



leila

R E S T A U R A N T



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120 South Dixie Highway
(At the corner of Datura and Dixie)
West Palm Beach, FL 33401

Monday- Thursday - 11:30AM to 2PM / 5PM to 10PM
Friday - 11:30AM to 2PM / 5PM to 11PM
Saturday - 5PM to 11PM / Sunday - Starting in Nov. 5PM to 9PM

For Take Out:
Tel. (561) 659-7373 Fax: (561) 659-5484
www.LeilaWPB.com

MEZZA

Hummus -\$8

A velvety blend of chickpea paté, garlic, lemon and sesame tahini.

Falafel -\$8

Delicate croquettes of ground chickpeas, onion and aromatic spices hand rolled then lightly fried to perfection.

Im-Saa'a -\$7

Eggplant, tomato and onion lightly stewed served in a ratatouille style.

Tabouleh - Mezza portion -\$9

A flavorful salad of finely minced parsley, bulgur, red tomato and minced onion tossed in a lemon virgin olive oil dressing.

Khiar Bi Leban -\$7

Refreshing union of chilled yogurt and cucumber laced with a touch of garlic and mint. May be eaten as an appetizer or a sauce similar to tzatziki.

Yulanji -\$8

Grape leaves delicately stuffed with rice, parsley tomato, onion, lemon juice and olive oil.

Sambusik† -\$9

Flakey and light small pastries filled with minced beef, pine nuts and sweet onion.

Burak -\$9

Delicately fried pastries stuffed with mixture of feta cheese and mint.

Zahra -\$8

Small cauliflower flash-fried golden then splashed with lemon.

Muhammara† -\$9

Roasted red pepper and toasted walnut paté with a hint of lemon and spices.

Jibnee Banadora -\$9

Alternating slices of flavorful Halloumi cheese and red ripe tomatoes.

Baba Ghanouj -\$8

Fire roasted eggplant puree with garlic, lemon and cream of sesame.

Na'anak† -\$10

Lamb, beef and pork sausages infused with port wine, pine nuts, sherry and an aromatic mix of cinnamon, clove and allspice.

Hummus Bi Lahmeh† -\$9

Sautéed beef filet tips and toasted pine nuts served a top our velvety hummus.

Kibbeh† -\$10

Lean minced beef, sautéed with onion and toasted pine nuts in the center of a beef and bulgur wheat shell.

Foul Salata -\$8

Fava beans delicately simmered in garlic, lemon and olive oil then tossed in a salad of parsley, tomato and spring onion.

Jibnee Mishwieh -\$10

Delectable slices of Halloumi cheese grilled in olive oil until golden brown and served warm.

Fasoulia -\$8

Lightly stewed fresh green beans with tomato, garlic, onion and laced with olive oil.

Basterma -\$8

Very thin slices of beef filet cured with a coating of traditional spices.

Koosa B'dibs Ruman -\$8

Fried slices of zucchini glazed in a garlic and pomegranate sauce.

Labaneh -\$8

Deliciously rich yogurt cheese spread topped with dry mint & olive oil.

Mezza Tour -\$48

Choose any six of our Mezza and enjoy a Tapas-style treat.

Kibbeh Nayyeh -\$9

This "Kibbeh Raw" is a traditional version of this Middle Eastern delicacy. A blend of fresh lean beef, bulgur wheat and onion seasoned with Leila's house spices served with raw onion.

(Served on Saturdays only).

Please note that consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

† Contains Nut products.

DINNER ENTREES

Served with your choice of rice with vermicelli or couscous† and grilled vegetables. Also served with aioli.

Our Signature Dish - Shish Tawook -\$22

Tender breast of chicken marinated in fresh garlic and olive oil with a zest of lemon.

Beef Kefta -\$20

A Kebab of freshly minced beef blended with parsley, onion and spices.

Shish Kebab -\$25

Beef tips marinated to tender perfection in a light mix of spices and extra virgin olive oil.

Leila Grill -\$49

Combination grill for two, a family style serving of one skewer each of the following entrees: Shish Tawook, Shish Kebab, Lamb Kebab & Kraidis(shrimp).

Fresh Vegetable Kebab -\$20

A combination of fresh lightly grilled vegetables.

