

Side Dishes

84. VERMICELLI RICE (G M)	رز بالشعيرية	£6.75
85. SAFFRON RICE (M)	رز بالزعفران	£7.75
86. MEAT RICE (M)	رز باللحمة	£7.75
87. FRENCH FRIES (V)	بطاطا مقلية	£5.75
88. YOGURT (V M)	لبن	£4.75
89. YOGURT CUCUMBER (V M)	لبن وخيار	£6.50

Desserts

90. BAKLAWA (G N M)	بقلاوة	£7.75
Layered pastries with almonds, pistachios or pine kernels		
91. BASBOUSSA (G N M)	بسبوسة	£7.50
Semolina, honey sugar, ghee butter, orange blossom		
92. KNAFEH BEL JEBN (G N M)	كنافة بالجبن	£9.75
Granulated pastry on melted cheese served warm with syrup		
93. MAAMOUL (PER PORTION) (G N M)	معمول	£8.50
Assorted shortcrust pastries filled with walnut, pistachios, dates or almonds		
94. OSSMALIEH (G N M)	عثملية	£9.50
Roasted vermicelli in ghee with honey sugar, stuffed with clotted cream		
95. MOUHALLABIEH (PER PORTION) (N M)	مهلبية	£7.50
Lebanese Pudding		
96. YA LAYALINA (Ask Waiter)	يا ليالينا	£10.75
97. FRUIT PLATE	Small £10.50 Large £18.50	

Drinks

STILL	L £6.75
SPARKLING	L £6.75
STILL	S £4.75
SPARKLING	S £4.75
ALL SOFT DRINK	£4.75
RED BULL	£5.50
GINGER SHOT	£5.00

Fresh Juices. £7.25

LEMONADE
ORANGE
APPLE
CRANBERRY
PINK GRAPEFRUIT

Fruit & Veg. £8.25

ROOT REVIVE (RED)
VITAL VERDE (GREEN)
RISE & SHINE (AMBER)

Mocktails £9.50

Smoothies

100% Fruit & Veg -
Freshly Blended. No Sugar Added
BERRYLICIOUS £9.00
Strawberry, Bluberry, blackberry, Raspberry
TROPICAL DELIGHT £9.00
Mango, Peach, Seeded Passionfruit
GO GO GREEN £10.00
Apple, Mango, Spinach, Kale
BLUE LAGOON £10.00
Banana, Mango, Pineapple, Peach, Coconut Milk, Blue Spirulina Pellets (Coconut Milk, Siprulina Extract Powder)

Our signature coffee:

ESPRESSO	S £3.75 / D £4.75
CAPPUCINO	£6.75
LONG BLACK	£5.75
MACCHIATO	£5.75
PICCOLO / CORTADO	£5.50
FLAT WHITE	£5.75
LATTE / ICED LATTE	£6.25
AMERICANO COFFEE	£5.25
BLACK COFFEE	£5.25
MATCHA LATTE	£7.50
CHAI LATTE	£6.50
MOCHA / ICED MOCHA	£6.50
HOT CHOCOLATE	£6.75
LEBANESE COFFE S	£5.00 D £7.00

Tea

	S Pot	L Pot
ENGLISH TEA	£7.50	£10.50
EARL GREY	£7.50	£10.50
LEMON & GINGER	£7.50	£10.50
GREEN TEA	£7.50	£10.50
FRESH MINT TEA	£7.50	£10.50
MOROCCAN	£7.50	£10.50
Green With Mint		
MOROCCAN	£7.50	£10.50
Black With Mint		
CHAMOMILE TEA	£7.50	£10.50
JASMINE TEA	£7.50	£10.50
YELLOW TEA	£7.50	£10.50
Our Special		
HONEY GINGER,	£7.50	£10.50
LEMON & MINT		

