LAYLA

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THE LAYLA STORY

LAYLA IS AN UNPRETENTIOUS AND INSTANT OLD-FAITHFUL, TAKING ON A SPECIAL ALLURE AMIDST THE HUSTLE OF BROOKLYN. WE DRAW ON THE ROMANTIC NOTIONS OF A TRADITIONAL PUBLIC HOUSE, WHEREIN TIME SLOWS AND URGENCY SUBSIDES.

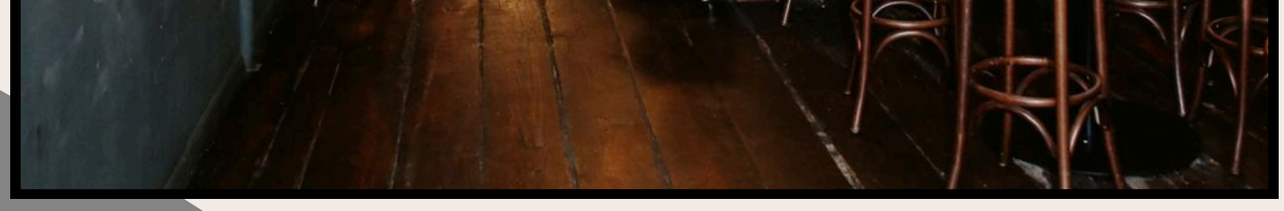
HUMBLE IN HER APPROACH, LAYLA IS NOT THE FLASHY, EXUBERANT "LIFE OF THE PARTY", BUT RATHER THE GRACIOUS HOST WITH A WELCOMING NATURE AND KEEN ATTENTION TO DETAIL. SHE PRIDES HERSELF ON ANTICIPATING THE NEEDS OF HER GUESTS.

INFLUENCED BY GALLIVANTING THROUGHOUT ITALY, SPAIN AND FRANCE, LAYLA IS INSPIRED BY THE APERITIVO CULTURE, LOUD DINNER PARTIES AND LONG SUNDAY LUNCHES.

THE MAIN BAR

THE MAIN BAR AREA IS SITUATED AT THE FRONT OF LAYLA, FACING OUT ONTO BEDFORD AVENUE. THE SOUTH FACING ROOM RECEIVES AN ABUNDANCE OF NATURAL LIGHT DURING THE DAY HOURS AND HAS ACCORDIAN DOORS THAT OPEN ONTO THE STREET.

THE MAIN BAR HAS A WRAP AROUND TRAVERTINE BAR TOP WHICH ALLOWS FOR EASY MOVING AROUND AND STANDING, ASWELL AS 5 HIGH TOP TABLES AND STOOLS FOR SEATING.

