

Layalina

Modern Lebanese

“Our nights”

Our Guests safety remains our top Priority, so we have introduced new procedures to keep you and our team protected. We have increased the frequency of sanitation and disinfection. We use cleaning products that are certified to be active against COVID-19, it has long-lasting effect, up to 14 days on hard surfaces. Introduced Temperature checks prior entering the premises, individual hand sanitisers, and vac packed cutlery sets. New floor plan, with social distancing in mind also introduced at Layalina. QR CODE MENU replaced our printed menus. Contactless pick up and delivery is available via website.

“Layalina” comes from a beautiful Arabic word meaning “Our Nights”

Nothing brings people together like good food! At Layalina we bring the Lebanese spirit and culture through our food. The abundance of spices that we season our food with will bring up the character of it and add a new flavour to your palate. Lebanese food is made to share! Share the food, share the memories, share the great taste! Our food is simple, homemade and always delivered with a smile!

BREAKFAST

Enjoy a typical Lebanese Breakfast at Layalina Monday to Saturday served between 9 in the morning and 12 noon!

MEZZA

TABBOULEH (VG) £7.50
Chopped parsley, tomatoes, onions, crushed wheat, mint, lemon juice and olive oil

HUMMUS (VG) (GF) £6.50
Fresh blend of chick peas, sesame paste, seasoned with lemon juice, olive oil and parsley

HUMMUS CORIANDER/SPICY(VG)(GF) £7.50
Hummus topped with parsley, coriander, green chilli & cumin

MOUTABEL (VG) (GF) £7.50
Char-Grilled aubergines blended with garlic, sesame paste and lemon juice

VINE LEAVES (VG) (GF) £7.50
Steamed vine leaves stuffed with rice, tomatoes, parsley, mint, lemon juice & olive oil

AUBERGINE VILLAGE/RAHEB(VG)(GF) £7.50
Char-Grilled aubergines with red pepper, spring onions, diced tomatoes, lemon, parsley, mint & olive oil

SOFT CHEESE (LABNEH) (V)(D)(GF) £6.50
Homemade white creamy cheese served with or without garlic topped with olive oil

SPICY CHEESE/SHANKLISH(V)(D)(GF) £7.50
Homemade spicy cheese mixed with tomatoes, onions, parsley and olive oil

JAIGIK (V)(D)(GF) £7.50
Homemade yoghurt mixed with cucumber, flavoured with mint and sea salt

BASTORMA (GF) £8.50
Homemade cured beef marinated with garlic, preserved in fenugreek paprika

SALADS

FATTOUSH SALAD (VG) £8.00
Lettuce, cherry tomatoes, cucumber, mint, radish seasoned with olive oil vinaigrette and topped with roasted Lebanese bread

LEBANESE VILLAGE SALAD(V)(D)(GF) £9.50
Baby field greens, cherry tomatoes, cucumbers, olives, feta, fresh peppers and pomegranate

CHICKEN SALAD (GF) £11.50
Green leaves, cherry tomatoes, cucumber with sesame seeds and wild oregano, topped with grilled chicken fillet

SOUPS

TODAY'S SPECIAL £6.50
Please ask your waiter.

CHICKEN WINGS PROVENCE £7.00
Fried chicken wings sauteed in garlic, lemon and coriander sauce

SPICY POTATOES (VG) (GF) £7.00
Diced potatoes cubed pan fried with garlic, coriander, capsicum & chillies

FALAFEL (VG) (GF) £7.00
Beans croquettes made of chick peas, fava beans, coriander, garlic, chilly and tahini

FATAYER (VG) (N) £7.00
Homemade baked pastry stuffed with spinach, tomatoes, onions, sumac & olive oil

CHICKEN WINGS (GF) £7.00
Marinated with garlic and lemon juice served grilled

CRISPY CHEESE (V) £7.50
Filo pastry stuffed with a mixture of halloumi, feta and kashkaval cheese, onions and herbs

LAYALINA CHICKEN LIVER (GF) £8.00
Sauteed chicken liver with shallots, capsicum, tomato, flambéed with lemon and pomegranate molasse

CALAMARI (D) £8.00
Deep fried calamari gently pass into black sesame batter, topped with lime flakes and rock salt

HALLOUMI GRILLED (V) (D) (GF) £8.00
Char-grilled halloumi cheese topped with sesame seeds and extra virgin olive oil

MAKANEK (N) (GF) £8.00
Homemade lamb sausages with dry coriander and spices, flambéed with lemon

SOUJOK (N) (GF) £8.00
Homemade spicy lamb sausages with garlic, spices, flambéed with chilli and tomatoes

SAMBOUSEK LAMB £8.00
Pastry stuffed with minced lamb, onions and chef's special spices

KEBBEH (N) £8.00
Crushed wheat shell stuffed with minced lamb, onions and chef's special spices

