



MENU

BREAKFAST

Start your day with the mediterranean charm of Layla Tulum.

LAYLA'S PANCAKES

Our homemade panckes with seasonal fruit & maple honey. Served with a bowl of seasonal fresh fruit.

MUESLI BOWL & TOAST

Bowl of fresh seasonal fruit, yogurt with granola & honey. Served with mini hummus toast & mini avocado toast

EGGS AS YOUR PLEASE

*Your choose of cheese omelette, sunny side up eggs or scrambled eggs.
Served with seasoned potatos, tradicional hummus, israeli salad and seasonal fruit bliss bowl.*

DRINKS:

*Seasonal fruit juice.
Coffe or Tea*

Any changes to the menu or additional ingredients will have an extra cost. Ask your server.

BREAKFAST

Pancakes

\$195

With maple syrup and seasonal fruits.

Muesli Bowl

\$195

Dried fruits, honey, yogurt & granola.

Eggs cooked to order

\$195

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

Shakshuka

\$215

Sunny side up egg cooked on tomato & herbs sauce accompanied with pita bread.

COFFEE BAR





COFFEE

Espresso	\$85
Americano	\$85
Latte	\$105
Capuchino	\$105
Cold Coffee	\$105
Té	\$55
Sparkling water	\$140
Natural water	\$140

ORIGINALES DE LAYLA

Watermelon & Mint	\$95
Lemonade & Basil	\$95
Mint Tonic	\$95
Palomo	\$95
Hibiscus & Cardamom	\$95
Passion Fruit	\$95
Orange Juice	\$105

SMOOTHIES

 Dark Monkey	\$175
 Cacao, coconut milk, banana	
 Quetzal	\$175
Banana, berries, coconut milk	
 Açaí and Berries	\$270
Banana, berries, coconut milk	

Mediterranean Bistro



Chef's Special



Vegan.

APPETIZERS

Baba ghanush Toast \$195

Served with feta cheese and mediterranean touch

Avocado Toast \$195

Served with sunny side up eggs and fresh vegetables

☑ Hummus Toast \$195

Grilled vegetables with hummus served on our homemade bread.

Coliflor Bang Bang \$175

Cauliflower tempura served with the house's spicy mayo.

Mexican Style Corn \$165

Mexican-seasoned grilled corn.

☑ Guacamole Layla \$255

Tropical guacamole accompanied by a pineapple beak an exotic combination.

Sliders \$305

Three juicy mini burger, ideal to taste

Fish tacos (3) \$295

CEVICHEs

☑ Mykonos Ceviche \$290

Fish Ceviche, Fresh herbs, crispy peas and radishes bathed in Tzaziki sauce.

☑ The Middle-easter Ceviche \$335

Unique fusion between the traditional Tabbouleh salad from the middle east served on labne cheese bed and fresh fish

Salmon Dijon Ceviche \$355

Salmon cubes and avocado bathed in our secret dijon mustard sauce.

Tropical Ceviche \$305

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

LAYLA'S HUMMUS

☑ Traditional \$205

☑ Traditional Mediterranean hummus made from chickpea and sesame sauce

☑ Beet Hummus \$195

☑ Sensual version with almonds.

☑ Avocado \$235

☑ Traditional hummus with Caribbean vibes.

Hummus Toppings

Wild mushrooms mix \$95 Cauliflower \$85

Mediterranean \$195 ☑ Falafel \$100
stile beef

Extra homemade \$60 Extra pita \$75
chips

SALADS

Crunching Artichoke Salad \$255

Served on a bed of Labne yogurt and fresh arugula

Greek Salad \$215

Fresh vegetables with fet cheese and Greek Olives

☑ Warm Brussels Sprouts Salad \$215

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

Red Love Salad \$215

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

☑ All salads can be made in a vegan version.

Mediterranean Bistro

☑ Chef's Special ☑ Vegan.

LAYLA ORIGINALS

SEA FISH AND SALMON KEBAB \$360

Our combination of kebabs accompanied by
tzaziki and roasted vegetables

GRILLED SALMON \$415

Mediterranean aromas.

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

GRILLED TUNA \$395

Carrot and cardammom sauce, warm mushroom tabbouleh and
coriander.
Perfect cooked yellowfin tuna carrot and cardammom sauce and
warm tabboleh

GRILLED CHICKEN BREAST \$270

Sumac, oregano oil and soy sauce; ratatouille and capers.
A grilled organic chicken breast, sumac oil and Mediterranean
ratatouille

Mediterranean Bistro








Chief's Special



Vegan.