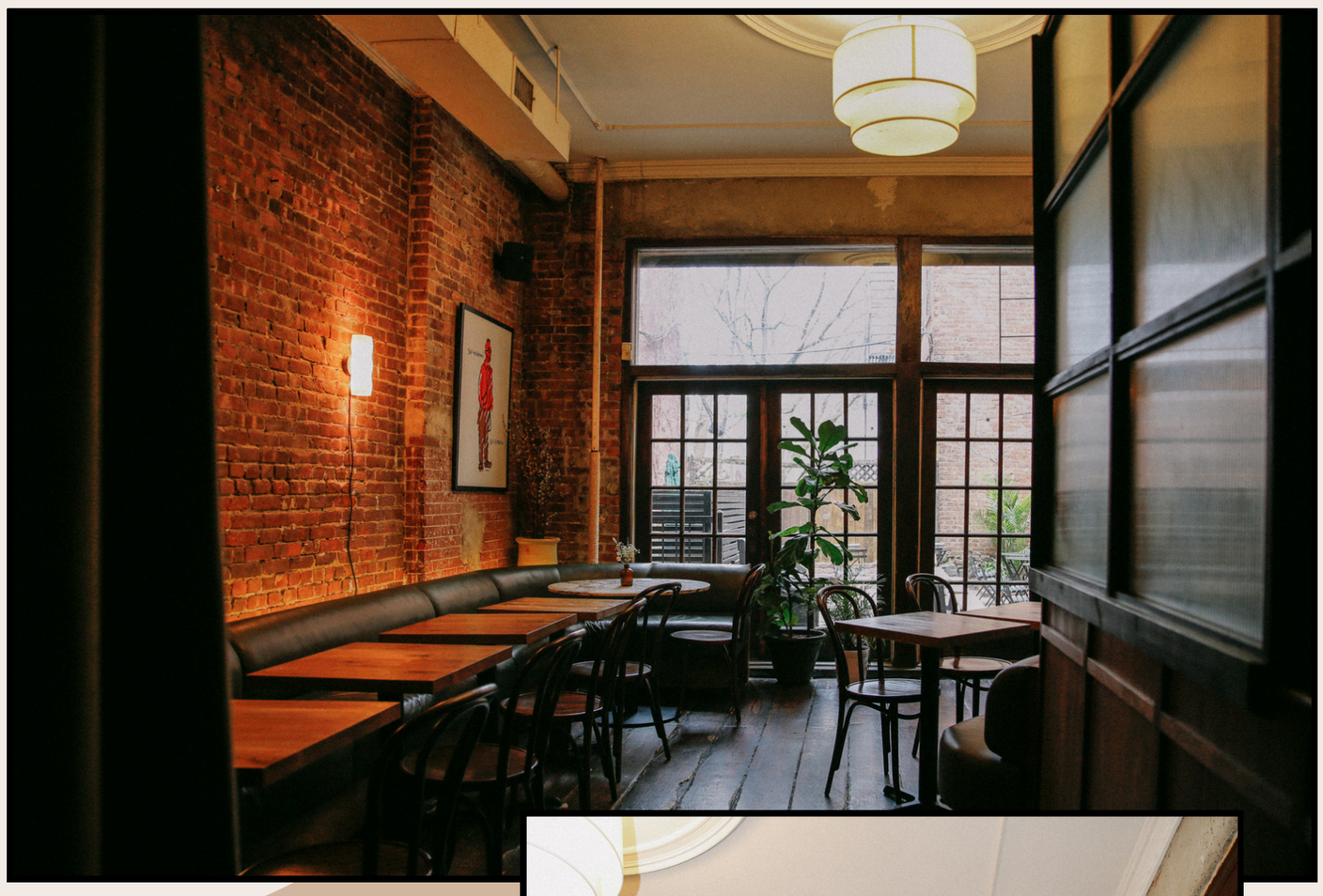


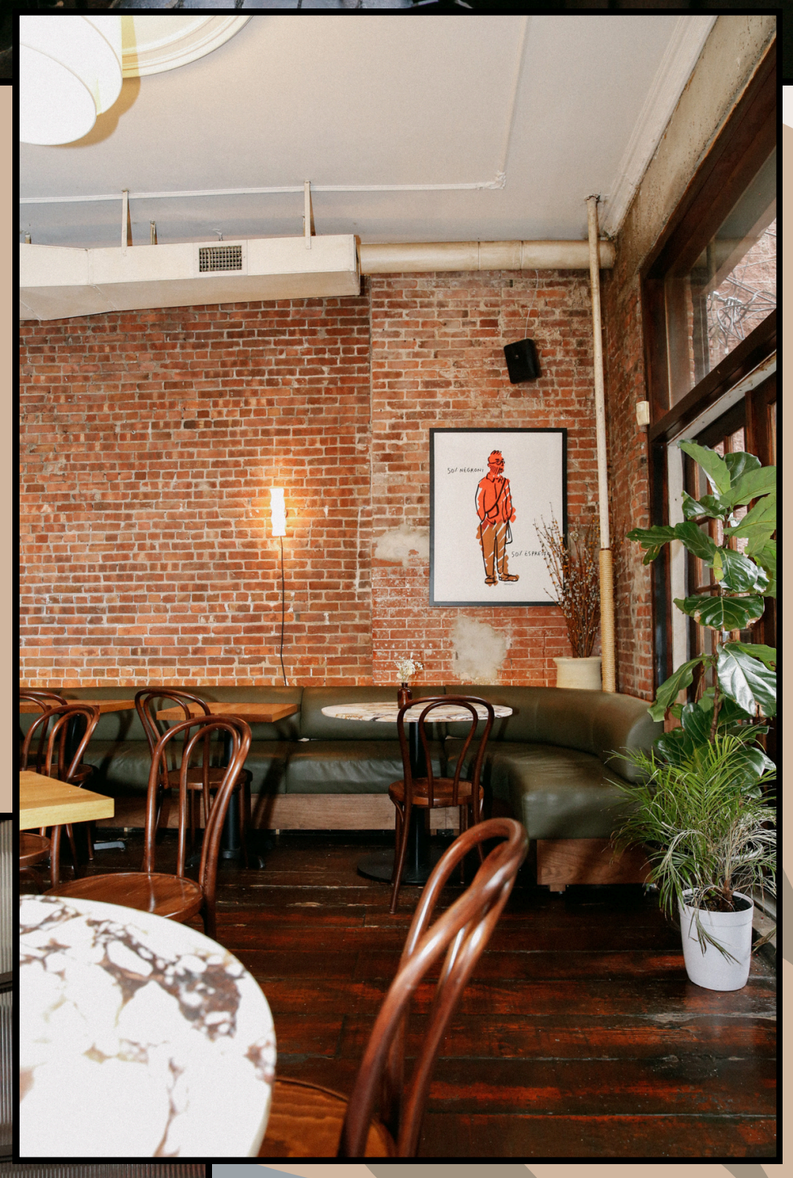
LIKE THE DINING ROOM, THE MAIN BAR AREA HAS HIGH 15FT TIN CEILINGS. THE UNTOUCHED EXPOSED BRICK WALLS, ARE FEATURED WITH ORIGINAL ART WORK BY IRISH ARTIST OLIVER LONGUET.

MAIN BAR CAPACITY : 50

THE DINING ROOM

THE DINING ROOM IS SITUATED IN THE REAR OF LAYLA, FACING THE GARDEN. IT BOASTS HAND CRAFTED BANQUETS BY JOE DUFFIN. HANGING ON THE ORIGINAL EXPOSED BRICK WALL, IS ARTWORK BY AUSTRALIAN ARTISTS, LIBBY HAINES & ROB WILSON.