Lamb Kefta -\$22

A Kebab of finely ground lamb blended with parsley, onion and spices.

Lamb Kebab -\$34

Succulent spice rubbed squares of lamb marinated in onion and extra virgin olive oil.

Roasted Rack of Lamb -\$35

A half rack of Australian Lamb infused with garlic and olive oil seared on a hot grill and finished in the oven.

SEAFOOD

Karkand -\$36

Flame grilled 8oz lobster tail brushed and served with a Chardonnay lemon butter sauce.

Samak Mishwee -\$25

Flame grilled 8oz mahi-mahi filet served with a tangy citrus sesame taratoor sauce.

Kraidis -\$26

Two skewers of flame-grilled shrimp marinated in a sauce of garlic, lemon and parsley.

Land and Sea -\$32

A delicious melody of Samak Mishwee and one skewer each of Kraidis and ShishTawook.

SALATA

*Smaller portion available during lunch only.

**During lunch you may add any skewer to your salad for \$8 (except Lamb \$10)

Tabouleh Salad -\$10

A savory salad of finely minced parsley, bulgur wheat, red tomato and minced onion tossed in a lemon and extra virgin olive oil dressing.**

Falafel Salad -\$10/\$8*

This salad crowns our hot crisp falafel on a bed of romaine, succulent red tomato and radish served with a sesame tahini dressing.**

Leila -\$12/\$7*

A delicious mix of red tomato, onion, cucumber and green pepper in a light dressing of lemon and olive oil.**

Greek Salad -\$12/\$9*

A new twist to the classic a refreshing mix of romaine lettuce, cucumber squares, green pepper, onion and red tomato topped with crumbled feta, kalmata olives and Yulangi.**

Fatoush -\$11/\$8*

A fusion of flavors, this mélange of sweet tomato, romaine, cucumber, onion, toasted pita bread and radish is tossed in a light lemon dressing.**

LUNCH ENTREES

Entrees are served with your choice of french fries, rice with vermicelli, or couscous† salad and your choice of hummus or baba ghanouj. Each entree may be served as pita-wrap.

Our Signature Dish - Shish Tawook -\$10

Tender breast of chicken marinated in fresh garlic and olive oil with zest of lemon.

Beef Kefta -\$9

A Kebab of freshly minced beef blended with parsley, onion and spices.

Shish Kebab -\$11

Beef tips marinated to tender perfection in a light mix of spices and extra virgin olive oil.

Fresh Vegetable Kebab -\$9

A combination of fresh lightly grilled vegetables.

Lamb Kefta -\$10

A Kebab of finely ground lamb blended with parsley, onion and spices.

Lamb Kebab -\$14

Succulent spice rubbed squares of lamb marinated in onion and extra virgin olive oil.

Ghadda Tour -\$13

Enjoy your own mezza (appetizer) tour of Hummus, Baba Ghanouj, Tabouleh, Falafel and Yulanji.

Samak Mishwee -\$12

Flame grilled 8oz mahi-mahi filet served with a tangy citrus sesame taratoor sauce.

Falafel -\$9

Delicate croquettes of ground chickpeas, onion and aromatic spices hand rolled then lightly fried to perfection served with lemon sesame sauce. May be served as pita wrap.

DESSERT

Knaffe†† -\$8

A traditional Farina cake with sweet cheeses served with pistachios and drizzled with orange blossom syrup.

Katayef†† -\$9

Fried and dusted with powdered sugar.

Baklawa†† -\$9

A filo layered cake filled with pistachios and sweetened with the flavor of rose served with a splash of orange blossom syrup.

Booza†† -\$8

An exotic mix of creamy vanilla ice cream dusted in ground pistachio.

Sokseh - Leila's Signature Dessert -\$8

Delicious sweet chocolate infused with a sweet biscuit served cold, with a fine dusting of powdered sugar.

Hellu (Dessert) Tour†† -\$23

A combination of each of the following desserts: knaffe', Namoura, Baklawa and Sokseh.

**Live Performances on
Friday and Saturday
Call for more information**

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†† Contains Nut products. Knaffe', Namoura, and Booza may be ordered without pistachios.

