

LAILI

R E S T A U R A N T

A P P E T I Z E R S

- Mediterranean plate: hummus, tabbouleh, babaghanoush, cucumber yogurt 8
Maush-awa soup: 3 bean soup with braised lamb, qurut yogurt 7
Vegetarian Maush-awa soup: 3 bean soup, qurut yogurt 6
Kadoo boranee: butternut squash, garlic, qurut yogurt, mint 8
Bolani: crispy flatbread filled with your choice of *spinach* or *butternut squash* 7

S A L A D S

- Mixed greens: pomegranate seeds, cardamom-herb dressing 6
Moroccan beet salad: turmeric, coriander, marinated beets, wild arugula, goat cheese 9
Cilantro caesar salad: romaine, cilantro, mint, parmesan, house made naan crisps half 7/full 11
Greek salad: romaine, feta, kalamata, tomato, cucumber, onion, lemon vinaigrette -v- half 7/full 11
Spinach salad: pickled onion, candied walnuts, seared halloumi, balsamic vinaigrette -v- half 8/full 13
Add: Chicken 5 Grilled Prawns 8

W R A P S A N D F L A T B R E A D S

- Veggie wrap: hummus, wild arugula, cucumbers, tomato, red onion 7
Saffron chicken wrap: wild arugula, tomato, red onion 9
Lamb wrap: wild arugula, tomato, red onion 10
Walnut date flatbread: goat cheese, wild arugula, balsamic reduction 9⁵⁰
Fennel tomato flatbread: basil, garlic, parmesan 9⁵⁰
Grilled chicken flatbread: parmesan, apricot chutney, medjool dates, pomegranate, mint 10

E N T R E E S

- Lamb burger: tomatoes, red onion, mint aioli, swiss cheese, roasted potatoes, green salad 12
Arugula pesto: house made pasta, sundried tomato, kalamata olives, artichoke hearts 10
Pomegranate eggplant: saffron basmati rice, chard, caramelized onion, qurut yogurt 14
Roasted Cauliflower: chickpeas, tomato ginger sauce, saffron basmati rice, salata 13
Pomegranate chicken kabob: saffron basmati rice, arugula 12
Garlic lime beef filet kabob: saffron basmati rice, arugula 16
Lamb kabob: saffron basmati rice, arugula 18
Trout: lemon, parsley, garlic, saffron basmati rice, salata 16
Fresh seafood special: Market Price

L U N C H C O M B O

- Two of the following items 9 All three of the following items 13
Bolani (butternut squash or spinach) / Maush awa soup (with lamb or vegetarian) / Organic greens