CLASSIC SHISHA

Premium Alfakher Selection

£45.00

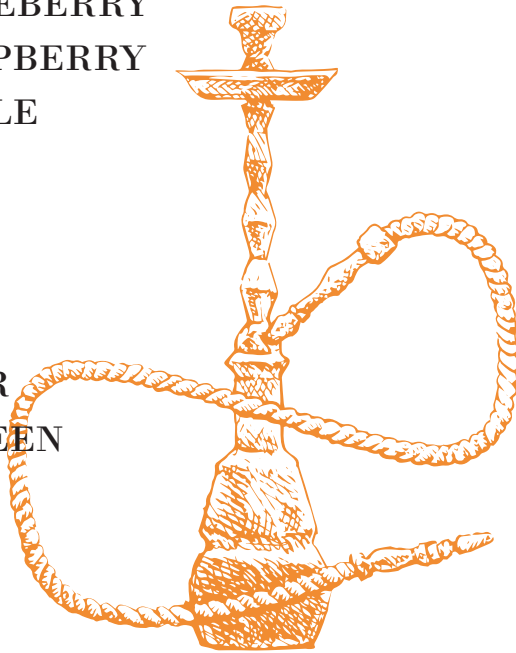
- APPLE
- GRAPE
- MINT
- KIWI
- PEACH
- WATERMELON
- BLUEBERRY
- ORANGE
- LEMON
- MANGO
- STRAWBERRY

YA LAYALINA SIGNATURE

£60.00

Exclusive Premium Blends

- FROZEN BLUEBERRY
- FROZEN RASPBERRY
- FROZEN APPLE
- BLUE MIST
- LOVE 66
- IRN BRU
- SKITTLES
- LADY KILLER
- AFRICAN QUEEN
- AFZAL PAAN



ADD EXTRA HEAD £25.00

All shisha prepared using fresh hygiene standards, hose and fruit heads available upon request at additional charge.
Ask your server for flavour mix recommandation or custom blends.

A discretionary 12.5% service cha rge will be added to the bill
Please advise your server of any special dietary requirements including intolerances & allergies.
Ingredients Allergens G = Gluten • N = Nuts • S = Seeds • M = Milk • So = Soya • V = Vegetarian



YA LAYALINA
SHISHA & LEBANESE CUISINE

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Soup

1. LENTIL SOUP (V)	شورية العدس	£7.50
2. CHICKEN SOUP (G M)	شورية الدجاج	£7.50
3. SPECIAL SOUP Ask the Waiter	شورية سبسيال	£7.50

