

# Layalina

Modern Lebanese

Spring - Summer

## "Our nights"

"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

A typical Lebanese breakfast consists of Manakish especially cheese and Zaatar. Labneh, Foul, Eggs, cheese like Halloumi, olives and olive oil, a big variety of vegetables and fresh warm round Lebanese bread. Come and enjoy a typical Lebanese breakfast at Layalina 7 days a week served between 8 in the morning and 12 noon!

### MEZZA TO START or SHARE

These are combined to bring you a varied taste of our lebanese cuisine, to enjoy at any time of the day

#### MAKE YOUR OWN PLATTER £25.00

Choose any 4 Mezza from the "Mezza" section below and create your own lebanese mezza experience!  
Mezza with \* can be added to the platter for £1 supplement

<b>TRIO OF HUMMUS (V)</b> £9.00	<b>COLD MEZZA PLATTER (V)</b> £14.00
<i>TRADITIONAL</i> Fresh blend of chick peas, sesame paste, seasoned with lemon juice, olive oil and parsley	Red Pepper Hummus Moutabel Vine Leaves Tabbouleh
<i>RED PEPPER</i> Chick peas, grilled red bell peppers, sesame paste, seasoned with olive oil	<b>HOT MEZZA PLATTER</b> £17.00
<i>BASIL</i> Blanched basil leaves, blend of chick peas, sesame paste and olive oil	Grilled Chicken Fillet Falafel Fatayer Arayes Hummus & Jaigik

### MEZZA

<b>TABBOULEH (V)</b> £7.00 Chopped parsley, tomatoes, onions, crushed wheat, mint, lemon juice and olive oil	<b>HUMMUS (V)</b> £6.00 Fresh blend of chick peas, sesame paste, seasoned with lemon juice, olive oil and parsley	<b>HUMMUS CORIANDER / SPICY (V)</b> £7.00 Hummus topped with parsley, coriander, green chilli & cumin	<b>MOUTABEL (V)</b> £7.00 Char-Grilled aubergines blended with garlic, sesame paste and lemon juice	<b>VINE LEAVES (V)</b> £6.50 Steamed vine leaves stuffed with rice, tomatoes, parsley, mint, lemon juice & olive oil	<b>AUBERGINE VILLAGE / RAHEB (V)</b> £7.00 Char-Grilled aubergines with red pepper, spring onions, diced tomatoes, lemon, parsley, mint & olive oil	<b>SOFT CHEESE (LABNEH) (V)</b> £6.00 Homemade white creamy cheese served with or without garlic topped with olive oil	<b>SPICY CHEESE / SHANKLISH (V)</b> £6.00 Homemade spicy cheese mixed with tomatoes, onions, parsley and olive oil	<b>JAIGIK (V)</b> £7.00 Homemade yoghurt mixed with cucumber, flavoured with mint and sea salt	<b>BASTORMA*</b> £8.00 Homemade cured beef marinated with garlic, preserved in fenugreek paprika
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### SALADS

<b>FATTOUSH SALAD (V)</b> £7.50 Lettuce, cherry tomatoes, cucumber, mint, radish seasoned with olive oil vinaigrette and topped with roasted Lebanese bread	<b>LEBANESE VILLAGE SALAD (V)</b> £9.00 Baby field greens, cherry tomatoes, cucumbers, olives, feta, fresh peppers and pomegranate	<b>CHICKEN SALAD</b> £10.50 Green leaves, cherry tomatoes, cucumber with sesame seeds and wild oregano, topped with grilled chicken fillet	<b>FISH SALAD</b> £11.50 Oven baked fillet of white fish served on a bed of green salad and cherry tomatoes	<b>MOUJADRA &amp; SALAD (V)</b> £12.00 Traditional lebanese dish, homemade baked lentil with rice topped with caramelised onion, served with a side salad
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<b>CHICKEN WINGS PROVENCALE</b> £6.50 Fried chicken wings sauteed in garlic, lemon and coriander sauce	<b>SPICY POTATOES (V)</b> £6.50 Diced potatoes cubed pan fried with garlic, coriander, capsicum & chillies	<b>FALAFEL (V)</b> £6.50 Beans croquettes made of chick peas, fava beans, coriander, garlic, chilly and tahini	<b>FATAYER (V)</b> £6.50 Homemade baked pastry stuffed with spinach, tomatoes, onions, sumac & olive oil	<b>CHICKEN WINGS</b> £6.50 Marinated with garlic and lemon juice served grilled	<b>CRISPY CHEESE (V)</b> £7.00 Filo pastry stuffed with a mixture of halloumi, feta and kashkaval cheese, onions and herbs	<b>LAYALINA CHICKEN LIVER</b> £7.50 Sauteed chicken liver with shallots, capsicum, tomato, flambéed with lemon and pomegranate molasse	<b>CALAMARI</b> £7.50 Deep fried calamari gently pass into black sesame batter, topped with lime flakes and rock salt
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<b>SPICY FISH TAJIN</b> £7.50 Roast fish fillet topped with tomatoes, spicy chilli sauce and nuts
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<b>HALLOUMI GRILLED (V)</b> £7.50 Char-grilled halloumi cheese topped with sesame seeds and extra virgin olive oil	<b>MAKANEK</b> £7.50 Homemade lamb sausages with dry coriander and spices, flambéed with lemon	<b>SOUJOK</b> £7.50 Homemade spicy lamb sausages with garlic, spices, flambéed with chilli and tomatoes	<b>SAMBOUSEK LAMB</b> £7.50 Pastry stuffed with minced lamb, onions and chef's special spices	<b>KEBBEH</b> £7.50 Minced lamb and crushed wheat shell stuffed with minced lamb, onions and chef's special spices	<b>HUMMUS LAMB*</b> £8.50 Hummus topped with diced lamb fillet, sauteed with chef's special spices and pine nuts
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### STEWES

