



FOR THE TABLE TO SHARE

Serves four generously | 24h pre-order required

Slow-roasted whole lamb shoulder 115

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



SIDES

Saffron rice 4

Mixed salad 4

Freekeh roasted pumpkin chard 4.5

Potato wedges 4

Broad beans 5

Homemade pita bread 2

DESSERTS

Roasted pear crumble

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

8.5

Znoud el Sit

Ashta & pistachio rolls, pistachio tahini, pistachio crumbles

8

Death by chocolate

Chocolate moelleux, chocolate bar, deep chocolate ice cream

8.5

Chocolate ice cream

Deep chocolate ice cream, chocolate bar, candied orange rind

5.5

Honey frozen yoghurt

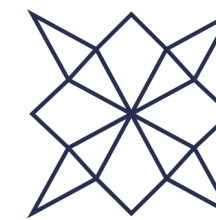
Honey frozen yoghurt, fresh honey, rose petals

5.5

Baklawa

5

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



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	7
Tabbouleh Chopped parsley, tomato, mint, lemon, evoo	8
Moutabal Charred aubergine purée, sesame paste, lemon, garlic, evoo, hearth-baked pita	7.5
Vine leaves Egyptian rice, tomato, mint, lemon, parsley oil, tomato fondue	7
Mouhamarah Spicy roasted red capsicum purée, walnuts, lemon, evoo, hearth-baked pita	8
Dip sampler Hummus, moutabal, mouhamarah, hearth-baked pita	9

HOT MEZZE

Falafel Chickpea & fava croquettes, tahini sauce	7
Cheese rolls Crisp pastry, halloumi, feta, kashkaval, roasted capsicum sauce	8
Chicken wings Char-grilled w. lemon, garlic, sumac garlic whip	9
Grilled halloumi Heirloom cherry tomato, rocca oil, charred spring onion	10
Crispy calamari Zaatar, pickled chilis, parsley, charred lemon	10
Battata harra Crispy potatoes, aleppo chili, coriander, zhoug	7
Kibbeh Bulghur wheat shell, minced lamb, pomegranate molasses, pine nuts	9
Grilled aubergines Goat yogurt, aleppo chili oil, coriander	7
Seared scallops Cardamon, arnabeet, roasted capsicum sauce, sultanas	14.5
Spiced chicken livers Garlic, spring onion, pomegranate	8.5
Soujouk Housemade beef sausage, tomato, pomegranate molasses	8.5
Spiced lentil soup Crispy onions, rocket oil	7

GRILLS & MAINS

Shawarma-spiced chicken thighs Freekeh, roasted tomato, garlic whip	20
Grilled whole boneless sea bass Fennel, preserved lemon, green olives, bay leaf potatoes	25
Shawarma-spiced beef bavette steak Roasted tomato, parsley & radish, sumac, crispy onion, bay leaf potatoes	23
Braised lamb shank Spiced moughrabieh, kale, woody herb jus	25
Spice-roasted breast of duck Sour cherries, yoghurt, freekeh, roasted pumpkin, chard	27
Skewered lamb fillet Freekeh, tahini	27
Kataifi prawns Charred aubergine purée, pomegranate	22
Spice-roasted rack of lamb Roasted tomato, freekeh, zhoug	31
Chicken shish taouk Marinated chicken breast, freekeh, lebanese pickles, garlic whip	21
Roast cod sayadieh Burnt onion rice, tarator, pine nuts, caramelised onion	24
Mixed grill Freekeh, roasted tomato, zhoug, garlic whip, roasted capsicum sauce	34
Portobello shawarma Pumpkin freekeh, tahini, roasted tomato, vegetables	18

SALADS

Aleppo chili grilled beef Freekeh, wild rocket, roasted capsicums, coriander zhoug	15
Rocca & roasted beetroot Pear, walnut tarator	11
Zaatar grilled chicken Rice & lentils, kale, crispy caramelised onion, pomegranate	14
Fettoush salad Little gem, tomato, cucumber, radish, mixed summer herbs, sumac, lemon, evoo, pita crisps	11