Cold Mezze

4. HOUMMOS (V S)	حمص	£9.25
Purée of chickpeas with sesame oil & lemon		
5. HOUMMOS AVOCADO (V S)	حمص افوكادو	£12.50
Purée of chickpeas with avocado, coriander chilli, garlic		
6. HOUMMOS SNOBAR (V S N)	حمص صنوبر	£12.50
Purée of chickpeas with sesame oil & lemon, topped wit pine kernels		
7. BABA GHANOUGE (V S)	بابا غنوج	£9.25
Pureé of grilled smoked aubergine with sesame seed oil & lemon juice		
8. LABNEH (M)	لبنة	£7.75
White cream cheese made from curdled milk, garlic & thyme optional		
9. WARAKENAB VINE LEAVES (V)	ورق عنب	£9.25
Vine leaves filled with rice, tomato & parsley, cooked in olive oil		
10. BAMIEH BEL ZEIT (V)	بامية بالزيت	£9.25
Okra cooked with tomato, coriander, garlic, onion & olive oil		
11. MOUSAKAAT BATENJAN (V)	مسقعة بالزيت	£9.75
Baked seasoned aubergine cooked with tomato garlic, onion & chickpeas		
12. MOUJADDARA (V)	مجدرة	£9.25
Purée of lentils & rice with seared onion toppin		
13. MUDARDARA (V)	مدربرة	£8.75
Cooked lentils & rice served with fried onions		
14. MUHAMMARA (N)	محمرة	£13.00
Finely blended mixed nuts, spices & olive oil		
15. TABBOULEH (G)	تبولة	£9.75
Finely chopped parsley, tomatoes, onion, lemon juice & olive oil, mixed with cracked wheat		
16. FATTOUSH (G SO)	فتوش	£9.50
Chopped mixed salad, lettuce, tomatoes, mint, sumak & fried Lebanese bread		
17. FETA CHEESE SALAD (V M)	سلطة فيتا	£12.50
Feta cheese, tomato, lettuce, cucumber, black olives, red onion, green pepper, lemon & olive oil		
18. ROCKET SALAD (V)	سلطة روكا	£9.75
Rocket, Tomato & Onions		
19. YA LAYALINA SALAD (V)	سلطة يا ليالينا	£13.50
Cucumber, Lettuce, Baby spinach, Red Pepper, Spring onion, Dry tomatoes, Feta cheese, Grilled artichokes		
20. TRIO OF MEZZES (V S M)	تريو ميزا	£11.50
Hoummos, labneh with garlic, baba ghanouge		
21. TASTING PLATTERS (V S N G)	تيسيتينغ بلاتر	£19.75
Avocado hoummos, baba ghanouge, Mouhamara , tabbouleh, lamb kebbeh, falafel, Sojok Rikakat , warak Enab		
From The Oven		
22. SPINACH FATAYER (V G N)	فطاير بالسبانز	£7.75
Baked spinach with onions & pine kernels in pastry parcels		
23. OLIVES SAMBOUSIK (V G)	سمبوسك زيتون	£8.00
Mixed Olives, Onions, Tomato , Sesames , Oregano		
24. CHICKEN MOUSSAKHAN (G)	مسخن دجاج	£8.75
Chicken Breast Braised With Caramelised Onions, Spices		
25. SFEEHA (G N)	صفحة	£8.25
Small Lebanese pie, seasoned minced lamb, tomato, onions & pine kernels		
26. ZAATAR MANA'EESH (V S G)	مناقيش بالزعتر	£8.75
Thyme & sesame seed herb pizza with olive oil		

