



Mediterranean Gastronomic Bistro

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Breakfasts

HOTCAKES \$185

With maple syrup and seasonal fruits

MUESLI BOWL \$185

Dried fruits, honey, yogurt & granola

EGGS COOKED TO ORDER \$185

Omelette, sunny side up or scrambled eggs, accompanied with seasoned potatoes and fresh herbs.

SHAKSHUKA \$195

Sunny side up egg cooked on tomate & hers sauce accompanied with pita bread

BREAKFAST ALL DAY





Appetizers

GRILLED EGGPLANT (BABA GHANUSH) TOAST \$185

*Served with feta cheese and
a mediterranean touch*

AVOCADO TOAST \$185

*Served with sunny side up eggs
and fresh vegetables*

HUMMUS TOAST WITH ANTIPASTI \$185

*Grilled vegetables with hummus
served on our homemade bread*

BRUSSELS CABBAGE ASIAN STYLE \$165

Brussels sprouts sautéed with a delicious Thai chili sauce (sweet chili sauce).

COLIFLOR BANG BANG \$165

Cauliflower tempura served with the house's spicy mayo.

MEXICAN STYLE CORN \$155

Mexican-seasoned grilled corn.

GUACAMOLE "LAYLA" TROPICAL \$235

*Classic guacamole accompanied by a pineapple beak (PICO DE GALLO),
an exotic combination just like as Layla.*

SLIDERS \$295

Three juicy mini burgers, ideal to taste.

FISH TACOS \$280

Salads

CRUNCHING ARTICHOKE SALAD \$240

Served on a bed of Labane yogurt and fresh arugula.

GREEK SALAD \$190

Fresh vegetables with feta cheese and Greek olives.

WARM BRUSSELS SPROUTS SALAD \$190

Crispy and hot with a drizzle of Parmesan cheese, a mixture of extraordinary flavors.

RED LOVE SALAD \$195

Beet salad with baby spinach, apples, goat cheese and walnuts.



Layla's Hummus

TRADITIONAL \$190

Traditional Mediterranean hummus made from chickpea and sesame sauce.

AVOCADO \$215

Traditional hummus with Caribbean vibes.

BEET HUMMUS \$185

Our traditional hummus in its sensual version.

HUMMUS TOPPING:

▪	Wild mushroom mix	\$95
▪	Cauliflower	\$70
▪	Mediterranean style beef	\$195
▪	Falafel	\$90
▪	Extra Pita	\$60

Layla's Ceviches

1. MYKONOS CEVICHE \$275

Fish ceviche, fresh herbs, crispy peas and radishes bathed in Tzasiki sauce.

2. THE MIDDLE-EASTERN CEVICHE \$320

Unique fusion between the traditional Tabbouleh salad from the Middle East served on labane cheese bed and fresh fish.

3. SALMÓN DIJON CEVICHE \$300

*Salmon cubes and avocado bathed in our secret dijon mustard sauce.
(The chef's recommendation!)*

4. TROPICAL CEVICHE \$290

*Fine herbs, pineapple chunks, fresh fish and our house "leche de tigre"
over 3 jícama toasts.*

Extra serving of homemade tortilla chips \$35

Extra serving of fried pita chips \$60



Our Chef's Specials

SEA FISH AND SALMON KEBAB \$340

Tzatziki, roasted vegetables.

Our combination of kebabs accompanied by tzaziki and roasted vegetables.

GRILLED SALMON \$390

Mediterranean aromas.

Fresh salmon, garlic coriander pesto, eggplant, tomatoes and Brussels sprouts.

GRILLED TUNA \$380

Carrot and cardamom sauce; warm mushroom tabbouleh, and coriander.

Perfectly cooked yellowfin tuna with carrot and cardamom sauce and a warm tabbouleh.

GRILLED CHICKEN BREAST \$255

Sumac, oregano oil and soy sauce; ratatouille and capers.

A grilled organic chicken breast, sumac oil; and a Mediterranean ratatouille.



Layla's Burgers

♥ 1. FALAFEL BURGER \$225

Traditional Mediterranean dish transformed into a dream burger.

2. CLASSIC BURGER WITH CHEESE \$260

Burger prime beef with cheese. Keep it simple!

