

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

TRIO OF HUMMUS (V) £9.00	COLD MEZZA PLATTER (V) £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	HOT MEZZA PLATTER £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

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

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

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

LAYALINA LAMB SHANK £21.50 Slowly cooked lamb shank with tomatoes, mushrooms and mixed herbs
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GRILL & BAKE

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

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

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

BAKED ON FRESHLY HOMEMADE DOUGH

ZAATAR (V) £10.00 Topped with wild oregano, wild thyme, sesame seeds, extra virgin olive oil	JIBNEH (V) £11.00 Slices of halloumi & Kashkaval cheese, sesame seeds and marinated olive	SPINACH HALF MOON (V) £12.00 Topped with spinach, tomatoes, onions, pomegranate and extra virgin olive oil	LAHEM BEL AJEEN £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

MIXED SALAD £4.00	CHUNKY CHIPS £3.50	VEGETABLES £4.50	RICE £4.00	BREAD £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

DESSERTS

Perfect combination with one of our amazing teas!

ASSORTED BAKLAWA	£6.00
Layer puffs stuffed with nuts & topped with wild honey & perfumed rosewater	
KNAFEH	£6.00
Bed of semolina & melt cheese serve with syrup and orange blossom	
ZOUNOUD ALSSET	£6.00
Crispy dough stuffed with honey miki cheese topped with sugar syrup and rose water	

ANANAS PINEAPPLE	£7.00
Pineapple sorbet inside a pineapple	
COPPA STRACCIATELLA	£7.00
Vanilla ice cream, with chocolate sauce, chocolate chips, topped with praline hazelnuts	
MOUHALABIA	£6.00
Rice powder with milk, rose water, blossom water, cornflour, honey syrup & mix nuts	

KHOUSAF	£6.00
Seedless raisin, dry apricot, almonds, pine nuts, rose water, walnuts prune, dates honey	
COCCO RIPIENO	£7.00
Coconut ice cream inside a classic coconut shell	

TEAS from



TEA PALACE

LONDON

LAYALINA SIGNATURE BLEND £5.50

This elegant and fragrant blend created specially for Layalina has been carefully crafted as an ideal accompaniment whether enjoyed alongside food, drink or shisha. We have combined the finest black tea leaves, delicious exotic mango and passion fruit pieces and pure Madagascan vanilla with beautiful and delicately perfumed rose, marigold and cornflower petals for a full-bodied, slightly sweet and fruity tea.

COVENT GARDEN	£4.00
Beautiful and wonderfully balanced. This blend is unique and combines premium Yunnan, refreshing peppermint and stunning cobalt-blue acornflowers	

ORGANIC EARL GREY	£4.00
Certified organic, sophisticated and aromatic black tea leaves blended with pure oil of bergamot and citrus peels. Delicious, classic and with excellent pedigree	

ORANGE GROVE	£4.50
Tangy, fragrant orange peels and oils blended with Ceylon and Chinese black teas for a delightful, refreshing cup	

RUSSIAN CARAVAN	£4.50
Sweet, smoky and robust. Smoked Lapsang Souchong leaves blended with malty Chinese black tea for a lighter smoked tea with complexity	

FRESH MINT TEA	£5.50
Freshly teared up mint leaves. (Spearmint or peppermint, depending on the market) we allow about 5-7 minutes brewing time, to deliver the perfect fragrance.	

KHARAK TEA	£5.50
Known as 'kadak chai' or 'masala chai', which roughly translates to strong tea. A blend of black tea, milk, sugar and cardamom, we prepare ours by boiling this combination together on a low heat.	

FLOWERING TEA £7.50

Beautiful, show-stopping table centrepieces. The hand-tiedbulb gradually unfurls in hot water to reveal a floral display and jasmine green tea

WHITE PEONY & ROSEBUDS	£7.50
Finest possible grade of tea available – often known as the “champagne of teas”; combined with the finest rosebuds from Iran. Decadent, refreshing and fragrant	

MOROCCAN TEA	£5.50
Our special green tea prepared with spearmint leaves and sugar	

