

Dinner Menu

Layla's

Small

Home-made Focaccia with Garlic (1a)	ADD	Cacio e Pepe Butter with Crispy Guanciale(4)	4
7		Salame Toscano Piatto (4)	7
		Prosciutto Di Parma Piatto	12
		Capocollo Spicy Piatto	12

To Start

Lambay Crab Brioche with Garlic Aioli & Avocado (1a,4,5a,7,12,13)	15
Slow-cooked Veal , Tuna Emulsion, Fresh Tuna , Capers (4,7,8,12,13)	18
Back to Front Squid Risotto , Roasted Squid Consommé (4,5d,6,13)	17
Heirloom Tomatoes , Buffalo Mozzarella, Sweet Onions, Pistachio, Red Wine Vinaigrette, Basil (3f,4,13)	14
Burrata , Green Goddess Pesto, Parma Ham, Peas-Shoot (1a,4,7,12,13)	17

Mains

Home-made Hen and Mushroom Ravioli , Madeira Foam, Trompette Mushroom (1a,4,7,13)	26
Tagliatelle Pasta with Rabbit Ragù , Artichoke, Peas and Truffle Pecorino(1a,4,7,9,13)	27
Prawn Linguine , Garlic Cream, Cherry Tomatoes, Spinach, Lemon Gremolata (1a, 4, 5d, 7, 8, 13)	34
Spaghetti Cacio e Pepe with Braised Beef Cheek and Pangranatto (1a, 4, 7,9,13)	27
Gnocchetti with Courgette and Basil Vierge, Pine Nuts, Lemon Pangrattato (1a,4,7,9,13)	25
Chicken Parmigiana Served with Spicy Tomato Spaghetti (1a, 4, 13)	30
10oz Striploin , Black Garlic Rub, Honey Spiced Salad, Crispy Shallots, Fries (1a,4,9,12,13)	47
Grilled Hake , Prawns, Squid, Cannellini Beans, Vermicelli, Tomato Broth (1a,4,5d,6, 8,9, 13)	32

To Share

34oz T-bone Steak served with Pepper Sauce, Roasted Garlic served with a Choice of Two Sides (1a, 4, 9, 12, 13)	116
Full Grilled Seabass , Lemon, Chili & Caper Butter served with Seasoned Potatos and Rocket Salad(4,8,13)	50

Pizza

..... Margherita Tomato, Mozzarella, Basil (1a,4,10)	18
.. Diavola Tomato, Mozzarella, Spicy Salami, Nduja (1a,4,10)	21
Mediteranea Buffalo Mozzarella, Marinate Zucchini, Sundry Tomato and Balsamic (1a,4,10)	20
Parma Mozzarella, Basil, Rocket, Parma Ham, Parmesan Fondue (1a,4,10)	21
Calabrese Burrata Cream, Nduja, Crispy Salami, Roasted Cherry Tomato Sauce (1a,4,10)	21

Sides

Rock Potatoes with Rosemary Salt(1a)	7
Pan-Fried Broccoli Chilli, Garlic, Lemon Pangrattato (1a)	7
Nduja Mash Potato(4)	7
Fries (1a)	7
Parmesan & Truffle Fries(1a,4,7,12)	8

A service charge of 12.5% will be added to groups of 6 or more people
All water served here is premium filtered and cost €2.5 for unlimited refill

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Craysh, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

- We use 100% Irish beef and all other items where possible are sourced locally -