3. THE CHICKEN CHOICE \$255

Grilled chicken breast bathed in pesto sauce and accompanied by a delicious salad of arugula and dried tomatoes.

4. HAWAIIAN TROPIC BURGER \$290

A touch of sweet and spicy pineapple with guacamole on our juicy burger prime beef.

5. WASABI TUNA BURGER \$290

*Our delicious prime burger. yellow fin tuna served on a bed of wasabi mayonnaise, topped with caramelized onions and fresh vegetables.
(The chef's recommendation!)*

6. SALMON TERIYAKI BURGER \$350

Salmon burger bathed in teriyaki sauce accompanied by arugula and tomato.

7. MAGIC MUSHROOM BURGER \$290

Our prime beef burger with a mix of wild mushrooms and truffles, simply the best!

♥ 8. WILD MUSHROOMS (BEYOND BURGER) \$320

Our wild mushroom mix on a 100% vegetarian burger surrounded by truffle mayonnaise.

9. KEBAB BURGER \$320

Lamb burger, served with a special tahini sauce.

10. MEAT LOVER BURGER \$420

Our prime beef hamburger with a lot of barbecue flavor.

**All the burgers are served with french fries (potato or sweet potato)
Extra serving of potato or sweet potato \$130**



Desserts

KNAFE \$285

*A hot cheese and rose water dessert accompanied with vanilla ice cream!
Only in Layla and in the Mediterranean...
(Ideal for sharing!)*

LA PIÑATA \$210

*Grilled caramelized strawberry and pineapple cubes accompanied
with pistachios, grated coconut and vanilla ice cream. Delicious!*

VANILLA LOVER \$180

*Vanilla ice cream accompanied
with pistachios and a rose touch. Make it simple!*



Cocktails

LAYLA'S \$250

DON-HA

White Don Julio, lemon grass, citrus and a dash of soda.

TULUM

Mezcal espadín Amores, Passion fruit, lemon grass and sparkling water.

LAYLA

Mezcal espadín Amores, grandma's infusion cinnamon jamaica, dried chillies, and citrus.

LUNA \$300

Martini Orient Express

Ron Zacapa, reduction of cabernet sauvignon, espresso coffee and an orange touch.

REDTONIC \$300

Gin Tanqueray Ten, red fruits tea, lemon grass, tonic water and orange bitters.

EVERYONE'S \$250

MARGARITA

classic, jamaica or passion fruit.

Traditional tequila, orange liqueur. Sweet & sour.

MOJITO

Classic, passion fruit or berries.

Ron Bacardi, mint, lemon. sweet & sour.

CAMPARI / APEROL SPRITS

Sparkling wine, Campari / Aperol and soda

BRAMBLE

Cassis Liqueur, Hendricks gin and citrus.

FRENCH 75

Sparkling wine, ginebra Tanqueray. Sweet & sour.

MEZCALITA

Classic, Passion fruit or Berries.

Mezcal Negroni / Negroni / White Negroni / Old Fashion / Carajillo / Gin Tonic / Mimosa / Daiquiri / Southside / Tom Collins / Dry Martini / Espresso Martini / Piña Colada / Caipiroska (Classic, Berries or Passion Fruit)

Sparkling Water & Soft Drinks

Agua de piedra.....650 ml. \$140

Soft drinks.....350 ml. \$60

WATER

Agua de piedra.....650 ml. \$130

LAYLA'S WATERS \$80

Watermelon & Mint \$85 • Lemonade & Basil \$85

Mint Tonic \$85 • Palomo \$85

Jamaica & Cardamomo \$85 • Passion Fruit \$85

Orange juice \$95

SMOOTHIES

Dark Monkey \$165 / Quetzal \$165 / Açaí \$250

COFFEE

Espresso.....\$75

Americano.....\$75

Latte.....\$95

Capuchino.....\$95

Cold coffee.....\$95

Tea.....\$55

Wines, Sparkling Wines & Champagne

WHITE WINES

<i>2V Casa Madero (Chardonnay - Chenin Blanc, México)</i>	<i>Bottle \$1000</i>
<i>Casa Madero (Chardonnay, México)</i>	<i>Glass \$280 / Bottle \$1000</i>
<i>Monte Xanic (Chenin Colombiar, México)</i>	<i>Bottle \$990</i>
<i>Louis Jadot (Chardonnay, France)</i>	<i>Bottle \$1300</i>
<i>Nicolas (Sauvignon blanc)</i>	<i>Glass \$280</i>

