

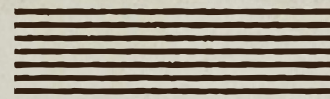


A Bedouin folk tale of two star-crossed lovers. Considered the Middle-Eastern Romeo & Juliet, this tale tells the story of a young couple who is madly in love with each other, but whose love is interrupted by unfair societal pressure. Forced apart, Majnun would send coded love poems to Layla to arrange their secret rendezvous. We are inspired by their passion and toast to their love.

[@laylamiamibeach](https://www.instagram.com/laylamiamibeach)



DRINKS



COCKTAILS

\$16

POET'S TEARS

Bib & Tucker Bourbon, Lemon Bitters, Spiced Demarara

SUMMER NIGHTS

Coconut Cartel Rum, Watermelon, Mint

SUNSET RENDEZVOUS

Saffron Infused Espolon, Orgeat, Orange, Pomegranate, Crème de Cassis

PASSIONATELY, YOUR'S

Desolas Mezcal, Ancho Reyes, Amaro Montenegro, Chinola, Agave

TWO HEARTS

Titos Vodka, Kleos Mastiha, Cocchi Rossa, Lemon, Honey, Basil

YOUNG BEAUTY

Butterfly Pea Infused Botanist Gin, Rose Cardamom Cordial, Rosewater,
Grapefruit, Soda

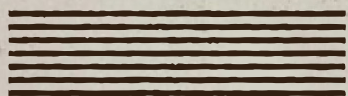
STAR CROSSED LOVERS

Coconut Cartel Rum, Redemption Rye, Green Chartreuse, Honey Ginger

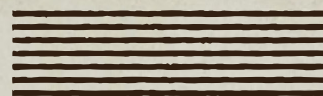
HAPPILY EVER AFTER

Old Forester Bourbon, Cap Corse, Velvet Falernum, Lime, Orange, Bitters





DRINKS



NATURAL WINE

Organic, traditional method

RED

Reynard Rebels, Red Blend '19 France	\$17 \$68
Domaine Sigalas MM, Red Blend '17 Greece	\$17 \$68
Lisica, Pinot Noir, '18 Slovenia	\$16 \$64
Tilia, Cabernet Sauvignon, '18 Argentina	\$13 \$52
Sumoi Barmei, Sumoll Negre, '18 Spain	\$90

WHITE

Oxford Landing, Sauvignon Blanc, '20 Australia	\$14 \$58
Meinklang, White Burgenland '19 Austria	\$15 \$60
Populis, Macerated Chardonnay, '20 California	\$14 \$56
Vin Frantz, Chenin Blanc, '19 France	\$17 \$68
Pleiades, Orange Wine '19 Greece	\$15 \$60
Angels & Cowboys, Rose '20 California	\$13 \$52

BUBBLES

Mercat Cava '17 Spain	\$13 \$60
Nicolas Feuillatte Champagne '19 France	\$19 \$90

BEER \$8

Efes Pilsner, Turkey
Cigar City Jai Alai IPA, Tampa
Funky Buddha Vibin' Lager, Florida
Dogfish Head Seaquench, Miami
La Rubia Blonde Ale, Miami

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NON-ALCOHOLIC \$10

Majnun's Ghia Ghia, Strawberry, Mint
Desert Sunrise Peach Puree, Lime, Basil, Soda
Arabian Camel Orange Juice, Honey, Grapefruit, Ginger Beer



SPIRITS

VODKA

SIMPLE VODKA	\$13
TITOS	\$13
KETEL ONE	\$18
GREY GOOSE	\$18

GIN

BOTANIST	\$14
TANQUERAY 10	\$14
HENDRICKS	\$18
MONKEY SHOULDER 47	\$35

RUM

BACARDI	\$13
CRUZAN BLACK	\$14
HAMILTON NY BLEND	\$14
THE SCARLET IBIS	\$16
COCONUT CARTEL	\$16
DIPLOMATICO	\$18
SMITH & CROSS	\$18