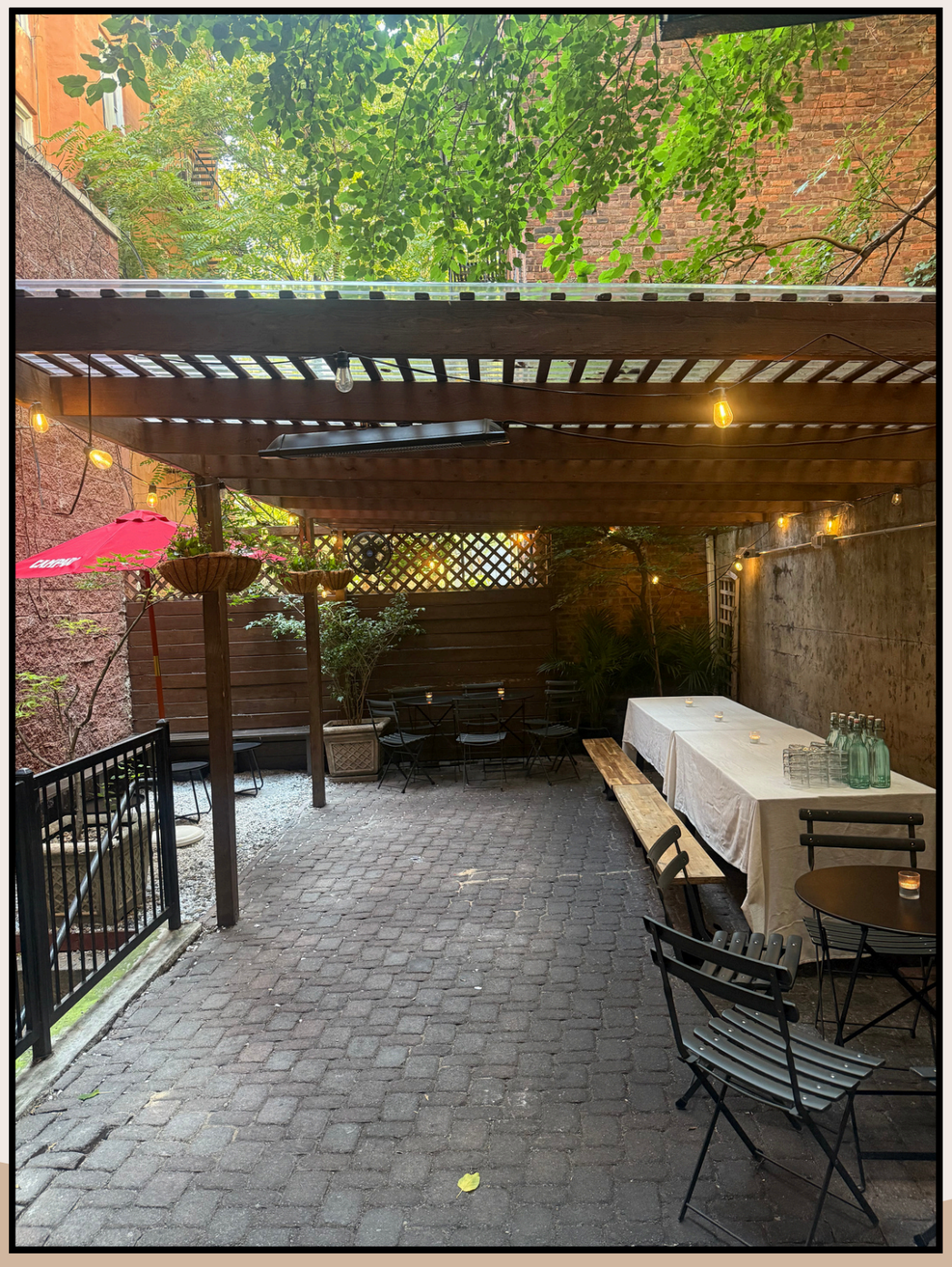




THE WALL BANQUETS ALLOW FOR COMFORTABLE SITTING & STANDING FOR UP TO 30 GUESTS.

DINING ROOM CAPACITY : 30

THE GARDEN



THE GARDEN IS SITUATED AT THE BACK OF LAYLA & IS SHIELDED FROM THE NOISE COMING FROM THE BUSY BEDFORD AVENUE BY THE SURROUNDING PARK & LOCAL RESIDENTIAL BUILDINGS.

THE GARDEN, WITH TWO LARGE PICNIC STYLE TABLES, 7 TWO TOPS AND AN OPEN PLAN COCKTAIL CORNER , ALLOWS FOR PARTIES OF 35 PEOPLE TO SIT/STAND COMFORTABLY.