CHAMPAGNE 125ML / BTL

NV E.MICHEL	£12.00	£60.00
NV MOET ET CHANDON, BRUT IMPERIAL		£75.00
NV MOET ET CHANDON, ROSE		£85.00
NV RUINART BLANC DE BLANCS	£130.00	
NV RUINART ROSE	£130.00	
DOM PERIGNON CUVÉE 2006	£280.00	
LOUIS ROEDERER CRISTAL 2009	£340.00	

SPARKLING 125ML / BTL

PROSECCO EXTRA DRY	£6.50	£32.00
Eleni Santa		
PROSECCO ROSE	£7.50	£37.00
Valse Contarini		

ROSE 175ML / BTL

LEBANON

CHATEAU KSARA SUNSET ROSE - 2016	
<i>Cabernet Franc, Syrah, Cinsault</i>	
An intense pink colour with an aroma of red berries and a hint of spiciness, with an initial roundness in the mouth, and finishing with a fresh and vivid taste.	£7.00 / £32.00

Chateau Kefraya 'Myst' Rose, Bekaa Valley - 2017	
<i>Cabernet, Syrah, Tempranillo</i>	
Glamorous Myst distinguishes itself by a light pink robe, with silvery glints. The aromas of charming Lebanese Cinsault reveal subtle floral nuances, while the Syrah softly fills the palate with flavors of redcurrant, strawberry and a final hint of blackcurrant.	£40.00

WHITE WINE 175ML / BTL

LEBANON

CHARDONNAY ST THOMAS, 2013	
<i>100% Chardonnay</i>	
A very rich and smooth wine with floral nose, and a spicy lively taste. Ideal with shellfish, seafood, creamy and white meat dishes, as well as goat cheese.	£39.00

FRANCE

CHATEAU DES TOURTES, 2015	
<i>Sauvignon Blanc, Semillon</i>	
Pale yellow color with green highlights Pleasant, aromatic nose, with overtones of citrus and floral blossoms.	£6.95 / £25.00

CHABLIS - VINCENT TREMBLAY	
<i>100% Chardonnay</i>	
Green and yellow reflections. Fresh, delighted notes of green fruits. Fat, full, persistent, its flavor and its savor are developing quickly.	£45.00

POUILLY FUMÉ, LES DEUX CAILLOUX 2013	
<i>100% Sauvignon Blanc</i>	
Golden green reflections. Discreet aromas, not quite opened, with a hint of ripe orange. A taste of fruit drops and lemon peel.	£51.00

SANCERRE, LES BELLES VIGNES - 2013	
<i>100% Sauvignon Blanc</i>	
Clear golden green reflections. Well-developed aromas reminding of syringa and blackcurrant. Full and round at first, followed by a sensation of crispness. A touch of anise lingering. Notes of gooseberries, grapefruit and mineral.	£55.00

NEW ZEALAND

CROWDED HOUSE - 2013	
<i>100% Sauvignon Blanc</i>	
Pale straw lemon. Aromas of lime, grapefruit and stonefruit with gentle grassy undertones. Refreshing palate with citrus drive balanced by mouthwatering acidity and a fine mineral focus.	£33.00

ITALY

GAVI DI GAVI - 2016	
<i>100% Cortese</i>	
It has incredible mineral, zesty and floral notes, with the typical hints of bitter almond. A full bodied, well rounded wine with a complex structure.	£47.00

SOUTH AFRICA

KEN FORRESTER, STELLENBOSCH 2016	
<i>100% Chenin Blanc</i>	
Harmonious balance achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body to enhance even spicy and full flavoured meals	£28.00

RED WINE 175ML / BTL

LEBANON

CLOS ST THOMAS LES GOURMETS, 2014	
<i>Cabernet Sauvignon, Syrah, Grenache</i>	
Very fruity wine with smooth silky tannins, simply delicious. Excellent with Lebanese & Mediterranean cuisines as well as pasta	£6.50 / £24.00

CLOS ST THOMAS LES EMIRS, 2014	
<i>Cabernet Sauvignon, Syrah, Grenache</i>	
Aged 12 months in oak barrels. Noble wine very well structured and balanced with long after-taste. Delicious with all kinds of red meat, duck & cheese	£39.00

CLOS ST THOMAS PINOT NOIR, 2009	
<i>100% Pinot Noir</i>	
Elegant wine, full bodied, well balanced acidity, with an exceptional character of red fruit & spices from the Bekaa valley. Excellent with beef & lamb	£49.00

