

DINNER

APPETIZERS

HUMMUS 7
Garbanzo beans, tahini, fresh lemon juice, garlic, and olive oil

BLACK BEAN HUMMUS 8
Black beans, tahini, fresh lemon juice, garlic, and olive oil

HUMMUS WITH MEAT 10
Hummus, sautéed beef, and pine nuts

BABA GHANNOUJ 8
Smoked eggplant, tahini, fresh lemon juice, garlic, and olive oil

HALLOUMI CHEESE 8
Lightly fried sheep-milk cheese, cucumber, and tomato

SPINACH PIES 6
Baked dough turnovers, spinach, onion, and lemon

MEAT PIES 6
Baked open-faced dough shell, ground beef, onion, and pine nuts

FETA CHEESE PLATE 7
Feta, tomato, cucumber, and olives

STUFFED KIBBEH 10
Deep-fried, beef and bulgur shell, sautéed ground beef, pine nuts, and onion

LAYLA’S PLATTER 23
Hummus, baba ghanjouj, grape leaves, falafel, spinach pies, and tabouleh

LAYLA’S PLATTER WITH MEAT 25
Black bean hummus with meat, baba ghanjouj, sambousik, stuffed kibbeh, meat pies, and tabouleh

SAMBOUSIK 9
Deep-fried, pastry shell, sautéed ground beef, pine nuts, and onion

GRAPE LEAVES 8
Vine leaves, onion, parsley, lemon juice, and olive oil

MOUJADARA 9
Lentils, rice, and caramelized onions

TABOULEH 8
Chopped parsley, onion, tomato, crushed bulgur, lemon, and olive oil dressing

FALAFEL 8
Deep-fried chickpea patties, parsley, cumin, coriander, and tahini

MAKANEK 9
Lebanese sausage made from beef, with pine nuts, and seasoning

FOUL M’DAMMAS 8
Chickpeas and fava beans simmered in lemon, garlic, and olive oil

CRISPY CHICKEN WINGS 10
6 deep fried wings tossed in tangy homemade sauce

APPETIZERS CONTINUED

ARAYES 11
Baked open-faced pita, seasoned ground beef, onion, parsley, tomato, and pine nuts

LABNEH WITH BLACK OLIVES 7
Yogurt spread with olive oil, and mint

STUFFED CABBAGE 11
Cabbage leaves stuffed with rice, parsley, olive oil, lemon, garlic, and ground beef

KIBBEH NIYYE* 15
Lebanese version of Steak Tartar
Served on Fridays, Saturdays and Sundays only
Raw lamb, crushed bulgur, onion, and fresh mint

* Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SOUPS & SALADS

CAESAR 11
Romaine, parmesan, and caesar dressing

Add chicken 14
Add beef 15

FATTOUSH 11
Mixed greens, fresh vegetables, Layla’s dressing™, and toasted pita bread

Add chicken 14
Add beef 15

HOUSE SALAD 7
Mixed greens, fresh vegetables, and Layla’s Dressing™

LENTIL SOUP 5

CHICKEN NOODLE SOUP 5

STEWES

All stews are served with rice

BATENJAN MEHSHI 19
Open-faced eggplants, ground beef, onion pine nuts, and tomato stew

KAFTA B’TATA 18
Lamb kafta, potato chunks, and tomato stew

MOUSSAKA 16
Seasonal vegetables, onion, garlic, and tomato stew

SIDES

LEBANESE HOMEMADE YOGURT 4

FRENCH FRIES 3

RICE PILAF 4

BLACK OLIVES 4

GARLIC WHIP™ 3

PICKLES 6

ENTREES

All entrees served with rice or french fries

MIXED GRILL 25
Lamb, chicken, kafta, grilled vegetables, Garlic Whip™ and served with house salad

SHISH TAWOUK 18
Grilled chicken kabob, grilled vegetables, Garlic Whip™ and served with house salad

BEEF KABOB 22
Grilled chunks of ribeye steak, grilled vegetables, Garlic Whip™ and served with house salad

LAMB KABOB 23
Grilled lamb sirloin, grilled vegetables, Garlic Whip™ and served with house salad

CHICKEN SHAWARMA 16
Sliced marinated chicken breast, vegetables, rice, and Garlic Whip™

BEEF SHAWARMA 17.50
Sliced marinated beef, vegetables, tahini, and rice

KAFTA KABOB 19
Seasoned ground beef kabob, red onion and sumac, Garlic Whip™ and served with house salad

CHICKEN SOUVLAKI 20
Marinated chicken breast slices, feta cheese, black olives, lettuce and tomato

BEEF SOUVLAKI 21
Marinated beef slices, feta cheese, black olives, tomato, and mixed greens

GRILLED SALMON 24
Grilled salmon, moujadara, fattoush, and pepper tahini

FISH FILET 18
Deep-fried tilapia, moujadara, fattoush, and tahini

DESSERT

RICE PUDDING 7
Simmered rice, cream, milk, and rose water

ASHTA B’MOZ 7
Our version of bananas and cream
House-made cream, fresh banana, honey, and pistachio

