



## LAYLAH'S GROUPS MENU 2

Laylah is a lounge restaurant that serves a culinary and musical entertainment experience. is characterised by a sharing menu from the Middle East  
As you arrive, we will serve you a Welcome cocktail  
And we will start to serve our dishes in few rounds in the center of the table.

Focaccia | Zaatar | Tomato salsa | Tahini

Potato tartelette | Eggplant | Ricotta salata | Lemon and Chilly Aioli

Tuna tartar | Tapioca puff | Kohlrabi kimchi & Aioli

Crispy cigar | Minced beef | Dried fruits

Sea Bass ceviche | Challah bread | Cucumbers | Aioli

Beetroot carpaccio | Pistachio | Oregano | Jerez vinegar | Mustard seeds

Tuna sashimi | Buckwheat shoyu | Spring onion | Fried garlic | Finger lime

Clams | Green curry | Focaccia croutons | Chilli oil

Roasted eggplant | Buckwheat | Greek yogurt

Half roasted cauliflower | Tahini | Green chili

Beef skirt skewer | Baby potatoes | Cherry tomatoes | Chicken garum & brown butter

White fish steak | Ginger & Lime salsa | Sauteed greens

### DESSERT IN THE MIDDLE OF THE TABLE

Malabi | Pomegranate syrup | Brazilian nuts crumble

Chocolate dessert

### WINE (HALF BOTTLE PER PERSON)

Bodega can axartell, Mallorca uvas: malvasía, giró, viognier, prensal (white)

Bodega can axartell, Mallorca uvas: callet, mantonegro, merlot (red)

### COCKTAILS (1 PER PERSON)

#### PADRÓN EVERGREEN

Hendrick's Gin. Padrón Perrers Syrup. Lemon. Fresh Cucumber. Mint

#### TROPICAL MULE

Mezcal Bruxo X. Passion Fruit Syrup. Agave Water. Grapefruit. Lemon. Ginger Ale.

### BOTTLE HIGH PREMIUM ALCOHOL (1 BETWEEN 5)

**230€**

A 10% optional service charge will be added to your bill.

All our products in the menus are subjected to fresh market availability.

vat included /Allergen information available upon request please inform your waiter of any allergies or intolerance.



## LAYLAH'S GROUPS MENU 2

Laylah es un restaurante / lounge donde servimos una experiencia gastronómica y musical. Es un menú para compartir con sabores del Oriente Medio

A tu llegada te serviremos un Cocktail de bienvenida

Empezaremos a servir nuestros platos en diferentes pasos en el centro de la mesa.

Focaccia | Zaatar | Tomate rallado | Tahini

Tartaleta de patata | Berenjena | Ricotta salata | Limón y Chilly Alioli

Tártar de atún | Puff de tapioca | Kimchi de colinabo & Alioli

Cigarro crujiente | Ternera | Frutos secos

Ceviche de corvina | Pan Challah | Pepinos | Alioli

Carpaccio de remolacha | Oregano | Pistachio | Jerez | Semillas de mostaza

Sashimi de atún | Shoyu de alforfón | Cebolla de primavera | Ajo frito | Caviar de Lima

Almejas | Curry verde | Picatostes de focaccia | Aceite de chilli

Berenjena asada | Alforfón | Yogur griego

Coliflor asada a la mitad | Tahini | Chili verde

Brocheta de entraña | Papas baby | Tomates cherry | Garum de pollo & Mantequilla tostada

Pescado blanco | Jengibre y lima | Patatas | Cherry y ajo confitado

### POSTRES A COMPARTIR

Crack pie

Malabi | sirope de granada | crumble de nueces brasileñas

Fondant chocolate

### VINO (MEDIA BOTELLA POR PERSONA)

Bodega can axartell, Mallorca uvas: malvasía, giró, viognier, prensal (blanco)

Bodega can axartell, Mallorca uvas: callet, mantonegro, merlot (tinto)

### COCKTAILS (1 POR PERSONA)

#### PADRÓN EVERGREEN

Hendrick's Gin. Padrón Perrers Syrup. Lemon. Fresh Cucumber. Mint

#### TROPICAL MULE

Mezcal Bruxo X. Passion Fruit Syrup. Agave Water. Grapefruit. Lemon. Ginger Ale.

### BOTELLA ALCOHOL ALTA PREMIUM (1 ENTRE 5)

**230€**

vat included / iva incluido

Allergen information available on request please inform your waiter of any allergies or intolerance

Información de alérgenos disponibles, porfavor informe a su camarero de cualquier alergia y/o intolerancia.