WHISKEY

JACK DANIELS	\$14
JAMESON	\$14
CROWN N' HARVEST	\$16
MICHTERS RYE	\$18
SUNTORY TOKI	\$18

BOURBON

OLD FORESTER	\$13
ELIJAH CRAIG	\$16
MAKERS MARK	\$16
BASIL HAYDEN	\$18

SCOTCH

MONKEY SHOULDER	\$14
JOHNNIE WALKER BLACK	\$14
BUCHANAN 12 YEAR	\$18
PORT CHARLOTTE 10 YEAR	\$28
LAPHROAIG 10 YEAR	\$28
BALVENIE CC 14 YEAR	\$30
MACALLAN 12 YEAR	\$30
TALISKER 10 YEAR	\$30
OBAN 14 YEAR	\$34

TEQUILA

ESPOLON	\$13
CASAMIGOS	\$18
CASAMIGOS REPOSADO	\$20
CASAMIGOS ANEJO	\$22
DON JULIO 1942	\$65
G4 EXTRA ANEJO	\$75

MEZCAL

DESOLAS	\$13
GEM & BOLT	\$16
ILEGAL	\$16
DEL MAGUEY VIDA	\$16
REY CAMPERO	\$50





DINNER MENU



MEZZE

\$12

HUMMUS

Crispy Chickpeas, Tahina, Sumac, Roasted Garlic

LABNEH

Tomato, Cucumber, Lemon Agravato, Sumac

BABAGANOUSH

Roasted Eggplant, Tahina, Smoked Pimenton, Charred Onion Petals

MUHAMMARA

Wood Roasted Peppers, Walnuts,
Pomegranate Molasses

SALAD

ISRAELI

Cucumber, Cherry Tomatoes, Red Onion, Za'atar, Preserved Lemons \$14

HALLOUMI

Mixed Greens, Halloumi, Pomegranate & Sunflower Seeds, Apple Cider Vinaigrette \$16

FATTOUSH

Kale, Toasted Khubz, Tomato, Spring Radish, Cucumber, Sumac Yogurt \$14

SPRING

Arugula, Freekeh, Feta Cheese, Pickled Onions, Pine Nuts, Fava Beans \$15

TABOULEH

Bulgur, Cherry Tomatoes, Cucumber, Parsley \$13

ACCOMPANIMENT

Pita Bread
Included

Za'atar Manoushe \$3
Crudite \$3



Vegetarian



Vegan



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





DINNER MENU



SMALL PLATES

FLAMING SAGANAKI



Kasseri Cheese, Arak, Lemon, Herbs \$16

EGGPLANT TOAST



ZTB Sourdough, Labneh, Basil, Fresno Chili Pepper Marmalade \$14

MUSHROOM MEDLEY



King Trumpet, Oyster & Cremini Mushrooms, Goat Cheese, Herbs \$14

WOODROASTED CARROTS



Applewood, Herbed Labneh, Pistachio Dukka \$15

FALAFEL



Caramelized Tomato Tahina, Urfa Pepper \$16

GRILLED OCTOPUS

Lemon, Herbs, Pimenton \$21



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DINNER MENU



LARGE PLATES

BAHARAT GRILLED CAULIFLOWER



Golden Raisins, Honey, Tahina \$17

ROASTED EGGPLANT



Bulgur, Almonds, Herbed Yogurt \$19

SHAWARMA GRILLED CHICKEN

Toum, Cilantro, Lemon Agrumato \$28

GRILLED BRANZINO

Zhug, Caramelized Fennel, Roasted Tomatoes \$36

BRAISED LAMB

Jerusalem Artichokes, Feta, Pomegranate Molasses \$34

RASHANOUTHANGER STEAK

Harissa Aioli \$48

SIDES

Fried Halloumi \$10

Cauliflower Shawarma \$8

House-Marinated Olives \$8

Za'atar Fries \$8

Add feta +3



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DESSERT



BAKLAVA

Phyllo Pastry, Walnuts, Syrup \$13

DATE BREAD PUDDING

White Chocolate, Pomegranate
Molasses, Tahini \$14

TULUMBA

Dukka, Lemon, Honey \$13

AVO CHOCOLATE MOUSSE

Za'atar, Pita Chips, Sea Salt \$13

COUNTER CULTURE COFFEE

Espresso \$4
Cappuccino \$5
Latte \$5

JOJO TEA \$5

Silver Needle White Tea
Moroccan Mint Tea
Egyptian Chamomile



Our baklava were made with love from Zaytouna Bakery,
A local bakery that exclusively employs Syrian refugee women.