<b>FASOULIA (V)</b> £13.50 Homemade butterfly beans stew with tomatoes and coriander served with rice	<b>BAMIAH</b> £16.00 Okra cooked with tender lamb cubes, tomato onions and served with rice	<b>MOUSAKAA (V)</b> £14.00 Baked aubergine, chick peas, tomatoes and onions served with rice
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#### CHEF'S SPECIAL

<b>LAYALINA LAMB SHANK</b> £21.50 Slowly cooked lamb shank with tomatoes, mushrooms and mixed herbs
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### GRILL & BAKE

<b>LAYALINA CHICKEN RICE</b> £18.50 Traditionally cooked saffron basmati rice with chicken, herbs, cashew nuts, rose water and sultanas	<b>BABY CHICKEN</b> £17.00 Marinated half a boneless free range chicken charcoal grilled,	<b>SPICY KAFTA</b> £17.50 Kafta topped with spicy smoked tomato sauce	<b>SHISH TAOUK</b> £19.00 Charcoal-grilled skewers of marinated chicken cubes, served with garlic & chilli sauce	<b>T-BONE STEAK</b> £22.00 Grilled T-Bone steak topped with special spiced butter, served with mushrooms and tomato	<b>KAFTA</b> £17.00 Charcoal grilled minced lamb skewers flavoured with onions, parsley and spices	<b>LAMB SKEWERS</b> £20.00 Marinated lamb cubes grilled on a skewer	<b>MEAT MERGE PLATTER</b> £24.00 Mixed grill of kafta, shish taouk, lamb cubes and cutlets	<b>LAYALINA GRILLED CUTLETS</b> £22.00 Grilled Marinated Lamb Chops
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### FISH & SEAFOOD

<b>ROAST FISH / SAYADIEH</b> £19.00 Roast white fish fillet served with brown rice, sesame paste, brown sauce, nuts and fried onions	<b>SEA BASS SAFFRON</b> £21.50 Sea bass fillet sauteed with lemon and saffron sauce, served on the bed of steamed kale	<b>KING PRAWNS</b> £22.00 Grilled marinated king prawns with lemon & dill sauce and finished with virgin olive oil
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### SOUPS

<b>LENTIL SOUP (V)</b> £5.50 Yellow lentils soup flavoured with cumin with virgin olive oil	<b>CHICKEN SOUP</b> £6.50 Traditional chicken soup with courgette, carrots, potatoes, celeri, leeks and tomatoes
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### LEBANESE PIZZAS

BAKED ON FRESHLY HOMEMADE DOUGH

<b>ZAATAR (V)</b> £10.00 Topped with wild oregano, wild thyme, sesame seeds, extra virgin olive oil	<b>JIBNEH (V)</b> £11.00 Slices of halloumi & Kashkaval cheese, sesame seeds and marinated olive	<b>SPINACH HALF MOON (V)</b> £12.00 Topped with spinach, tomatoes, onions, pomegranate and extra virgin olive oil	<b>LAHEM BEL AJEEN</b> £12.00 Topped with marinated minced lamb loin, fresh tomato, parsley, capsicum, thyme and flavoured with chef's special spices
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### SIDES

<b>MIXED SALAD</b> £4.00	<b>CHUNKY CHIPS</b> £3.50	<b>VEGETABLES</b> £4.50	<b>RICE</b> £4.00	<b>BREAD</b> £3.00
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### SET MENU

We change our set menu monthly - Please ask to see this month Menu

2 Courses from £14.95 - add a third course for £3.00  
Served every day from 12 noon until 7pm