HUMMUS LAMB (N) (GF) £9.00
Hummus topped with diced lamb fillet, sauteed with chef's special spices and pine nuts

WE DELIVER
ORDER VIA
LAYALINADELI.CO.UK
or
LAYALINA.CO.UK

STEWES

BAMIAH (GF) £16.00
Okra cooked with tender lamb cubes, tomato onions and served with rice

MOUSAKAA (VG) (GF) £14.50
Baked aubergine, chick peas, tomatoes and onions served with rice

CHEF'S SPECIAL

LAYALINA LAMB SHANK (N) (GF) £21.50
Slowly cooked lamb shank with tomatoes, mushrooms and mixed herbs

GRILL, BAKE, SHAWARMA

LAYALINA CHICKEN RICE (N) (GF) £19.50
Traditionally cooked saffron basmati rice with chicken, herbs, cashew nuts, rose water and sultanas

BABY CHICKEN £18.00
Half of marinated boneless free range chicken, charcoal grilled

SPICY KAFTA £18.50
Kafta topped with spicy smoked tomato sauce

SHISH TAOUK £19.00
Charcoal grilled skewers of marinated chicken cubes, served with garlic & chilli sauce

KAFTA £18.00
Charcoal grilled minced lamb skewers flavoured with onions, parsley and spices

LAMB SKEWERS £21.00
Marinated lamb cubes grilled on a skewer

MEAT MERGE PLATTER £24.00
Mixed grill of kafta, shish taouk, lamb cubes and cutlets

LAYALINA GRILLED CUTLETS £22.00
Grilled Marinated Lamb Chops

CHICKEN SHAWARMA NEW £18.50
Thinly sliced marinated and grilled chicken, served with lettuce, tomato, cucumber, mint salad, grilled tomato, bread, garlic and chilli sauces

LAMB SHAWARMA NEW £19.50
Thinly sliced marinated and sauteed lamb fillet, served with grilled tomato, onion, sumac parsley salad, homemade pickles, bread, tahini and chilli sauces.

SIDES

MIXED SALAD (VG) (GF) £4.00

ORGANIC POTATO WEDGES(VG) (GF) £4.50

VEGETABLES (VG) (GF) £4.50

RICE (VG) (GF) £4.00

BREAD (VG) £3.00

FISH & SEAFOOD

ROAST FISH/SAYADIEH (N) (GF) £19.00
Roast white fish fillet served with brown rice, sesame paste, brown sauce, nuts and fried onions

SEA BASS SAFFRON (GF) £21.50
Sea bass fillet sauteed with lemon and saffron sauce, served on the bed of steamed kale

KING PRAWNS (GF) £22.00
Grilled marinated king prawns with lemon & dill sauce and finished with virgin olive oil

NEW ON THE MENU WRAPS

SERVED IN A FRESHLY BAKED LEBANESE BREAD WRAPPED WITH SALAD AND SAUCE

FALAFEL (VG) £5.50
Falafels with tahini sauce, parsley, fresh tomato and homemade pickles

HALLOUMI (V) (D) £6.50
Chargrilled halloumi cheese, fresh tomato, cucumber, mint leaves, olives, sesame seeds

CHICKEN SHAWARMA £6.50
Thinly sliced marinated and grilled chicken, garlic sauce, fresh tomato, lettuce, homemade pickles

LAMB SHAWARMA £6.50
Thinly sliced marinated and sauteed lamb fillet, tahini sauce, fresh tomato, parsley, onions, sumac, homemade pickles

SHISH TAOUK £6.50
Charcoal grilled skewers of marinated chicken cubes, garlic sauce, lettuce, fresh tomato, homemade pickles

LAMB CUBES £6.50
Marinated lamb cubes grilled on a skewer, hummus, parsley, homemade pickles, fresh tomato, onions, sumac

KAFTA £6.50
Chargrilled minced lamb skewers, hummus, fresh tomato, onions, sumac, parsley, pickles

SOUJOK (N) £6.50
Homemade spicy lamb sausages with garlic, spices, hummus, fresh tomato, pickles

MAKANEK (N) £6.50
Homemade lamb sausages, hummus, fresh tomato, homemade pickles

LEBANESE PIZZA

PLEASE SEE OUR LEBANESE PIZZA MENU

WE HAVE A WIDE VARIETY OF LEBANESE BAKERY/MANAKISH

(GF) OPTIONS AVAILABLE

A discretionary 12.5% Service charge will be added to your bill

Please inform our staff for any allergies (VG) suitable for vegan | (V) Suitable for vegetarians | (GF) Gluten Free | (D) Contain Dairy | (N) Contain nuts

Whilst we and our ingredients' suppliers take precautions, we cannot guarantee that any product is free from allergens due to the risk of cross-contamination.

Our restaurants are busy working environments and there is a risk of cross-contamination between dishes.