CHATEAU ST THOMAS, 2008	
<i>Cabernet Sauvignon, Merlot, Syrah aged 18 months in new French oak barrels</i>	
A refined wine great personality, round tannins and long bouquet. Excellent with red meat game, strong & spicy cheese	£59.00

FRANCE

LÉON PINOT NOIR (LANGUEDOC), 2012	
<i>100% Pinot Noir</i>	
Intense raspberries, blackcurrant. Medium body, fresh, vibrate and good structure.	£6.95 / £25.00

CÔTES DU RHÔNE VILLAGE LAVAU 2012	
<i>50% Grenache, 50% Syrah</i>	
Dark purplish red - Notes of berry fruits, spice hints of smoke and roasted meat. Wonderfully inviting. Medium-to-full bodied, round, spicy, good tannic structure. Pleasingly long berry and spice driven finish.	£25.50

CHATEAU DES DÉDUITS (FLEURIE), 2013	
Beneath this deep red color is a smooth, harmonious wine dominated by violet, peony and iris aromas. Well-balanced and of excellent origin, this wine is sure to age well.	£34.00

DOMAINE GIULIANI (CHATEAUNEUF DU PAPE), 2012	
<i>Grenache, Syrah & Mourvèdre - Color:</i>	
Ruby with aromas of blackcurrant and red fruits. Jammy with red fruits notes.	£87.00

FRANCE - Bordeaux

SALIN PRIVATE RÉSERVE 2012	
<i>80% Merlot, 20% Cabernet Sauvignon</i>	
Red fruit: black cherry, currant, and cedar along with hints of mint, tobacco and tea leaf Good structure, depth of flavor and freshness.	£7.95 / £28.50

LA CROIX DE FÉRET LAMBERT 2010	
<i>85% Merlot, 15% Cabernet Sauvignon</i>	
Crimson with violet highlights. Fresh fruits and a touch of wood, red berries and purple plums. Quite elegant. Balanced with ripe, velvety tannins and a fresh body.	£25.00

LE HAUT MÉDOC DE MAUCAILLOU 2006	
<i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	
Dense Ruby. Complex with subtle cassis and graphite. Cassis and spice with ripe tannins and an elegant long finish.	£39.00

CHATEAU L'ÉTOILE DE CLOTTE 2009 (SAINT EMILION)	
<i>70% Merlot & 30% Cabernet Sauvignon</i>	
Dark ruby color. Pepper and leather on the nose. Flavors of licorice, toasty oak, and spice balanced with strong red fruit. Clean, long finish.	£65.00

LA CHARTREUSE DE BEAUREGARD 2009 (POMEROL)	
<i>75% Merlot, 25% Cabernet Franc</i>	
Ruby colour. Notes of blackcurrant and raspberries. Good tannin, freshness and a balance of ripe fruit and acidity.	£69.00

NEW ZEALAND

CROWDED HOUSE, 2012	
<i>100% Pinot Noir</i>	
Bright ruby red. Dark cherries, red berry fruits. Silken and seductive mouthfeel with plush dark cherry fruit, savoury notes and fine integrated tannins which provide a framework to carry the fruit with great persistence.	£33.00

AUSTRALIA

ROCKBARRE, 2012	
<i>100% Shiraz</i>	
Vivid purple with a violet hue. A brooding nose reminiscent of mulled wine, loaded with spice, crushed mulberries and toasty chary oak.	£35.00

WHITE WINE SPECIAL

RUSSIAN RIVER PINOT GRIS, MARC MURRAY, 2014 - U.S.A.	
<i>100% Pinot Gris fermented and aged totally in stainless steel</i>	
Clear, very pale yellow colour and pear. Rich aromas of fig, white peach and pear. The flavors of peach, spicy pear and citrus meld together in a rich core, developing a round mouth feel which complements its crisp, clean finish	£40.00

RED WINE SPECIAL

CHATEAU ST THOMAS MERLOT, 2005 - LEBANON	
<i>100% Merlot, aged in 10 months in new oak.</i>	
Dense, dark in colour with a tinge of coffee. Velvety deep, it has spices and intense plum fruit. The oak gives a thick layer of vanilla and coffee on the nose, layered over the rich, furry tannins. Spiced and gravelly depth	£109.00