BAKLAVA 7
Filo dough, crushed walnut, rose water syrup, and pistachio

MIXED BAKLAVA 10
Assorted baklava, rosewater syrup, and pistachio

BEVERAGES

SPARKLING WATER 5

BOTTLED WATER 1.50

SODA 1.50

ICED TEA 2

GREEN TEA 2.50

BLACK TEA 2

LEBANESE COFFEE 3

AMERICAN COFFEE 1.75

ORANGE JUICE 2.50

APPLE JUICE 2.50

CRANBERRY JUICE 2.50

BEER

ALMAZA 5.25

BEIRUT 5.25

MILLER LIGHT 4.25

BUD LIGHT 4.25

AMSTEL LIGHT 5.25

HEINEKEN 5.25

CORONA 5.25

YUENGLING 5.25

RED WINE

KSARA RESERVE DU COUVENT
Glass 7.50
Bottle 30

KSARA CABERNET SAUVIGNON
Glass 10
Bottle 40

DOMAINE WARDY CABERNET SAUVIGNON
Glass 9
Bottle 38

DOMAINE WARDY MERLOT
Glass 9
Bottle 38

WHITE WINE

KSARA CHARDONNAY
Glass 10
Bottle 40

KSARA BLANC DE BLANCS
Glass 7.50
Bottle 30

DOMAINE WARDY SAUVIGNON BLANC
Glass 9
Bottle 38

KSARA ROSÉ
Glass 8
Bottle 35

LET'S CONNECT

703.492.1500

2217 Old Ridge Road
Woodbridge, Virginia 22192

HAVING A PARTY?
CHECK OUT LAYA'S CATERING

Catering@Laylas.Net



www.laylas.net

LUNCH

APPETIZERS

HUMMUS 8

Garbanzo beans, tahini, fresh lemon juice, garlic, and olive oil

BLACK BEAN HUMMUS 9

Black beans, tahini, fresh lemon juice, garlic, and olive oil

BABA GHANNOUJ 9

Smoked eggplant, tahini, fresh lemon juice, garlic, and olive oil

GRAPE LEAVES 10

Vine leaves, onion, parsley, lemon juice, and olive oil

MOUJADARA 10

Lentils, rice, and caramelized onions

TABOULEH 8

Chopped parsley, onion, tomato, crushed bulgur, lemon, and olive oil dressing

PIE COMBO 10

Spinach pie, meat pies, and sambousik

STUFFED KIBBEH 11

Deep-fried, beef and bulgur shell, sautéed ground beef, pine nuts, and onion

STEWES

BATENJAN MEHSHI 15

Open-faced eggplants, ground beef, onion pine nuts, and tomato stew

KAFTA B'TATA 15

Lamb kafta, potato chunks, and tomato stew

MOUSSAKA 15

Seasonal vegetables, onion, garlic, and tomato stew

SOUPS & SALADS

CAESAR 11

Romaine, parmesan, and caesar dressing

Add chicken 14

Add beef 15

FATTOUSH 9

Lebanese salad, Lebanese spices, and pita bread

Add chicken - 12

Add beef - 13

HOUSE SALAD 6

Mixed greens, fresh vegetables, and Layla's Dressing™

GIFT CARDS AVAILABLE

SANDWICHES

All sandwiches are served with fries

MOUJADARA SANDWICH 8.50

Lentils, rice, caramelized onions, cabbage salad wrapped in pita

FALAFEL SANDWICH 8.50

Falafel patties, tahini, pickled vegetables, parsley wrapped in pita

CHICKEN SOUVLAKI SANDWICH 11

Marinated chicken breast slices, feta cheese, black olives, lettuce, tomato wrapped in pita

BEEF SOUVLAKI SANDWICH 12

Marinated beef slice, feta cheese, black olives, lettuce, tomato wrapped in pita

CHICKEN SHAWARMA SANDWICH 9.50

Marinated chicken breast, lettuce, tomato, pickled turnips, chopped parsley, and Garlic Whip™

BEEF SHAWARMA SANDWICH 9.50

Marinated beef, lettuce, tomato, onion, pickled turnips, chopped parsley, and tahini sauce

PLATTERS

SHISH TAWOUK PLATTER 13

Chicken Kabob, Marinated chicken breast, rice, vegetables, and Garlic Whip™

BEEF KABOB PLATTER 14

Marinated chunks of beef, rice, vegetables, and Garlic Whip™

KAFTA KABOB PLATTER 14

Ground beef, parsley, onion, red onion, sumac, rice and Garlic Whip™

CHICKEN SHAWARMA PLATTER 13

Sliced marinated chicken breast, vegetables, rice, and Garlic Whip™

BEEF SHAWARMA PLATTER 14

Sliced marinated beef, vegetables, tahini, and rice

SIDES

LEBANESE HOMEMADE YOGURT 3

FRENCH FRIES 3

RICE PILAF 4

BLACK OLIVES 2

GARLIC WHIP™ 2

PICKLES 3



LAYLA'S
food company

An Authentic Lebanese Experience