

**COLD MEZZE***please note that all cold mezze are vegan*

<b>hummus</b> chickpea purée, sesame paste, garlic, lemon, evoo, hearth-baked pita <b>w. spicy coriander zhoug, add 1</b>	<b>6</b>
<b>tabbouleh</b> chopped parsley, tomato, mint, lemon, evoo	<b>7</b>
<b>moutabal</b> charred aubergine purée, sesame paste, lemon, garlic, evoo, hearth-baked pita	<b>6.5</b>
<b>vine leaves</b> Egyptian rice, tomato, mint, lemon, parsley oil, tomato fondue	<b>6</b>
<b>raheb</b> coarse charred aubergine, capsicum, tomato, herbs, lemon, evoo	<b>6</b>
<b>mouhamarah</b> spicy roasted red capsicum purée, walnuts, lemon, evoo, hearth-baked pita	<b>8</b>
<b>dip sampler</b> hummus, moutabal, mouhamarah, hearth-baked pita	<b>9</b>
<b>braised hindbé</b> crispy onion, pomegranate, charred lemon	<b>9</b>

**HOT MEZZE**

<b>falafel</b> chickpea & fava croquettes, tahini sauce	<b>6.5</b>
<b>cheese rolls</b> crisp pastry, halloumi, feta, kashkaval, roasted capsicum sauce	<b>5</b>
<b>chicken wings</b> char-grilled w. lemon, garlic, sumac garlic whip	<b>11</b>
<b>grilled halloumi</b> pumpkin five ways, pomegranate	<b>9</b>
<b>crispy calamari</b> zaatar, pickled chilis, parsley, charred lemon	<b>13.5</b>
<b>battata harra</b> crispy potatoes, aleppo chili, coriander, zhoug	<b>5.5</b>
<b>kibbeh</b> bulghur wheat shell, minced lamb, pomegranate molasses, pine nuts	<b>8.5</b>
<b>arnabeet</b> roasted cauliflower, tahini "snow"	<b>7.5</b>
<b>grilled aubergines</b> goat yogurt, aleppo chili oil, coriander	<b>6.5</b>
<b>seared scallops</b> cardamon, arnabeet, roasted capsicum sauce, sultanas	<b>15</b>

**SIDES all 3.5**

<b>saffron rice</b>	<b>crispy potatoes</b>
<b>mixed salad</b>	<b>broad beans</b>
<b>freekeh roasted pumpkin chard</b>	

**FOR THE TABLE TO SHARE***serves four generously | 24h pre-order required*

**slow-roasted whole lamb shoulder 119**  
zaatar-crust w. freekeh, roasted tomato, spicy coriander zhoug

**GRILLS & MAINS**

<b>grilled whole boneless sea bass</b> fennel, preserved lemon, green olives, bay leaf potatoes	<b>28</b>
<b>shawarma-spiced beef bavette steak</b> roasted tomato, parsley & radish, sumac, caramelized onion, zaatar butter, bay leaf potatoes	<b>29</b>
<b>braised lamb shank</b> spiced moughrabieh, kale, woody herb jus	<b>25</b>
<b>spice-roasted breast of duck</b> sour cherries, yoghurt, freekeh, roasted pumpkin, chard	<b>28</b>
<b>skewered lamb fillet</b> freekeh, tahini	<b>29</b>
<b>kataifi prawns</b> charred aubergine purée, pomegranate	<b>26</b>
<b>spice-roasted rack of lamb</b> roasted tomato, green herb pesto	<b>42</b>
<b>chicken shish taouk</b> marinated chicken thighs, lebanese pickles, garlic whip	<b>24</b>
<b>grilled octopus</b> green broad beans, preserved lemon, mint, crispy capers, pomegranate, coriander zhoug	<b>34</b>
<b>mixed grill</b> freekeh, roasted tomato, zhoug, garlic whip, roasted capsicum sauce	<b>36</b>
<b>shawarma-spiced chicken thighs</b> freekeh, roasted tomato, garlic whip	<b>18</b>

**SALADS**

<b>aleppo chili grilled beef</b> freekeh, wild rocket, roasted capsicums, coriander zhoug	<b>18</b>
<b>rocca &amp; roasted beetroot</b> pear, walnut tarator	<b>10</b>
<b>zaatar grilled chicken</b> rice & lentils, kale, crispy caramelized onion, pomegranate	<b>13</b>
<b>winter salad</b> spice-roasted pumpkin, fennel, orange, pomegranate, wild rocket	<b>12</b>
<b>fettoush salad</b> little gem, tomato, cucumber, radish, mixed summer herbs, sumac, lemon, evoo, pita crisps	<b>11.5</b>

# LAYALINA DICTIONARY

*because it is always cool to learn something new*

## aleppo pepper

a fairly coarsely ground red chili originating in northern Syria near the city of Aleppo (Hallab). it has a complex, fruity flavour and is available in hot and mild versions. we use the hot version, but it is still pretty mild as far as hot chilis go.

## arnabeet

arnabeet is the Arabic word for cauliflower

## batata harra

batata harra quite literally means "spicy potatoes" in Arabic. although made in many different versions, they are all mildly spicy, contain fresh coriander, and are meant to be eaten with a squeeze of lemon.

## bavette

bavette is the French name for a cut of beef that comes from the skirt and also goes by the name of "flank". although not as well known as some other cuts, it is juicy, richly flavoured and tender. often called a "butcher's steak" from the fact that it was in the past taken home for the butcher to feed his family.

