

## WELCOME TO Leila

### \$24.99 dinner SPECIAL THREE COURSE MENU

Please choose one item from each course

## MEZZA

### Falefel

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

### Tabouleh

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

### Hummus

A velvety blend of chickpea pate, garlic, lemon, and sesame tahini

### Koosa B'dibs Ruman

Fried slices of zucchini glazed in garlic and pomegranate sauce

### bURAK

Flakey and light small pastries stuffed with a mixture of feta cheese and dry mint

### Muhammara

Red roasted peppers and toasted walnut pate with a hint of lemon and spices

## Entrée

### Shish Tawook

-Grilled Chicken Kebab- Tender breast of chicken, marinated in fresh garlic, olive oil with the zest of lemon

### Beef or Lamb Kefta

Freshly minced and blended with parsley, onion and spices served on a kebab

### Vegetable Kebab

A combination of fresh and lightly grilled vegetables

### Fatoush Salata

Crisp toasted pita bread served a top a Melange of sweet tomato, romaine, cucumber, onion and radish, tossed in a light lemon dressing

### Shish Kebab

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

### Falafel Salata

Crisp falafel served a top a bed of romaine, radish and succulent red tomato drizzled with a sesame tahini dressing

## Dessert

### Fresh Baked Baklawa

Ancestor of the strudel, this "strudel" is filled with pistachios & lightly sweetened with a floral whisper

### Sokseh

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