

Phantom



Diners

Authentic Middle Eastern Cuisine & Traditional Belly-dancing

Wow! What a great addition to the Palm Beach dining scene... thank you, **Roy Assad** for bringing your fantastic restaurant for our eating and entertainment pleasure! Located at the northeast corner of Datura and South Dixie in the heart of West Palm Beach, **Leila** fills a void with authentic **Middle Eastern** cuisine, traditional music and delightful belly dancers. **Leila** is the place to enjoy a great night out and impress even the most hard-to-please person you know with fantastic food, service, atmosphere and entertainment. We now have a new place to take family and friends or business associates for a power lunch or dinner.

Leila embraces the theory that simple is elegant, with rich blue walls, contemporary soft lighting, crisp white table linens, comfortable booth and table seating and a well-stocked wine bar. The highly professional staff wear color-coordinated blue shirts that complement the rich interior color, and provide timely, knowledgeable and friendly service. Alfresco dining is also available in the courtyard, where you can dine under the stars in semi-seclusion surrounded by palm trees. You can even smoke an *arguileh* (water pipe) to really set the

The Phantoms visit

LEILA

120 S. Dixie Highway at Datura,
West Palm Beach • 561-659-7373

mood. **Leila** leaves nothing to chance or imitation, including the music of the night by **Joe Zeytoonian**, who sang while playing the oud, a Middle Eastern lute, while **Myriam Eli** belly-dances her way from table to table, inside and out.

We love to start our dining experience with something different, and the **warm pita bread and olives** fit the bill perfectly, in fact with our second refill of bread, we also ordered **hommous** (smooth chickpea pate) and **baba ghanous** (smoked eggplant dip), very tasty and traditional appetizers, both reasonably priced at \$7. We happen to love another Middle Eastern specialty, **falafel**, which consists of ground chickpeas, onion, sesame seeds and spices... this time we tried it on a freshly cut salad (\$10). Other appetizers to try: **mishwieh** (grilled haloumi cheese), **koosa b dibs rumman** (fresh zucchini with pomegranate molasses) and **basterma** (Armenian spiced beef) sliced thin with flavors of cumin... and there's lots more on the menu.

Dinner entrees are served with a delicious side of rice with vermicelli or the absolute best-tasting **jewelled couscous salad** with bits of almond and golden raisins... We usually don't mention side dishes but **Leila's** couscous deserves a special mention... It's the best! Now to the entrees — we shared the **mixed grill for two** (\$42) one of their signature dishes, steak

and lamb kebabs seasoned to perfection along with garlic-grilled shrimp an excellent combination to tantalize your taste buds! Added to this was a huge helping of freshly grilled vegetables. Our guests ordered the evening's special, **fired-grilled lobster tail** (\$29) a succulent nine ounces, and shrimp kebab (\$23) six grilled jumbo prawns with garlic lemon and parsley.

For dessert, we recommend the **Dessert Tour** (\$21) which combines k'naffe, a sweet cheese dish drizzled with orange blossom syrup; the best pistachio-dusted boozza, a velvety vanilla ice cream smothered in crushed pistachios; namoura, an incredibly delicious semolina coconut cake; and fresh baked baklava, a strudel-like pastry with pistachios and honey.

Leila is open for both lunch and dinner. For reservations, call (561) 659-7373, and please tell them that Joe & Kathryn, the Phantoms, highly recommended their four-star cuisine and entertainment.

Joe & Kathryn, the Phantoms, are freelance dining, hotel, travel and entertainment writers for the Town-Crier newspaper, Seabreeze Publications and OUT2.com. Comments and recommendations are welcome at: ThePhantomDiners@aol.com or call (561) 309-4406.