

AVAILABLE EVERY DAY FROM 9AM

NYLA'S SMALL PLATES

Bacon & Egg Bloomer (GFO) 6.95

Thick cut smoked bacon, fried egg on Jackson's of Yorkshire bloomer.

Sausage & Egg Bloomer (GFO) 6.95

Harrogate sausages, fried egg on Jackson's of Yorkshire bloomer.

Vegan Bacon Bloomer (VG) 6.95

Plant-based bacon, grilled tomato or portobello mushroom on Jackson's of Yorkshire bloomer.

Vegan Sausage Bloomer (VG) 6.95

Plant-based Yorkshire sausages, grilled tomato or portobello mushroom on Jackson's of Yorkshire bloomer.

Smoked Salmon & Cream Cheese Bagel 10.95

Smoked salmon, cream cheese on toasted bagel.

NYLA'S CLASSICS

Full Yorkshire Breakfast (GFO) 8.95

Harrogate sausage, thick cut smoked bacon, egg your own way, grilled tomato, portobello mushroom, baked beans, hash brown & toasted Jackson's of Yorkshire bloomer.

GO LARGE +4.00

Vegan Full Yorkshire Breakfast (VG) (GFO) 9.95

Plant-based Yorkshire sausages, plant-based bacon, scrambled Tofu, grilled tomato, portobello mushroom, baked beans, hash brown & toasted Jackson's of Yorkshire bloomer.

GO LARGE +4.00

NYLA'S GRANOLA (VEO) 8.95

Served with Greek yoghurt, fresh strawberries & blueberries. Proudly sourced from Yockenthwaite Farm in the Yorkshire Dales.

Real Nutty

Deliciously tasty oats, wheat and nuts hand baked into crunchy clusters.

Real Oaty

Deliciously tasty oats, spelt and nuts hand baked into crunchy clusters.

Just Ginger

Deliciously tasty hand baked clusters of oats and spelt with nuggets of crystallised Ginger.

Chocolate Cherry

Deliciously tasty hand baked clusters of oats and spelt with sour cherry and chocolate chunks.

Fruity Nutty

Deliciously tasty hand baked clusters of oats and spelt with fruit and nuts.

NYLA'S SIGNATURES

Sirloin Steak & Eggs (GFO) 13.95

6^{oz} aged British sirloin steak, egg your own way, grilled tomato, portobello mushroom & toasted Jackson's of Yorkshire bloomer.

Gammon & Eggs (GFO) 12.50

8^{oz} gammon steak, egg your own way, grilled tomato, portobello mushroom & toasted Jackson's of Yorkshire bloomer.

Smoked Salmon & Eggs (GFO) 14.95

Smoked salmon, egg your own way, grilled tomato, portobello mushroom & toasted Jackson's of Yorkshire bloomer.

Nyla's Feast 13.95

Two Harrogate sausages, thick cut smoked bacon, egg your own way, grilled tomato, portobello mushroom, baked beans & hash brown, served inside a giant Yorkshire pudding.

French Toast (V) 14.95

Golden French toast, Greek yoghurt, fresh strawberries & blueberries.

Vegan Waffle Stack (VG) 14.95

Three golden waffles stacked with fresh strawberries, blueberries and generous vegan whipped cream.

Nyla's Royale (GFO) 10.95

Smoked Salmon, Hollandaise Sauce, Poached Egg Served On A Bagel.

Nyla's Benedict (GFO) 10.95

Bacon, Hollandaise Sauce, Poached Egg Served On A Bagel.

Smashed Avacado (VG) (GFO) 9.95

Freshly smashed avacado, red tomatoes, red onions, served on Yorkshire bloomer bread.

ADD-ONS

Toast 1.00

Hash Brown 1.00

Sausage 1.00

Bacon 1.00

Egg Your Way 1.00

Beans 1.00

Smoked Salmon 2.00

SMALL PLATES

Pretzel Bites & Maple Mustard Dip (VG) 5.00

Mini pretzels oven baked and served warm, accompanied with luxurious dip for dunking.

Halloumi Bites (V) 7.00

Herby panko fried halloumi served with an arrabbiata sauce and watercress.

Sticky Soy Chicken Skewers (GF) 7.00

Succulent chicken thigh skewers served on a bed of red cabbage slaw with a soy sriracha dipping sauce.

Steak, Egg & Chimichurri (GF) 9.50

Marinated flank steak served with a fried egg and chimichurri.

NYLA'S CLASSICS

6oz Sirloin Steak (GF) 18.50

Marinated sirloin steak served with chive fries and peppercorn sauce.