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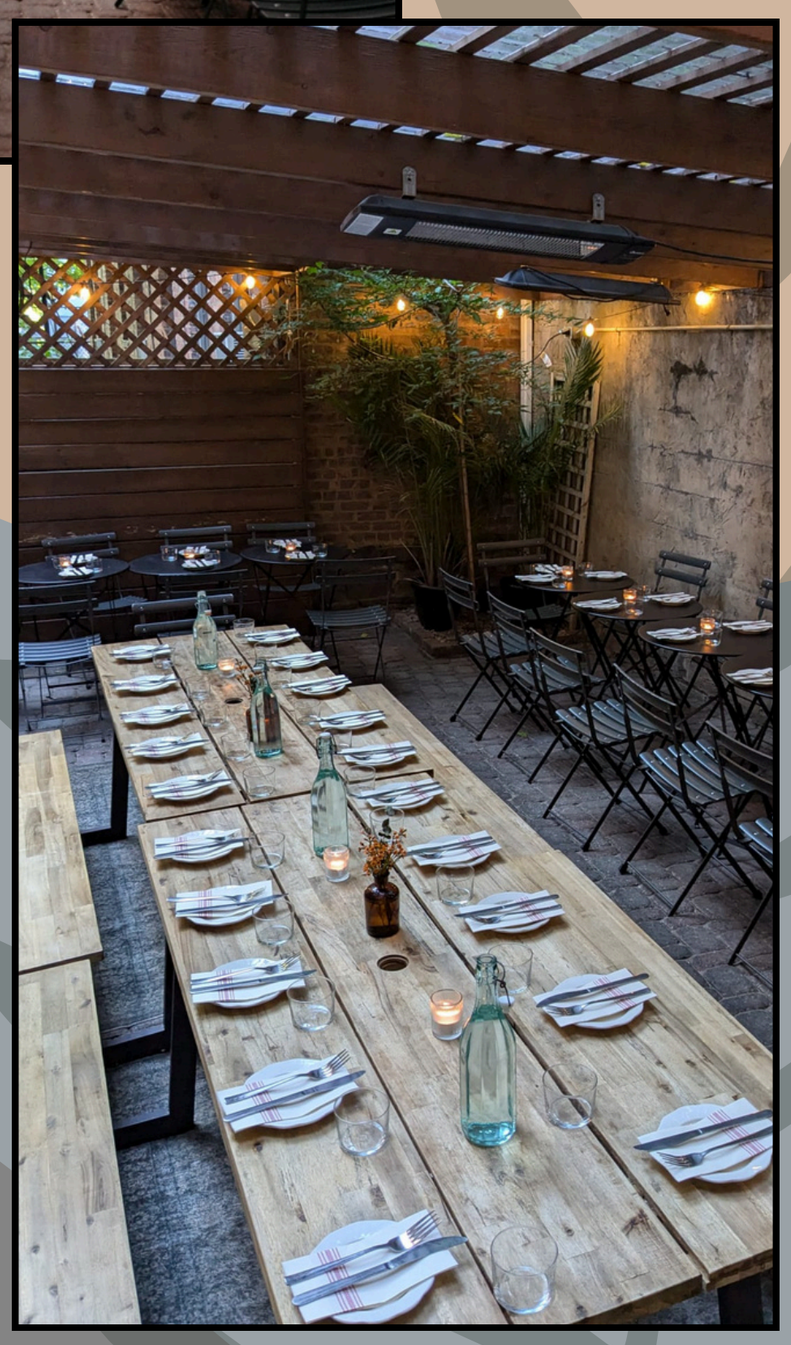
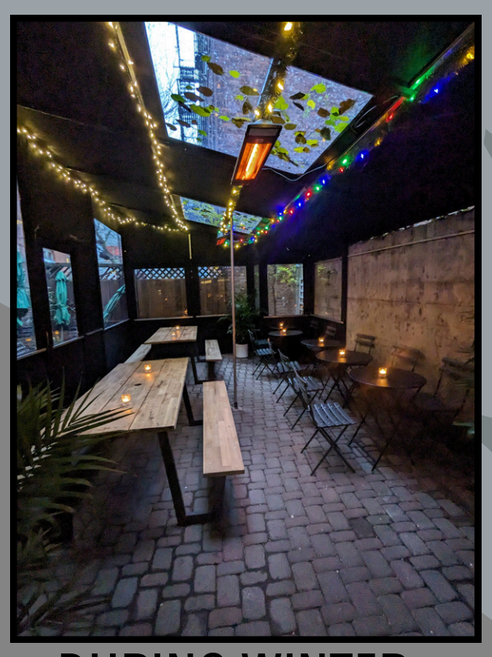
DECORATED AMOUNGST PLANTS AND SHADED BY TWO TREES, ALONG WITH A WODDEN PERGOLA GIVING EXTRA SHADE & COVER SHOULD IT RAIN.

