

## YALLA YALLA – SAMPLE MENU

### MEZZA TO SHARE

Hommos v Chickpea purée, tahini & fresh lemon juice dip	£3.75
Hommos Shawarma Chickpea purée topped with marinated thin slices of lamb fillet	£4.25
Baba ghannouj v Charcoal grilled aubergine purée, tahini & fresh lemon juice dip	£4.00
Labné bil thum v Greek yoghurt with garlic, spring onions & olive oil dip	£3.50
Fattoush v Gym lettuce, tomato, cucumber, spring onion, mint, raddish, parsley & Tossed crispy pita bread with sumac, red wine vinegar & olive oil salad	£4.00
Tabboulé v Chopped parsley, mint, spring onion, tomato, olive oil, lemon juice & Cracked wheat salad	£3.50
Kibbé nayyé Lamb tartar with spiced cracked wheat, spring onions, fresh mint & basil	£4.00
Falafel v Chickpea & broad beans patties with salads, tahini & garlic yoghurt sauce	£3.50
Batata harra v Spicy sautéed potato with red pepper, corriander, garlic, cumin & fresh red chilli	£3.50
Soujoc Homemade spicy lebanese sausages with tomato, parsley & lemon juice	£4.00
Kibbé lahmé n Deep fried lamb & cracked wheat parcels filled with onions comfit, minced meat, & roasted pine nuts	£3.50
Sawda djej Sautéed chicken liver with garlic & pomegranate molases	£3.50
Halloum meshoué Grilled Halloumi cheese with tomato, black olives, fresh mint & olive oil	£3.75
Makalé samak Deep fried tiger prawns, calamari & white bait with spring onions, crispy aubergine & chilli minted greek yoghurt	£5.50

Samboussek lahmé n	£3.50
Pastry filled with spiced lamb, onion comfit & roasted pine nuts	
Samboussek jibné v	£3.50
Pastry filled with feta & halloumi cheese & fresh mint	
Fatayer spinach v n	£3.50
Pastry filled with baby spinach, spring onions, sumac, pine nuts & olive oil	
Sfiha n	£3.50
Pastry filled with minced lamb, onion, tomato & pomegranate molases	

## MAINS HOT

Lahém meshoué	£8.00
Charcoal grilled marinated lamb skewers, grilled tomato, sumac onion salad & vermicelli basmati rice	
Shish Taouk	£7.00
Charcoal grilled marinated chicken breast skewers, grilled tomato, sumac onion salad & vermicelli basmati rice	
Kafta meshoué	£6.50
Charcoal grilled spiced minced lamb & parsley skewers, grilled tomato, sumac onion salad & vermicelli basmati rice	
Mixed grill	£9.50
Mixed of chicken skewer, lamb and kafta with vermicelli basmati rice, grilled Tomato and sumac onion salad	
Chicken Shawarma	£6.50
Grilled thin slices of marinated chicken, grilled tomato, pickles, sumac onion salad, & vermicelli rice	
Lahém casserole	£8.00
Slow cooked lamb shoulder with carrots, red pepper, swede, bay leaves & tomato, Served with seven spiced rice	
Lokoz meshoué	£9.75
Charcoal grilled sea bass fillet with citrus scented rice and spicy tomato & corriander sauce	
Kreidis meshoué	£10.50
Charcoal grilled marinated king prawns with citrus scented rice and spicy tomato & corriander sauce	
Moussakaa v	£6.50
Baked aubergines in a tomato sauce, onions, garlic, cumin and chickpeas, served with Vermicelli basmati rice	