Nyla's BBQ Chicken Burger 16.00

Cajun buttermilk chicken thigh, glazed with a sweet and spicy BBQ sauce. Served in a brioche bun with aioli, citrus slaw, skin-on fries and rocket salad.

UPGRADE to Truffle & Parmesan Skin-on Fries (VG) +1.50

Signature Smash Burger 16.00

Double beef patty, caramelised smoked cheddar cheese, homemade mac sauce, baby gem lettuce, gherkin, skin-on fries and rocket salad.

UPGRADE to Truffle & Parmesan Skin-on Fries (VG) +1.50

SIDES

Nyla's Mac & Cheese (V) 6.50

Truffle & Parmesan Skin-on Fries (M) 5.50

Charred Broccoli w/ Lemon & Herb Crumb (VG) (DF) 4.50

Skin-on Fries (VG) 4.00

Loaded Tater Tots (V) (GF) 5.00

Creamy Coleslaw (M) 4.00

MEGA MONDAY

50% OFF FOOD
Monday

2 FOR 1 BURGERS

Tuesday - Wednesday

STEAK NIGHT

STEAK & A DRINK
FOR £17.95
Thursday

Salt & Pepper Squid 8.50

Fried calamari pieces served with lemon and aioli.

Sriracha Shrimp Brioche Roll 8.50

Warm brioche roll filled with Atlantic prawns, baby gem lettuce, sriracha mayo and finished with toasted sesame, chive.

Truffled Popcorn Cauliflower (VG) (DF) 7.50

Bitesized pieces of fried cauliflower coated in a truffle-infused batter, served with chive mayo.

Nyla's Parmo 15.00

Homemade marinara sauce, cheddar and mozzarella, served with skin-on fries and rocket salad.

CHOOSE Chicken or Aubergine (VG)

Baked Beef Lasagne (GFO) 16.50

Showered with Reggiano parmesan and topped with rocket.

Chicken Caesar Salad (GFO) 13.50

Chicken, Romaine Lettuce, croutons, Caesar dressing.

Smoked Tofu Burger (VG) 15.00

Grilled smoked tofu patty, red cabbage slaw, vegan burger sauce.

DESSERT

Chocolate Truffle Torte (VG) (GF) 5.95

Chocolate biscuit base topped with Belgian chocolate truffle mousse.

Sticky Toffee Pudding (M) 5.95

Topped with delicious toffee sauce.

AVAILABLE DAILY
12:00 - 20:00



156 BRIGGATE, LEEDS
LS1 6LY

KID'S MENU

CHICKEN STRIPS & FRIES

KIDS BURGER & FRIES

TOMATO & BASIL PASTA (VE)

ALL £4.95

AVAILABLE FOR CHILDREN UNDER 12
CHILDREN ARE ALLOWED IN THE PREMISES UNTIL 8PM

WALK IN ANYTIME OR BOOK AT:
WWW.VISITNYLAS.COM

DUE TO THE SIZE OF OUR KITCHEN, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.
PLEASE ASK A SERVER FOR MORE INFORMATION ABOUT OUR INGREDIENTS.
V & VE DISHES MAY BE COOKED ON THE SAME APPLIANCE AS NON V & VE DISHES - PLEASE ASK YOUR
SERVER FOR MORE INFORMATION

Thursday - 29.95 | Friday - 37.50 | Saturday - 39.95 | Sunday - 37.50

BOTTOMLESS DRINKS

Pornstar Martini ~ Tequila Sunrise ~ Rum Punch
Rum, Vodka, Gin & Mixer (25ml) ~ Prosecco ~ Bottled beer
Mocktails ~ Soft drinks

FOOD OPTIONS

Each attendee should choose either **TWO** small plates or **ONE** Main dish.

Two small plates are served with house fries.

SMALL PLATES

Pretzel Bites & Maple Mustard Dip (VG)

Mini Pretzel's oven baked and served warm, accompanied with luxurious dip for dunking.

Halloumi Bites (M)

Herby sanko fried halloumi served with an arrabbiata sauce and basil.

Sticky Soy Chicken Skewers (GF)

Succulent Chicken Thigh skewers served on a bed of red cabbage slaw with a soy sriracha dipping sauce.

Truffled Popcorn Cauliflower (VG) (DF)

Bitesized pieces of fried cauliflower coated in a Truffle-infused batter, served with chive mayo.

Salt & Pepper Squid +3.50

Fried calamari pieces served with charred lemon and aioli.

