



LAYALINA

Set Menus | 2 course £22 | 3 course £27



MEZZE

Hummus

Chickpea purée, sesame paste, garlic, lemon, evoo, hearth-baked pita

Vine leaves

Egyptian rice, tomato, mint, lemon, parsley oil, tomato fondue

Falafel

Chickpea & fava croquettes, tahini sauce

Battata harra

Crispy potatoes, aleppo chili, coriander, zhoug

Spiced lentil soup

Crispy onions, rocket oil

Chicken wings

Char-grilled w. lemon, garlic, sumac garlic whip

Cheese rolls

Crisp pastry, halloumi, feta, kashkaval, roasted capsicum sauce

Grilled halloumi

Heirloom cherry tomato, rocca oil, charred spring onion

Moutabal

Charred aubergine purée, sesame paste, lemon, garlic, evoo, hearth-baked pita



MAINS

Chicken shish taouk

Marinated chicken breast, freekeh, lebanese pickles, garlic whip

Spice-roasted breast of duck (+£4 supplement)

Sour cherries, yoghurt, freekeh, roasted pumpkin, chard

Shawarma-spiced chicken thighs

Freekeh, roasted tomato, garlic whip

Portobello shawarma

Pumpkin freekeh, tahini, roasted tomato, vegetables

Shawarma-spiced beef bavette steak (+£4 supplement)

Roasted tomato, parsley & radish, sumac, crispy onion, bay leaf potatoes

Aleppo chili grilled beef

Freekeh, wild rocket, roasted capsicums, coriander zhoug

Roast cod sayadieh

Burnt onion rice, tarator, pine nuts, caramelised onion



DESSERTS

Roasted Pear Crumble

Cardamom roasted pear, oat crumble, spiced pear frozen oat milk, pomegranate

Znoud el Sit

Crisp pastry, clotted cream, pistachio crumbs, orange blossom water, pistachio cream

Honey Frozen Yogurt

Chocolate Ice Cream

This menu is only redeemable when making a booking with us and is subject to small changes dependent on product availability. All prices include VAT and a discretionary 12.5% service charge will be added to your final bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.