

## COLD MEZZES

Hummus - V

£5.50

Fresh blend of chick peas, sesame paste, seasoned with lemon juice and olive oil.

Vine leaves - V

£6.50

Steamed vine leaves stuffed with rice, tomatoes, parsley, mint, lemon juice and olive oil.

Hummus Coriander - V

£6.95

Hummus topped with parsley coriander and green chili.

Spicy Cheese - V

£6.95

Homemade spicy cheese mixed with tomatoes, onions, parsley and olive oil.

Tabbouleh - V - G

£6.95

Chopped parsley, tomatoes, onions, crushed wheat, Mint, lemon juice and olive oil.

Aubergine village - V - G

£6.95

Char grilled Aubergine with red pepper, spring onions, lemon, parsley mint and olive oil.

Jaigik - V

£7.00

Homemade yoghurt mixed with cucumber, flavored with mint and sea salt.

Aubergine Purée - V

£7.50

Char-Grilled aubergines blended with garlic, sesame paste and lemon juice.

## HOT MEZZES

Chicken Wings Provençale

£6.00

Grilled chicken wings sautéed in garlic and coriander sauce.

Spicy Potatoes - V

£6.50

Diced potatoes cubes pan fried with garlic, coriander, capsicum, chillies, and virgin olive oil.

Crispy Cheese V-G

£6.95

Filo pastry stuffed with a mixture of Halloumi, feta and Kashkaval, onions and herbs.

Fatayer - V - G

£6.95

Baked pastry stuffed with spinach, tomatoes, onions, sumac and olive oil.

Layalina chicken liver

£6.95

Sautéed chicken liver with shallots, capsicum, tomato, flambéed with lemon and pomegranate molasse.

Calamari - G

£7.50

Deep fried Calamari buttered in black sesame

Tajin Fish - N

£7.50

Roast fish fillet served on a bed of onions, sesame paste, lemon and orange sauce.

Spicy Fish - N

£7.50

Roast fish fillet topped with tomatoes, spicy chilly sauce and nuts.

Falafel - V

£6.95

Croquettes made of chick peas, fava beans, coriander, garlic, chili and spices.

Chicken Wings

£6.95

Marinated with garlic and lemon juice served grilled.

Kebbe Laktine - V-G

£7.50

Mushed yellow pumpkin and crushed wheat shell stuffed with sultana spinach and coriander.

Makanek N

£7.50

Homemade lamb sausages with pine nuts, dry coriander and spices flambéed with lemon.

Soujok

£7.50

Homemade spicy lamb sausages with garlic, spices flambéed with lemon juice and tomatoes.

Half-Moon Lamb - G

£7.50

Pastry stuffed with minced lamb, onions and chef's special spices.

Kebbe - G

£7.50

Minced lamb and crushed wheat shell stuffed with minced lamb, onions and chef's special spices.

Sautéed prawns - V

£8.00

Prawns sautéed with garlic, lemon, mushrooms and coriander

Hummus Lamb - N

£9.25

Hummus topped with slices of diced lamb fillet sautéed with chef's special spices and pine nuts.

Cheese and Zaatar Manakish (Lebanese Pizza) 12" - V-G

£11.95

Baked Homemade Dough topped with cheese, wild oregano, thyme, sesame seeds, olive oil tomatoes.

Lamb Manakish 8" (Lebanese Pizza) - G

£9.25

Baked Homemade Dough topped with marinated minced lamb loin, fresh tomato, parsley, capsicums, thyme and flavored with chef's special spices.

#### SALADS

Fattoush Salad - V-G

£7.50

Lettuce, cherry tomatoes, cucumber, mint, radish seasoned with olive oil vinaigrette and topped with roasted Lebanese bread.

Lebanese Village Salad - V

£9.00

Baby field greens, cherry tomatoes, cucumbers, olives, feta, fresh peppers and pomegranate.

Chicken Salad

£9.00

Green leaves, cherry tomatoes, cucumber, nuts topped with grilled chicken fillet.

#### SOUPS

Lentil Soup

£6.95

Yellow lentils soup flavored with cumin

Chicken Soup

£7.95

Traditional chicken Soup with vermicelli & veg

#### COLD MEZZES

Hummus

£5.50

Fresh blend of chick peas, sesame paste, seasoned with lemon juice and olive oil.

## VEGETARIAN DISHES

Aubergine Gratiné

£13.95

Baked aubergine, asparagus, potatoes, chick peas and plum tomato sauce topped with cheese.

Aubergine Musakaat

£13.95

Baked aubergine, chick peas, tomatoes and onions served with rice.

## MEAT DISHES

BBQ Kafta

£17.50

Charcoal grilled minced lamb skewers flavored with onions parsley and spices, served with rice and seasonal vegetables.

Spicy Kafta

£18.50

Kafta topped with spicy smoked tomato sauce, served with rice and seasonal vegetables.

BBQ Shish Taouk

£19.95

Marinated chicken breast cubes ,charcoal grilled, served with rice and seasonal vegetables.

BBQ Baby chicken

£20.95

Marinated half a boneless chicken charcoal grilled, served with rice and seasonal vegetables

Rib Eye Steak

£21.95

Heart of rib eyes steak served on a bed of vegetables with virgin olive oil and rosemary.

Layalina grilled cutlets

£21.95

Marinated lamb chops, served on a bed of vegetables with virgin olive oil and rosemary.

Lamb Shank

£21.95

Cooked lamb leg with tomatoes, mushrooms, bay leaves, rosemary, thyme and oregano.

Lamb Skewers

£23.95

Grilled marinated lamb cubes on the skewer, served with rice and seasonal vegetables.

Meat Merge Platter

£26.95

Mixed grill of Kofta, shish Taouk, lamb cubes and cutlets, served with rice and seasonal vegetables.

## FISH DISHES

Roast Fish

£19.00

Roast white fish fillet served with brown rice, sesame paste, brown sauce and fried onions.

Sea Bass Saffron

£21.50

Sea bass fillet sautéed with lemon and saffron sauce, served with seasonal vegetables.

King prawns

£22.95

Grilled marinated king prawns with lemon, dill, thyme sauce and virgin olive oil, served with seasonal vegetables.

## DESSERTS

Layalina Mouhalabiah N

£6.00

Pistachio cake topped with milk and rice pudding garnished with honey and nuts.

Cheese Honey

£6.00

Cheese honey roll filled with ashta clotted cream served with syrup and pistachios.

Baklawas G-N

£5.50

Layered puffs stuffed with nuts and topped with honey and rosewater.

Season Fruits

£8.50

2 people

Season Fruits

£14.00

4 people