Sriracha Shrimp Brioche Roll

Warm brioche roll filled with Atlantic prawns, baby Gem lettuce, Sriracha mayo and finished with toasted sesame, chive.

MAIN DISHES

6oz Sirloin Steak (GF) +5.00

Marinated sirloin steak served with chive fries and peppercorn sauce.

Nyla's BBQ Chicken Burger

Cajun buttermilk chicken thigh, glazed with a sweet and spicy BBQ sauce. Served in a toasted sesame brioche bun with aioli, citrus slaw, skin-on fries and rocket salad.

Signature Smash Burger

Double beef patty, caramelised smoked cheddar cheese, homemade Mac sauce, baby gem lettuce, gherkin, skin-on fries and rocket salad.

Baked Beef Lasagna (GFO)

Showered with regianno parmesan and topped with rocket.

Winter Salad Bowl (VG) (DF) (GF)

Hummus, red pepper rice, citrus slaw, spiced aubergine, charred broccoli.

Nyla's Parmo

Homemade marinara sauce, cheddar and mozzarella, served with skin-on fries and rocket salad.

CHOOSE Chicken or Aubergine (VG)

WINE & SPARKLING

All available as 125ml serve.

WHITE

Bad Eye Deer Sauvignon Blanc

South Africa - 12.5%

Tangy citrus fruits and floral notes.

25.00 (BTL) | 9.00 (250ml) | 6.30 (175ml)

Gulara Chardonnay

Australia - 11%

Melon and apple flavours with a crisp finish.

26.00 (BTL) | 10.00 (250ml) | 6.50 (175ml)

Ponte Pinot Grigio

Venezie, Italy - 11%

Light and neutral with a hint of green fruits.

28.00 (BTL) | 11.00 (250ml) | 7.00 (175ml)

Drop Dead Gorgeous Chenin Blanc

Swartland, South Africa - 13%

Dry and medium bodied with apple and quince aromas.

30.00 (BTL) | 12.00 (250ml) | 7.50 (175ml)

Inviniti Sauvignon Blanc

New Zealand - 12.5%

Fresh and zesty with ripe gooseberry.

35.00 (BTL) | 14.00 (250ml) | 9.00 (175ml)

RED

Bad Eye Deer Shiraz Cabernet

Australia - 13%

Juicy red berry with plenty of spice.

25.00 (BTL) | 9.00 (250ml) | 6.30 (175ml)

Dead Man's Dice Malbec

Mendoza, Argentina - 13.5%

Deep and vibrant with an intense nose of plum, damson and dark chocolate.

30.00 (BTL) | 12.00 (250ml) | 7.50 (175ml)

Medievo Reserva Rioja

Spain - 13.5%

Complex with mature berry fruits and vanilla.

35.00 (BTL)

ROSÉ

Bad Eye Deer Zinfandel Rosé

California, USA - 9.5%

Light and sweet with juicy strawberry fruits.

25.00 (BTL) | 9.00 (250ml) | 6.30 (175ml)

Ponte Pinot Grigio Rosé

Venezie, Italy - 11%

Fresh and dry, rose petal pink.

28.00 (BTL) | 10.00 (250ml) | 7.00 (175ml)

Whispering Angel Provence Rosé

Provence, France - 13%

Fresh red berries and florals with a smooth, dry finish.

40.00 (BTL)

SPARKLING & CHAMPAGNE

Zimor Prosecco Extra Dry

Treviso, Italy - 11%

Fresh apple aromas, not too dry on the palate.

32.00 (BTL) | 6.00 (125ml)

Zimor Prosecco Rosé

Treviso, Italy - 13.5%

Light and crisp with plenty of red fruit character.

32.00 (BTL) | 6.00 (125ml)

Veuve Clicquot Yellow Label Brut NV

Reims, France - 12%

Characterized by toast notes, white and yellow fruits, citrus and brioche.

75.00 (BTL)

Veuve Clicquot Rosé Brut NV

Reims, France - 12%

Aromatic, combining red and black fruits, spice and fresh pastries.

85.00 (BTL)

Dom Pérignon Brut

Epernay, France - 12.5%

Rich, dry and full flavoured. Consistently one of the worlds finest champagnes.

220.00 (BTL)

DRINKS

nyla's

COCKTAIL TREES 59.95



The Pornstar

6 Pornstar Martinis served classic with 6 prosecco shots.



The Espresso One

6 Espresso Martinis served alongside 6 Baby Guinness shooters.



The Tequila One

6 classic Margaritas served with a salt rim and 6 pineapple tequila shooters.



