



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 all 4

Lebanese vermicelli rice

Mixed salad

Freekeh roasted pumpkin chard

Crispy potatoes

Broad beans

DESSERTS

All made in-house at Layalina

Citrus salad

Red & white grapefruit, orange, pomegranate, orange blossom water,
pomegranate sorbet

9

Rose & mary

Lemon & rosemary infused sponge, honey frozen yoghurt, rose water, fresh
honey

9.5

Death by chocolate

Chocolate moelleux, chocolate bar, deep chocolate ice cream

9.5

Chocolate ice cream

Deep chocolate ice cream, chocolate bar, candied orange rind

6

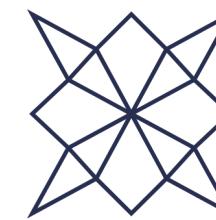
Honey frozen yoghurt

Honey frozen yoghurt, fresh honey, rose petals

6.5

Assorted baklava

8



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
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
Grilled aubergines Goat yogurt, aleppo chili oil, coriander	8.5
Spiced chicken livers Garlic, spring onion, pomegranate	10
Soujouk Housemade beef sausage, tomato, pomegranate molasses	10.5

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	28
Spice-roasted breast of duck Sour cherries, yoghurt, freekeh, roasted pumpkin, chard	28
Skewered lamb fillet Freekeh, tahini	31
Kataifi prawns Charred aubergine purée, pomegranate	28
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

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