## biwaz

a parsley, radish and sometimes onion "salad" flavored with sumac and used traditionally as a condiment in meat shawarma, kafta and falafel wraps.

## bulghur wheat

also referred to as "cracked wheat" or "borghol", it is a type of wheat groats made from par-cooked wheat berries, and is available in both coarse and fine varieties, as well as in white or brown colours, each with their own specific uses. all varieties contain gluten.

## chiffonade

the term to describe something cut into fine ribbons.

## concasse

the term to describe something cut into very small dice.

## EVOO

Extra Virgin Olive Oil

## freekeh

another type of wheat groats traditionally produced from a land-race of wheat native to Lebanon's Bekaa valley known as "salamouneh". it has been cultivated for over 10,000 years, and was the grain that fed the Roman empire. it is unique in that the wheat is cut while still green, and the straw and chaff are removed by setting the wheat on fire, lending a rich, toasty and smokey flavour to the wheat.

## garlic whip

a garlicky emulsified condiment similar in appearance to mayonnaise, but without egg and containing only garlic, oil, salt and fresh lemon.

## halloumi

a semi-firm cheese native to Cyprus and the Levant, traditionally made with sheep or cow milk, or a blend of the two. it has the interesting quality of not melting when heated, and is therefore suitable for grilling.

## hommos

the Arabic word for chickpeas, hommos also commonly refers to the name of the dish, actually hommos bi tahini, made from pureed chickpeas with garlic, lemon, tahini and olive oil.

## kashkaval

a pale golden, hard cheese of cow, sheep or goat milk, valued for its melting properties and rich flavor. We use one made from cow milk.

## kataifi

a fresh pastry dough with the appearance of very fine angel hair pasta, spun from a batter of flour, cornflour, water and oil. it is commonly used to produce sweets, but is suitable for savory applications as well.

## kibbeh

kibbeh takes a number of forms, but they have in common an outer layer of meat mince pounded to a paste with bulghur wheat, and a filling of spiced, cooked meat mince. it can be made in flat layers on a tray, or formed into elongated balls as we serve. note - there is a variety that is neither cooked nor filled, with the spiced meat & bulghur paste being eaten raw like steak tartare.

## moughrabieh

a variety of pasta in the same family as couscous, but much larger. made from semolina, moughrabieh originates from the same part of north Africa as couscous, the Maghreb, (Morocco, Algeria, Tunisia), and hence its name.

## mouhamarah

meaning "reddened" in Arabic, mouhamarah is a mildly spicy dip made of roasted capsicums pounded together with toasted walnuts, and flavoured with pomegranate molasses and cumin. it traditionally contains breadcrumbs to add bulk, whereas ours does not and is therefore gluten-free.

## moutabal

also known as baba ghanoush, moutabal is a dip made by pounding charred aubergine pulp together with tahini, garlic and lemon.

## pomegranate molasses

a treacle-like syrup made by boiling and reducing the juice of sour pomegranates, pomegranate molasses brings a bright acidity and a fruity sweetness to dishes that incorporate it.

## preserved lemon

traditionally produced in the Maghreb, these are small lemons that are stuffed with coarse rock salt and packed in lemon juice. after a while, the rind become soft and loses its bitterness, retaining a delightful lemony perfume, slight acidity and saltiness. used to add complexity of flavour, it is only the peel that is used- the interior pulp is discarded.

## raheb

raheb is the Arabic word for "monk", and it is thought the dish gets its name from the humbleness of its ingredients. generally eaten as a salad, it is made from coarsely chopped, charred eggplant mixed with finely diced vegetables, fresh lemon and olive oil.

## semolina

a coarsely milled flour made from hard durum wheat, semolina is best known as the base ingredient for making dried pastas, but is also used extensively to produce desserts in the Middle East and southern Europe.

## sous vide

the French term for "under vacuum", sous-vide is now used to describe the process of vacuum packing foods and/or gently cooking them for an extended period in a hot water bath.

## sumac

sumac is both the name of the plant and the name of the spice from that plant. It is a coarsely ground powder with a bright lemony flavour, and grows widely in many temperate parts of the world. in the Eastern Mediterranean and southern Europe, it has been used medicinally and culinarily for thousands of years.

## tabbouleh

tabbouleh is a refreshing salad made predominately with coarsely chopped parsley, tomato and herbs, dressed with lemon and olive oil. it is traditionally made with a small amount of bulghur wheat, but our version does not and is therefore gluten free.

## tahini

tahini is the nutty-flavoured paste that results from grinding toasted sesame seeds. it is very fine and has a high oil content. it is used as an ingredient in many dishes and sauces, but is rarely used on its own.

## tarator

tarator is a tahini-based sauce that is widely consumed with seafoods, red meats and vegetables. in addition to the tahini, it also contains garlic and fresh lemon. it is both rich and bright on the palate.

## zaatar

zaatar, also known as "Lebanese thyme", is a woody perennial herb in the same family as oregano and marjoram, and grows wild across the mountainsides of the eastern Mediterranean. it has a very pronounced flavour, and is unmistakable when added to a preparation. It is probably most commonly found as part of a blend with olive oil, sumac and sesame, used as a topping for a popular breakfast flatbread. there is another herb from a different family that is known as "green zaatar", with a similar flavour profile, but it is difficult to find outside of the eastern Mediterranean, and is exclusively used fresh in salad-like preparations.