

LAYLAH MENU GRUPOS 1

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 | Salsa de tomate | Tahini

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

Semillas crostini | Salsa Romesco | Almendras

Cigarro crujiente | Carne picada | Frutos secos

Ceviche de lubina | Pan challah | Pepinos | Alioli

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

Apio-nabo cocido a fuego lento | Mantequilla tostada | Kale | Crème fraîche

Berenjena asada | Alforfón | Yogur griego

Coliflor media asada | Tahini | Chile verde

Kebab de cordero | Pan pita | Baharat

Shawarma de pollo | Pita | Tahini | Cilantro

POSTRE A COMPARTIR

Malabi, Leche de avena, espuma de coco, Hibiscus y crumble de nueces

Chocolate fondant, Pistacho casero, pistachos crujientes y sal Maldon

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 PER PERSON)

TROPICAL MULE

Mezcal Bruxo X. Sirope fruta de la pasión. Agua de Agave. Pomelo. Limón..Ginger Ale.

PADRÓN EVERGREEN

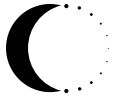
Ginebra Hendricks. Sirope de Pimiento de Padrón. Limón. Pepino fresco. Menta

160€

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.



LAYLAH'S GROUPS MENU 1

Laylah is a lounge restaurant that serves a culinary and musical entertainment experience. is characterized 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
Tuna tartar | Tapioca puff | Kohlrabi kimchi & Aioli
Seeds Crostini | Romesco | Almonds
Crispy cigar | Minced beef | Dried fruits

Sea Bass ceviche | Challah bread | Cucumbers | Aioli
Tuna sashimi | Buckwheat shoyu | Spring onion | Fried garlic | Finger lime
Slow cook Celeriac | Brown butter | Spinach | Creme fraiche
Roasted eggplant | Buckwheat | Greek yogurt

Half roasted cauliflower | Tahini | Green chili
Lamb kebab | Pita bread | Baharat
Chicken shawarma | Tahini | Matbucha | Cilantro

DESSERT IN THE MIDDLE OF THE TABLE

Malabi, Oat milk, coconut foam, Hibiscus and nuts crumble
Chocolate fondan, Home made pistachio ice cream, Roasted pistachio and Maldon salt

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.

160€

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.