

Layalina

Modern Lebanese

“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

TRIO OF HUMMUS (V) £10.00

TRADITIONAL

Fresh blend of chick peas, sesame paste, seasoned with lemon juice, olive oil and parsley

RED PEPPER

Chick peas, grilled red bell peppers, sesame paste, seasoned with olive oil

BASIL

Blanched basil leaves, blend of chick peas, sesame paste and olive oil

COLD MEZZA PLATTER (V) £16.00

Red Pepper Hummus

Moutabel

Vine Leaves

Tabbouleh

HOT MEZZA PLATTER £19.00

Grilled Chicken Fillet

Falafel

Fatayer

Arayes

Hummus & Jaigik

MEZZA

TABBOULEH (V) £7.50

Chopped parsley, tomatoes, onions, crushed wheat, mint, lemon juice and olive oil

HUMMUS (V) £6.50

Fresh blend of chick peas, sesame paste, seasoned with lemon juice, olive oil and parsley

HUMMUS CORIANDER / SPICY (V) £7.50

Hummus topped with parsley, coriander, green chilli & cumin

MOUTABEL (V) £7.50

Char-Grilled aubergines blended with garlic, sesame paste and lemon juice

VINE LEAVES (V) £7.50

Steamed vine leaves stuffed with rice, tomatoes, parsley, mint, lemon juice & olive oil

AUBERGINE VILLAGE / RAHEB (V) £7.50

Char-Grilled aubergines with red pepper, spring onions, diced tomatoes, lemon, parsley, mint & olive oil

SOFT CHEESE (LABNEH) (V) £6.50

Homemade white creamy cheese served with or without garlic topped with olive oil

SPICY CHEESE / SHANKLISH (V) £7.50

Homemade spicy cheese mixed with tomatoes, onions, parsley and olive oil

JAIGIK (V) £7.50

Homemade yoghurt mixed with cucumber, flavoured with mint and sea salt

BASTORMA* £8.50

Homemade cured beef marinated with garlic, preserved in fenugreek paprika

SALADS

FATTOUSH SALAD (V) £8.00

Lettuce, cherry tomatoes, cucumber, mint, radish seasoned with olive oil vinaigrette and topped with roasted Lebanese bread

LEBANESE VILLAGE SALAD (V) £9.50

Baby field greens, cherry tomatoes, cucumbers, olives, feta, fresh peppers and pomegranate

CHICKEN SALAD £11.50

Green leaves, cherry tomatoes, cucumber with sesame seeds and wild oregano, topped with grilled chicken fillet

FISH SALAD £12.00

Oven baked fillet of white fish served on a bed of green salad and cherry tomatoes

MOUJADRA & SALAD (V) £12.50

Traditional lebanese dish, homemade baked lentil with rice topped with caramelised onion, served with a side salad

CHICKEN WINGS PROVENCE £7.00

Fried chicken wings sauteed in garlic, lemon and coriander sauce

SPICY POTATOES (V) £7.00

Diced potatoes cubed pan fried with garlic, coriander, capsicum & chillies

FALAFEL (V) £7.00

Beans croquettes made of chick peas, fava beans, coriander, garlic, chilly and tahini

FATAYER (V) £7.00

Homemade baked pastry stuffed with spinach, tomatoes, onions, sumac & olive oil

CHICKEN WINGS £7.00

Marinated with garlic and lemon juice served grilled

CRISPY CHEESE (V) £7.50

Filo pastry stuffed with a mixture of halloumi, feta and kashkaval cheese, onions and herbs

LAYALINA CHICKEN LIVER £8.00

Sauteed chicken liver with shallots, capsicum, tomato, flambeed with lemon and pomegranate molasse

CALAMARI £8.00

Deep fried calamari gently pass into black sesame batter, topped with lime flakes and rock salt

SPICY FISH TAJIN £8.50

Roast fish fillet topped with tomatoes, spicy chilli sauce and nuts

HALLOUMI GRILLED (V) £8.00

Char-grilled halloumi cheese topped with sesame seeds and extra virgin olive oil

MAKANEK £8.00

Homemade lamb sausages with dry coriander and spices, flambeed with lemon

SOUJOK £8.00

Homemade spicy lamb sausages with garlic, spices, flambeed with chilli and tomatoes

SAMBOUSEK LAMB £8.00

Pastry stuffed with minced lamb, onions and chef's special spices

KEBBEH £8.00

Crushed wheat shell stuffed with minced lamb, onions and chef's special spices

HUMMUS LAMB* £9.00

Hummus topped with diced lamb fillet, sauteed with chef's special spices and pine nuts

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) £14.50

Baked aubergine, chick peas, tomatoes and onions served with rice

CHEF'S SPECIAL

LAYALINA LAMB SHANK £21.50

Slowly cooked lamb shank with tomatoes, mushrooms and mixed herbs

GRILL & BAKE

LAYALINA CHICKEN RICE £19.50

Traditionally cooked saffron basmati rice with chicken, herbs, cashew nuts, rose water and sultanas

BABY CHICKEN £18.00

Marinated half a boneless free range chicken charcoal grilled,

SPICY KAFTA £18.50

Kafta topped with spicy smoked tomato sauce

SHISH TAOUK £19.00

Charcoal-grilled skewers of marinated chicken cubes, served with garlic & chilli sauce

KAFTA £18.00

Charcoal grilled minced lamb skewers flavoured with onions, parsley and spices

LAMB SKEWERS £21.00

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

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

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

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

SIDES

MIXED SALAD £4.00

CHUNKY CHIPS £3.50

VEGETABLES £4.50

RICE £4.00

BREAD £3.00

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 5pm