THE GARDEN IS AVAILABLE TILL 10PM MONDAY-THURSDAY, 11PM FRIDAY-SATURDAY.



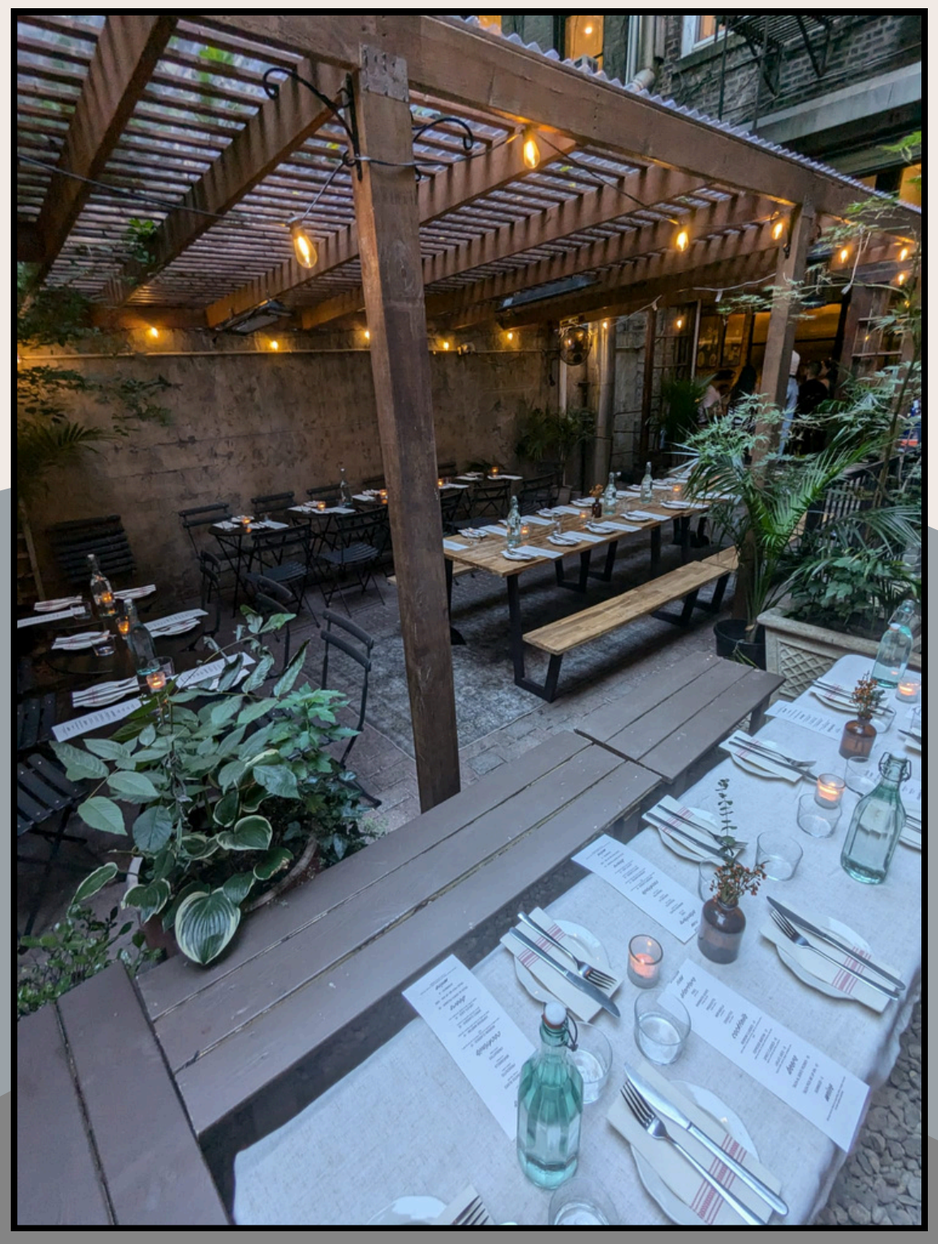


GARDEN CAPACITY : 40

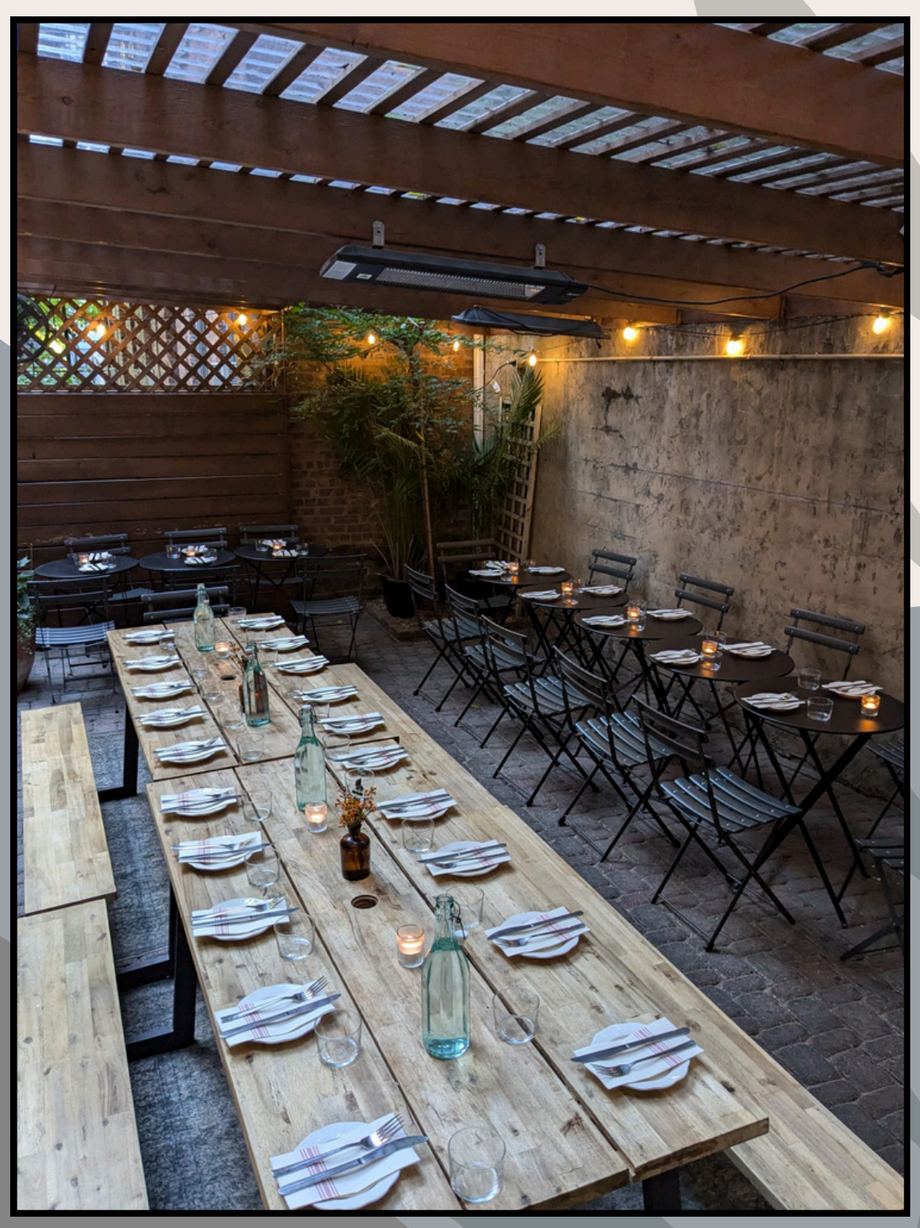
DURING WINTER MONTHS THIS AREA IS ENCLOSED WITH A VESTIBULE AND KEPT HEATED

FULL BUYOUT

WE HAVE THE OPTION FOR FULL BUY OUT'S AT LAYLA. THIS WILL INCORPORTATE ALL OF THE GARDEN, DINING ROOM AND BAR, ASWELL AS FLEXIBLE TIMES FOR RENTING. PLEASE NOTE, DIFFERENT TIMES THROUGHOUT THE WEEK ARE SUBJECT TO CHANGE IN PRICING.



