



FOR THE TABLE TO SHARE

Serves four generously | 24h pre-order required

Slow-roasted whole lamb shoulder 125

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



SIDES

Lebanese vermicelli rice 4

Mixed salad 4

Freekeh roasted pumpkin chard 4

Crispy potatoes 4

Homemade pita bread 3

DESSERTS

All made in-house at Layalina

Roasted pear crumble

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

9.5

Kataifi cream nest

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

9

Znoud el Sit

Ashta & pistachio rolls, pistachio tahini, pistachio crumbles

9

Chocolate ice cream

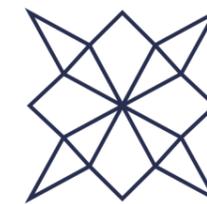
Deep chocolate ice cream, chocolate bar, candied orange rind

5.5

Honey frozen yoghurt

Honey frozen yoghurt, fresh honey, rose petals

5.5



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	8
Hummus w. meat Creamy hummus, spiced lamb fillet, pine nuts	14
Tabbouleh Chopped parsley, tomato, mint, lemon, evoo	9
Moutabal Charred aubergine purée, sesame paste, lemon, garlic, evoo, hearth-baked pita	9
Bamia Tiny okra, tomato, garlic, allspice, coriander, evoo	9
Vine leaves Egyptian rice, tomato, mint, lemon, parsley oil, tomato fondue	9.5
Mouhamarah Spicy roasted red capsicum purée, walnuts, lemon, evoo, hearth-baked pita	9
Dip sampler Hummus, moutabal, mouhamarah, hearth-baked pita	10
Moussaka Grilled aubergines, chickpeas, tomato, dried mint	9

HOT MEZZE

Soup of the day Please ask your server	8
Falafel Chickpea & fava croquettes, tahini sauce	8.5
Cheese rolls Crisp pastry, halloumi, feta, kashkaval, roasted capsicum sauce	8.5
Chicken wings Char-grilled w. lemon, garlic, sumac garlic whip	9.5
Grilled halloumi Heirloom cherry tomato, rocca oil, charred spring onion	10.5
Crispy calamari Zaatar, pickled chilis, parsley, charred lemon	14
Battata harra Crispy potatoes, aleppo chili, coriander, zhoug	8.5
Kibbeh Bulghur wheat shell, minced lamb, pomegranate molasses, pine nuts	9.5
Spiced chicken livers Garlic, spring onion, pomegranate	10
Soujouk Housemade beef sausage, tomato, pomegranate molasses	10.5
Sambousek Crispy pastry, lamb mince & pine nuts, roasted capiscum sauce	8.5
Grilled aubergines Goat yoghurt, Aleppo chilli oil, pita crisps, coriander	8.5

GRILLS & MAINS

Shawarma-spiced chicken thighs Freekeh, roasted tomato, garlic whip	21
Grilled whole boneless sea bass Fennel, preserved lemon, green olives, bay leaf potatoes	28
Shawarma-spiced beef bavette steak Roasted tomato, parsley & radish, sumac, caramelised onion, zaatar butter, bay leaf potatoes	29
Braised lamb shank Spiced moughrabieh, kale, woody herb jus	30
Spice-roasted breast of duck Sour cherries, yoghurt, freekeh, roasted pumpkin, chard	28
Skewered lamb fillet Freekeh, tahini	31
Spice-roasted rack of lamb Roasted tomato, green herb pesto	39
Chicken shish taouk Marinated chicken breast, lebanese pickles, garlic whip	26
Roast cod sayadieh Burnt onion rice, tarator, pine nuts, caramelised onion	28
Mixed grill Freekeh, roasted tomato, zhoug, garlic whip, roasted capsicum sauce	38
Portobello shawarma Pumpkin freekeh, tahini, roasted tomato, vegetables	21
Grilled kafta Spiced lamb mince skewers, freekeh, tahini	27
Sumac prawns Charred aubergine purée, pomegranate	28

SALADS

Aleppo chili grilled beef Freekeh, wild rocket, roasted capsicums, coriander zhoug	19
Rocca & roasted beetroot Pear, walnut tarator	12
Zaatar grilled chicken Rice & lentils, kale, crispy caramelised onion, pomegranate	15
Winter salad Spice-roasted pumpkin, feta cheese, fennel, orange, pomegranate, wild rocket	12
Fettoush salad Little gem, tomato, cucumber, radish, mixed summer herbs, sumac, lemon, evoo, pita crisps	13