ROSÉ WINES

<i>V Casa Madero (Shiraz, México)</i>	<i>Glass \$280 / Bottle \$1000</i>
<i>Roches-Linières (Rose D'anjou, France)</i>	<i>Bottle \$850</i>

RED WINES

<i>3V Casa Madero (Caber.Sauv.-Temp.-Merlot, México)</i>	<i>Glass \$300 / Bottle \$1050</i>
<i>La Cetto, Reserva Privada (Nebbiolo, México)</i>	<i>Bottle \$850</i>
<i>Reserva Casillero del Diablo (Devil's Collection, Chile)</i>	<i>Bottle \$990</i>
<i>Ensamble Arsenal (Blend, México)</i>	<i>Bottle \$1450</i>
<i>Mariatinto (Valle de Guadalupe, México)</i>	<i>Bottle \$1750</i>
<i>Chateau Neuf Du Pape (France)</i>	<i>Bottle \$2350</i>

SPARKLING WINES & CHAMPAGNE

WHITES

<i>Champbrulè (Brut, México)</i>	<i>Glass \$220</i>
<i>Marquis de Rothberg (Chardonnay Ice, France)</i>	<i>Bottle \$990</i>
<i>Viña Esmeralda (Spain)</i>	<i>Bottle \$1100</i>
<i>Freixenet (Prosecco, Italy)</i>	<i>Bottle \$1690</i>
<i>Moët Nectar Imperial (Moët&Chandon, France)</i>	<i>Bottle \$3500</i>

ROSÉ

<i>Riunite (Llambrusco Rose, Italy)</i>	<i>Glass \$200</i>
<i>Bortolomiol Filanda Rosé (Brut Riserva, Italy)</i>	<i>Bottle \$1600</i>
<i>Freixenet (Italian Rosé, Italy)</i>	<i>Bottle \$1690</i>
<i>Moët Nectar Imperial Rosé (Moët&Chandon, France)</i>	<i>Bottle \$4000</i>

Our Bar

TEQUILA

<i>Jose Cuervo Tradicional</i>	Shot \$150
<i>Don Julio Blanco</i>	Shot \$200
<i>Don Julio 70</i>	Shot \$250 / Bottle \$3000
<i>Clase Azul Reposado</i>	Shot \$500 / Bottle \$5,900
<i>Don Julio Real</i>	Bottle \$12,000

GIN

<i>Hendricks</i>	Shot \$250 / Bottle \$2,550
<i>Tanqueray Ten</i>	Shot \$250 / Bottle \$2,400

VODKA

<i>Ketel One</i>	Shot \$150 / Bottle \$1,500
<i>Grey Goose</i>	Shot \$180 / Bottle \$2,000

MEZCAL

<i>11:11 Espadín</i>	Shot \$180
<i>11:11 Tobalá</i>	Shot \$300
<i>Ojo de Tigre</i>	Shot \$200 / Bottle \$1,700
<i>Amarás cupreata</i>	Shot \$220 / Bottle \$2,220
<i>Montelobos joven</i>	Shot \$200 / Bottle \$1,700
<i>Amarás espadín joven</i>	Shot \$200 / Bottle \$2,000
<i>Insecto Tuxca</i>	Shot \$250 / Bottle \$2,000

WHISKY

<i>Johnnie Walker Black label</i>	Shot \$200 / Bottle \$3,000
<i>Johnnie Walker Green label</i>	Shot \$350 / Bottle \$6,000

RON

<i>Bacardi</i>	Shot \$150
<i>Havana 7</i>	Shot \$180 / Bottle \$1,500
<i>Zacapa ambar</i>	Shot \$200 / Bottle \$2,000

LIQUEUR \$180

Baileys / Kalhúa / Licor 43 / Arak / Vermuth Extra Dry (Martini seco)
Vermuth Rosso (negroni) / Campari / Aperol / Cassis