BURGER BAR

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|  Falafel Burger \$240 | Salmon Teriyaki Burger \$375 |
|  Tradicional mediterranean dish transformed into a dream burger | Salmon burger bathed in teriyaki sauce accompanied by arugula and tomato. |
| Classic Burger with Cheese \$295 |  Magic Mushroom Burger \$315 |
| Burger prime beef with cheese | Our prime beef burger with a mix of wild mushrooms and truffles. |
| The chicken choice \$270 |  Beyond Burger \$340 |
| Grilled chicken breast bathed in pesto sauce and accompanied by a delicious arugula salad and dried tomatoes | Our wild mushrooms mix on a 100% vegetarian burger surrounded by truffle mayonnaise. |
| Hawaian Tropic Burger \$315 | Kebab Burger \$340 |
| A touch of sweet and spicy pineapple with guacamole on our juicy burger prime beef. | Lamb burger, served with a special tahini sause. |
|  Wasabi Tuna Burger \$315 | Meat Lover Burger \$435 |
| Our delicious prime burger, yellow tuna served on a bed of wasabi mayonnaise topped with caramelized onions and fresh vegetables | 180grs of prime beef hamburger with a lot of barbecue flavor |

All the Burgers includes french fries or sweet potato french fries

Extra french fries: \$ 145

DESSERTS

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|  Knafe \$295 | La Piñata \$235 | Vainilla Lover \$195 |
| A hot cheese rose water dessert accompanied with vanilla ice cream! | A hot cheese rose water dessert accompanied with vanilla ice cream! | Vainilla ice cream accompanied with pistachios and rose touch. |

Mediterranean Bistro



Chief's Special



Vegan.

BAR

COCKTAILS

Margarita	\$250
Hibiscus, lime or passion fruit	
Mojito	\$250
Classic, passion fruit or berries	
Campari	\$250
Aperol Sprits	\$250
Negroni	\$250
White Negroni	\$250
Mezcalita	\$250
Hibiscus, lime or passion fruit	
Mezcal Negroni	\$250
Espresso Martini	\$250
Dry martini	\$250
Carajillo	\$250
French 75	\$250
Bramble	\$250
GinTonic	\$250
Piña Colada	\$250
Daiquiri	\$250
Tom Collins	\$250
French 75	\$250
Mimosas	\$250
Licor 43	\$190
 Arak	\$190
Kaluha	\$190
Baileys	\$190
Vermut	\$190

TEQUILA

	Shot	Bottle
Jose Cuervo	\$160	
Don Julio Blanco	\$210	
Don Julio 70	\$260	\$2,650
Clase Azul Reposado	\$520	\$6,000

MEZCAL

	Shot	Bottle
11:11 Tobalá	\$310	
Ojo de Tigre	\$210	\$1,800
Amaras Espadin	\$210	\$1,800
Amaras Cupreata	\$230	\$2,320
Montelobos Joven	\$210	\$1,800

GIN

	Shot	Bottle
Hendricks	\$260	\$2,650
Tanqueray Ten	\$260	\$2,500

VODKA

	Shot	Bottle
Ketel One	\$260	\$1,600
Grey goose	\$190	\$2,000

BEER

Draft Beer	\$95
Clara or dark	
Bohemia Oscura	\$85
Bohemia Clara	\$85
Corona	\$105
Modelo Especial	\$105
Ojo Rojo	\$85
Chelada/Michelada	\$85

WHISKY

	Shot	Bottle
Johnnie Walker Black label	\$220	\$3,000
Johnnie Walker Green label	\$350	\$6,000

RON

	Shot	Bottle
Bacardi	\$160	
Havana 7	\$190	\$1,600

ORIGINALES DE LAYLA

Don- Ha \$260

Tequila Don julio, lemon grass, citrus and a dash of soda

Layla \$260

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

Tulum \$260

Mezcal Espadn amores, passion fruit lemon grass and sparkling water.

Martini Orient Express \$300

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

Redtonic \$300

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

HAPPY HOUR

All the days 6:00pm a 8:00pm 2x1
Mezcalita, Margaritas, Mojito, Aperol Sprits, Gin Tonic, Draft beer.

WINE BAR

WHITE

	Glass	Bottle
2V Casa Madero Chardonnay Chenin Blanc, México		\$1,150
Casa Madero Chardonnay México	\$300	\$1,150
Louis Jadot Chardonnay, France		\$1,400
Monte Xanic Chenin Colombar México		\$1,000
Nicolas Sauvignon Blanc	\$220	

ROSÉ

V Casa Madero Shiraz, Mexico	\$320	\$1,250
Roches-Linieres Rose D'anjou, France		\$950

RED WINES

	Glass	Bottle
3V Casa Madero Cabernet Sauvignon, Tempranillo, Merlot, México	\$320	\$1,250
La Cetto, Reserva Privada Nebbiolo, México		\$950
Reserva Casillero del Diablo Chile		\$1,100
Ensamble Arsenal Blend, México		\$1,550
Mariatinto Valle Del Guadalupe México		\$1,850
Chateau Neuf Du Pape France		\$2,450

SPARKLING WINES

WHITES

	Glass	Bottle
Champbrule Brut, México	\$230	
Marquis de Rothberg Chardonnay Ice, France		\$1,100
Viña Esmeralda Spain		\$1,200
Freixenet Prosecco, Italy		\$1,790
Moët Nectar Imperial Moët & Chandon, France		\$3,600

ROSÉ

	Glass	Bottle
Riunite Lambrusco Rose, Italy	\$220	
Bortolomiol Filanda Rosé Brut, Riserva, Italy		\$1,700
Freixenet Italian Rosé, Italy		\$1,790
Moët Nectar Impérial Rosé Moët & Chandon, France		\$4,100

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