

# NEYLA

## BRUNCH

### DIPS

*served with homemade pita*

**NEYLA SIGNATURE HUMMUS 8**  
chick peas puree/tahini/garlic

**BABA GHANNOUJ 9**  
charred eggplant/tahini/lemon/pomegranate

**MOHAMMARA 9**  
roasted sweet & spicy red pepper puree/walnuts/pomegranate

**ROASTED PANCAR 8**  
beets/yogurt/fresh dill/pistachios

**LABNE 8**  
strained yogurt

**NEYLA DIP SAMPLER (FOR TWO) 16**  
hummus/mohammara/baba ghanouj/roasted pancar

### NEYLA MEZZE

**LENTIL SOUP 8**  
swiss chard/diced potato/fresh lemon

**KIBBEH NAYE\* 15**  
beef tartare/cracked wheat/onion/mint/basil

**DOLMAS 10**  
grape leaves/rice/mint/parsley/tomato/lemon/pomegranate

**GRILLED HALLOUMI CHEESE AND WATERMELON 10**  
mint/pomegranate molasses

**KIBBEH 10**  
beef dumpling/cucumber yogurt sauce/dried mint

**CHICKEN SHAWARMA SLIDERS 12**  
pickled cucumbers/garlic whip/panini style

### NEYLA SALADS

**TABBOULEH 12**  
parsley/cracked wheat/tomato/mint/onion/lemon/olive oil

**FATTOUSH 10**  
wild greens/parsley/mint/tomato/radish/  
cucumber/sumac/olive oil/lemon/pita chips

**GREEK 12**  
roasted eggplant/feta/cucumber/caper berries/  
fresh oregano/tomato/red onion/pickled peppers

**ADD TO ANY MEZZE SALAD:**

**CHICKEN +4**  
**SHRIMP +5**  
**SALMON +5**  
**FALAFEL +4**

**MARINATED STEAK & LENTIL 16**  
grilled onions/baby kale/dill dressing

**MEDITERRANEAN CHICKEN 16**  
roasted eggplant/feta/cucumber/olives/caper berries/  
oregano/tomato/lemon

**SHRIMP & ARTICHOKE 16**  
baby arugula/lemon caper dressing

### FLATBREADS

**CAPRESE 13**  
tomato/fresh mozzarella/basil

**LAHMA-BAJEEN 13**  
spiced beef and lamb/tomato/onion

**MUSHROOM 13**  
exotic mushrooms/fine herbs/fresh mozzarella/truffle oil

### WRAPS

**CHICKEN SHAWARMA 14**  
garlic whip/pickled cucumber/arugula/tomatoes/batata harra

**BEEF KAFTA 14**  
ground beef skewers/tomato/pickled cucumber/sumac/  
hummus/batata harra

**PULLED LAMB SHOULDER 14**  
exotic mushroom/cucumber salad/arugula/yogurt/batata harra

**CHARCOAL GRILLED SALMON 15**  
arugula/black olives/red onions/feta cheese/cucumber/  
garlic whip/tzatziki sauce

**WILD GULF TANDOORI SHRIMP 15**  
arugula/black olives/garlic whip/tomato/cucumber/tzatziki sauce

**FALAFEL 13**  
shredded lettuce/pepper/turnip pickles/radish/tomato/tahini sauce

### WEEKEND BRUNCH SPECIALTIES

*SERVED SATURDAY & SUNDAY 11:30AM - 4PM*

**OMELET WITH FINE HERBS AND GOAT CHEESE 11**  
served with roasted potatoes

**STEAK AND EGGS 18**  
served with chimichurri sauce and roasted potatoes

**EGGS BENEDICT 11**  
served with roasted potatoes

**FLATBREAD WITH SAUSAGE AND EGG 11**

**HIGH STACK PANCAKES 10**  
served with a berry compote

**GRANOLA PARFAIT 8**  
made with greek yogurt

**FRITTATA 15**  
served with pita bread and roasted potatoes  
*(can be made with just egg whites upon request)*

**FRESH FRUIT OF THE SEASON 8**

### BRUNCH BEVERAGES

**NEYLA BLOODY MARY 10**

**MIMOSA 10**

**COFFEE 3.5**  
*regular or decaffeinated*

**LAVAZZA ESPRESSO 4**

**LAVAZZA LATTE/CAPPUCCINO 4.5**

**MIGHTY LEAF LOOSE TEA 5**  
*ask your server for today's selection*

**TURKISH COFFEE**  
**SMALL 6**  
**LARGE 12**

*Ask your server how we can make certain menu items  
**Gluten Free**, and let us know if you have any food allergies.  
\*Contains raw or undercooked ingredients. Consuming raw or  
undercooked ingredients may increase your risk of food born illness.  
20% Gratuity will be added to parties of eight and over.*