SGD

### Seafood Plate

Sautéed prawns, clams & calamari in Chardonnay sauce with bordier butter & Mediterranean spices 29 SGD

### Fresh & Vibrant

#### Nablus Salad

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

### Moroccan Sashimi

Fresh fish slices with gazpacho, lemon & spicy harissa 25 SGD

### Ku-Be-Nye

Lebanese-style beef tartare with sumac aioli & bulgur crunch 26 SGD

### Artichoke on Labneh

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

### Ness Cherry Burrata *Plates to Share*

Creamy burrata with cherries, pomegranate glaze & balsamic 31 SGD

### Manseef

Minced chicken with hummus, harissa, pine nuts & cherry tomatoes 35 SGD

### Tripoli Freekeh Fish

Pan-seared fish fillet in slow-cooked spicy tomato sauce with freekeh & peppers 35 SGD

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



