



FOR THE TABLE TO SHARE

Serves four generously | 24h pre-order required

Slow-roasted whole lamb shoulder 105

Zaatar-crust w. freekeh, roasted
tomato, spicy coriander zhoug



SIDES

Saffron rice 3.5

Mixed salad 3.5

Freekeh roasted pumpkin chard 4.5

Potato wedges 3.5

Broad beans 4

Homemade pita bread 2

DESSERTS

All made in-house at Layalina

Roasted pear crumble

8.5

Cardamom roasted pear, spiced oat crumble, roasted pear freeze, carob molasses

Kataifi cream nest

8

Spun pastry, semolina cream, sesame crunch, rose, pistachio

Znoud el Sit

8

Ashta & pistachio rolls, pistachio tahini, pistachio crumbles

Death by chocolate

8.5

Chocolate moelleux, chocolate bar, deep chocolate ice cream

Chocolate ice cream

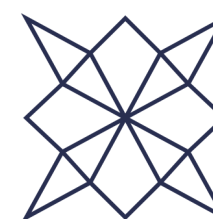
5.5

Deep chocolate ice cream, chocolate bar, candied orange rind

Honey frozen yoghurt

5.5

Honey frozen yoghurt, fresh honey, rose petals



LAYALINA

A LA CARTE & DESSERTS

COLD MEZZE

Please note that all cold mezze are vegan

Hummus Chickpea purée, sesame paste, garlic, lemon, evoo, hearth-baked pita w. spicy coriander zhoug , add 1	6.5
Tabbouleh Chopped parsley, tomato, mint, lemon, evoo	7.5
Moutabal Charred aubergine purée, sesame paste, lemon, garlic, evoo, hearth-baked pita	7
Vine leaves Egyptian rice, tomato, mint, lemon, parsley oil, tomato fondue	6.5
Bamia Tiny okra, tomato, garlic, allspice, coriander, evoo	7.5
Mouhamarah Spicy roasted red capsicum purée, walnuts, lemon, evoo, hearth-baked pita	7.5
Dip sampler Hummus, moutabal, mouhamarah, hearth-baked pita	8.5
Moussaka Grilled aubergines, chickpeas, tomato, dried mint	7.5

HOT MEZZE

Falafel Chickpea & fava croquettes, tahini sauce	6.5
Cheese rolls Crisp pastry, halloumi, feta, kashkaval, roasted capsicum sauce	7
Chicken wings Char-grilled w. lemon, garlic, sumac garlic whip	8.5
Grilled halloumi Heirloom cherry tomato, rocca oil, charred spring onion	9.5
Crispy calamari Zaatar, pickled chilis, parsley, charred lemon	9.5
Battata harra Crispy potatoes, aleppo chili, coriander, zhoug	6.5
Kibbeh Bulghur wheat shell, minced lamb, pomegranate molasses, pine nuts	8.5
Grilled aubergines Goat yogurt, aleppo chili oil, coriander	6.5
Seared scallops Cardamon, arnabeet, roasted capsicum sauce, sultanas	14.5
Spiced chicken livers Garlic, spring onion, pomegranate	8.5
Helyoun Roasted asparagus, tahini, maldon salt, sumac	8.5
Soujouk Housemade beef sausage, tomato, pomegranate molasses	8.5
Soup of the day Ask you waiter for the details	7

All prices include VAT and a discretionary 12.5% service charge will be added to your 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

GRILLS & MAINS

Shawarma-spiced chicken thighs Freekeh, roasted tomato, garlic whip	19.5
Grilled whole boneless sea bass Fennel, preserved lemon, green olives, bay leaf potatoes	24
Shawarma-spiced beef bavette steak Roasted tomato, parsley & radish, sumac, caramelised onion, zaatar butter, bay leaf potatoes	22
Braised lamb shank Spiced moughrabieh, kale, woody herb jus	25
Spice-roasted breast of duck Sour cherries, yoghurt, freekeh, roasted pumpkin, chard	26
Skewered lamb fillet Freekeh, tahini	26
Kataifi prawns Charred aubergine purée, pomegranate	21.5
Spice-roasted rack of lamb Roasted tomato, green herb pesto	30
Chicken shish taouk Marinated chicken breast, lebanese pickles, garlic whip	19
Roast cod sayadieh Burnt onion rice, tarator, pine nuts, caramelised onion	23
Mixed grill Freekeh, roasted tomato, zhoug, garlic whip, roasted capsicum sauce	33
Portobello shawarma Pumpkin freekeh, tahini, roasted tomato, vegetables	17

SALADS

Aleppo chili grilled beef Freekeh, wild rocket, roasted capsicums, coriander zhoug	14
Rocca & roasted beetroot Pear, walnut tarator	10
Zaatar grilled chicken Rice & lentils, kale, crispy caramelised onion, pomegranate	12
Duck qawarma salad Chicory, grilled peach, walnuts, sun-dried fig vinaigrette	14
Fettoush salad Little gem, tomato, cucumber, radish, mixed summer herbs, sumac, lemon, evoo, pita crisps	10.5

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