The Pink One

6 Yorkshire Rosé cocktails served with candyfloss and Tequila Rose shots.

LOW & NO

Mellow Mule 6.50

A chilled out version of a vodka favourite with apple, lime & refreshing ginger beer.

Pina No-Lada 7.00

A tropical blend of creamy coconut and fresh pineapple, paradise without the alcohol.

Core & Vine 7.00

A crisp, functional fusion of grape, lemon and apple served long with Purdeys.

Non-alcoholic Hugo Spritz 7.00

An alcohol free twist on the Italian favourite, crafted with Martini Vibrante 0%.

Berry Bliss 7.00

A refreshing mix of berry flavours with Warners 0%, cranberry, apple and a hint of lemon. Served long for a fruity pick me up.

PG Martini 6.50

A tropical martini with passionfruit and vanilla flavours, served with sparkling shot.

San Miguel 0% 4.00

Guinness 0% 5.00

No-secco 4.50

SPRITZ

Black Cherry & Limoncello 10.95

A winter twist on a Summer favourite. Bombay Citron Presse & limoncello with cherry and raspberry.

St Germain Hugo Spritz 10.95

Elderflower liqueur with prosecco and soda for a floral and fragrant serve.

Aperol Spritz 10.95

An Italian favourite, Aperol topped with prosecco and soda.

Sarti Spritz 10.95

Sicilian blood orange, passionfruit and mango, topped with prosecco and soda.

SHOOTERS

Mix and match any 12 shooters 39.95

Short Island 4.50

A sharp quick hit of your favourite classic cocktail. Vodka, Rum, Triple Sec, Gin, Tequila.

Baby Guinness 4.50

A layered shooter with Kahlúa and Baileys.

Birthday Cake 4.50

Bailey, Licor 43 and grenadine.

B52 4.50

Baileys layered with Kahlua and orange liqueur.

Mix and match 2-4-1 on all Cocktails | Sunday - Thursday All Day. Friday until 8pm

CLASSICS



Classic Margarita 12.95

The ultimate margarita with Cazadores Blanco tequila, triple sec and lime.



Old Fashioned 12.50

A timeless mix of bourbon whiskey, bitters and sugar, stirred to perfection.



Piña Colada 12.95

A tropical favourite blending coconut rum, cream of coconut and pineapple juice, offering a sun soaked flavour.



Paloma 14.95

Patron Reposado, lime and grapefruit soda make this a bright and bubbly mix.



Long Island Iced Tea 12.95

A strong and layered cocktail blending multiple spirits, lemon and Pepsi for a striking flavour.



New York Sour 13.50

Effortlessly sophisticated, a bold mix of Woodford Reserve, lemon and red wine.



Nyla's Margarita 14.95

An elevated version of your favourite with Patron Silver, served on the rocks.



Pornstar Martini 12.95

The modern classic, a delicious blend of vanilla vodka and passionfruit flavours. Served with a shot of prosecco.



Espresso Martini 12.95

A bold and invigorating cocktail shaken with Eristoff vodka, coffee liqueur, espresso and a hint of vanilla for a smooth finish.

NYLA'S SIGNATURES



Goose & Juice 13.95

A mix of Grey Goose vodka with raspberry and vanilla, topped with lemonade for a light, fruity twist.



Feeling Spicy, Honey? 13.95

A sweeter twist on a spicy margarita with Cazcabel Honey and Tabasco.



Flat White Martini 12.50

A decadent blend of Eristoff vodka, Kahlua, fresh espresso and Baileys. Offering a creamy twist on a classic.



Winter Coat 12.95

A rich blend of Bacardi Negra & vanilla liqueur, topped with a toasted marshmallow sure to keep you cozy.



Miso Sweet 13.45

House made miso caramel shaken with Bacardi Caribbean Spiced rum and vanilla vodka.



Chocolate Covered Strawberry 13.45

Bombay Sapphire gin & strawberry topped with a velvety white chocolate foam.



Cherry Pepsi Margarita 12.95

Amaretto and cherry syrup bring a delightfully sweet twist on this Cazadores Blanco staple.



Yorkshire Rose 12.50

A must for every girls night out. Grey Goose Le Citron and rose wine stirred with a splash of cranberry.



Razz-matazz 12.50

A blend of Bacardi Raspberry and coconut flavours for a sweet kick.

nyla's

We'd love to hear your feedback on your visit to Nyla's. Scan our QR code to leave us a review.



Fancy something not listed? Ask your bartender for all your old favourites including Negroni/Cosmopolitan/Tequila Sunrise...