FULL BUY OUT'S ARE PERFECT FOR WEDDINGS, CORPORTATE EVENTS AND BIRTHDAY'S!



BUY OUT CAPACITY : 110

Cocktail Events Menu

Food ($40/pp)

Passed snacks to be enjoyed alongside cocktails, beer and wine.

(choose 4)

Croquettes with mushroom, pecorino, black garlic
Tomato Crostini with heirloom tomato, chives
Tuna Crostini with calabrian chili aioli, lime, shallot
Pork + Beef Meatballs with tomato sugo, parmigiano
Zucchini Skewers with herbed labneh, salsa criolla
Shrimp Skewers with garlic butter
Steak Skewers with sauce bordelaise
Chicken Skewers with garlic, lemon, capers
Fried Chicken with fennel pollen, lemon zest, basil aioli
Caesar Salad Bites with radicchio, gem lettuce, panko, parmigiano

Drinks (a la carte)
Cocktails (choose 4)

Classic Negroni: four pillars dry gin, campari, cocchi torino
Oaxacan Negroni: madre mezcal, braulio, faccia brutto aperitivo, cocchi torino
Salted Old Fashioned: west cork peated whiskey, montenegro, salted honey
Filthy Martini: four pillars olive gin, manzanilla, dolin dry, olive
Espresso Martini: ketel one vodka, mr black coffee liqueur, espresso
Classic Spritz: aperol, contratto, prosecco, pellegrino
Hugo Spritz: elderflower, cucumber, mint, prosecco, pellegrino
Layla's Juice: tequila arette, aperol, ginger, pineapple, yuzu
Spicy Mario: catedral mezcal, italicus, grapefruit, lime, calabrian chili
Fall Highball: calvados, pimms, quince, ginger, cardamom, lemon
Cream Soda: reyka vodka, cocchi americano, vanilla, raspberry, lemon, milk wash
Patio Pleasure: isolation gin, method dry vermouth, faccia brutto aperitivo, cucumber, lime
Clarafied Pina: clarafied bacardi rum blend, dram spice, banana, pineapple, coconut, lime

Beer

Talea Al Dente Pilsner
Talea Hazy IPA
Guinness Stout

Wine

As our small wine list is constantly rotating, we encourage you to discuss with our wine team about what style of wines would be best for your group.

Group Dinner Menu
(groups of 8-20 people)

(groups of 8-20 people)
Food ($85/pp)

We course it all out for you and serve everything family style like one big dinner party

Starters (choose 3)

Oysters with lemon and mignonette
San Daniele Prosciutto with pickles
Croquettes with mushroom, pecorino, black garlic
Delica Squash Fritti with herbed yoghurt, fennel pollen
Sea Bass Crudo with blood orange, radish, meyer lemon
Lamb Skewers with pomegranate glaze, fennel, lime
Chicken Skewers with chanterelles, au jus, tarragon
Buffalo Mozzarella with beets, roasted peppers, rosa del veneto, dill
Radicchio Salad with candied walnuts, asian pear, sherry vinaigrette
Caesar Salad with little gem, anchovy dressing, parmigiano, breadcrumb

Entree (choose 2)

Spaghetti Cacio e Pepe with black pepper, pecorino romono
Chicken Milanese with frisée, herb aioli
Grilled Octopus with potato puree, chili, scallion
Sirlon Steak with confit garlic, beef stock reduction

Dessert (choose 1)

Cheese Plate w/ selection of two cheeses, figs, raw honey
Panna Cotta w/ concord grape, crushed peanuts
Chocolate Mousse w/ chantilly, raspberry

Drinks

Our full beverage offering is available to be ordered a la carte