Hot Mezze

27. FOUL MOUDAMMAS (V)	فول مدمس	£8.25
Fava beans simmered in tomatoes, garlic & olive oil		
28. FOUL YALAYALINA (V)	فول يا ليالينا	£9.50
Ask the Waiter		
29. BALILA (V)	بليلة	£8.50
Boiled chickpeas, lemon, garlic & olive oil served hot		
30. SHAKSHUKA (E)	شكشوكة	£13.00
Fried egg with onions and tomatoes		
31. EGGS & SAUSAGE (E)	بيض و سجق	£12.50
Fried Eggs With Spicy Sausage		
32. EGG & KAWARMA (E)	بيض بقورما	£13.50
Fried eggs with diced lamb		
33. FALAFEL (S)	فلافل	£9.50
Deep-fried bean croquettes chickpeas, garlic & sesame oil		
34. HOUMMOS AWARMA (S N M)	حمص قاورما	£13.50
Purée of chickpeas served with minced marinated lamb		
35. LAHME RAS ASFOUR	لحمة راس عصفور	£13.50
Meat filet cut it as bird size flammed by lemon juice & pomegranate molasses		
36. SAWDAT DJAJ	سودة دجاج	£7.75
Marinated chicken livers flambéed in lemon		
37. GRILLED HALLOUMI CHEESE (M)	خلوم مشوي	£8.25
Grilled Cypriot Cheese		
38. JAWANEH	جوانر	£8.00
Chicken wings marinated in lemon & garlic, charcoal grilled		
39. WINGS Á LA PROVENÇAL	جوانر بروفنسال	£8.50
Marinated chicken wings with garlic and coriander		
40. PRAWNS PROVENÇAL YALAYALINA	قريدس بروفنسال	£13.50
Marinated prawn with garlic and coriander		
41. SUJUK	سجق	£7.75
Fried spicy lamb sausage		
42. SPICY POTATOES	بطاطا حرة	£8.50
Potatoes diced & cooked with onion, red & green peppers, coriander, garlic & spices		
43. CAULIFLOWER FRIED	قرنبيط مقاي	£8.50
Deep-fried cauliflower		
44. MEAT KAFTA FALAFEL	كفتة فلافل	£12.25
Fried kafta falafel topped with tomato sauce		
45. MEAT KEBBEH (G)	كبة مقلية	£8.75
Lamb & cracked wheat shell filled with seasoned minced lamb, deep fried		
46. POTATOES KEBBEH (G N)	كبة بطاطا	£7.75
Mashed potatoes & cracked wheat shell filled with walnut, onion & green pepper		
47. MEAT SAMBOUSSIK (G N)	سمبوسك لحمة	£8.25
Deep-fried lamb rissole pastry with pine kernels		
48. CHEESE SAMBOUSSIK (G M)	سمبوسك جبنة	£7.75
Deep-fried cheese rissole pastry with herbs		
49. SUJUK & HALLUMI ROLLS (G M)	سجق وحلوم	£8.50
Filo pastry stuffed with sujuk and Hallumi cheese, Deep fried		
50. CHEESE RIKAKAT (G M)	رقاقات بالجينة	£7.75
Filo pastry filled with mixed cheese, deep fried		
Fatteh		
51. FATTEH HOUMMOS (G M N)	فتة حمص	£15.75
Cooked yoghurt, chickpeas & crispy bread, garnished with coriander, olive oil & crushed garlic		
52. FATTEH BATINJAN (G M N)	فتة باذنجان	£17.75
Cooked yoghurt, fried aubergines & crispy bread, garnished with coriander, olive oil & crushed garlic		
53. FATTEH KAFTA (G M N)	فتة كفتة	£18.75
Cooked yoghurt, grilled kafta skewers & crispy bread, garnished with coriander, olive oil & crushed garlic		
54. FATTEH CHICKEN (G M N)	فتة دجاج	£19.75
Cooked yoghurt, chicken breast & crispy bread, garnished with coriander, olive oil & crushed garlic		
55. CAULIFLOWER FATTEH (G M N)	فتة قرنبيط	£18.75
Cooked yoghurt, fried cauliflower & crispy bread, garnished with coriander, olive oil & crushed garlic		

Main Courses

56. CHICKEN CHAWARMA	شاورما بالدجاج	£18.75
Shredded of marinated grilled chicken served with fries		
57. LAMB KAFTA	كفتة	£18.75
2 skewers of Minced meat mixed with onions, parsley , spices and grilled served with salad		
58. SHISH TAOUK.	طاووق	£19.50
2 skewers of cubes of chicken grilled and served with mixed salad		
59. LAHM MESHWI.	لحمة مشوي	£22.75
2 skewers of fatty juicy Lamb mid neck filet grilled & served with mixed salads		
60. CASTALLETA LAMB	كاستاليتا غنم	£24.50
Lamb chops grilled served with fries		
61. MIXED GRILLED	مشاوي مشكل	£25.75
1 skewer of lamb cubes, 1 skewer of Meat Kafta, 1 Skewer of shish taouk served with mixed salads		
62. FAROUJ MESHWI (G)	فروج مشوي	£22.50
Whole baby chicken grilled and served with vermicelli rice		
63. BEEF FILET	فيليه بقر	£29.75
Beef filet steak grilled and served with gravy sauce and fries		
64. LAMB SHANK	موزات غنم	£27.50
Slowly cooked lamb shank served on bed of lamb rice and gravy sauce		
Stews		
65. BAMIEH WITH LAMB & RICE (G M)	بامية باللحمة	£22.00
Okra cooked with lamb & tomato served with vermicelli rice		
66. MUSAKAAT WITH LAMB & RICE (G M)	مسقعة باللحمة	£23.50
Baked seasoned aubergine cooked with lamb, tomato and chickpeas		
67. CHICKEN MACHBOOS (N)	دجاج مشبوس	£26.00
Chicken, onions, chickpeas, spices, rice, raisins and nuts		
68. MEAT MACHBOOS (N)	لحم مشبوس	£29.00
Meat, chickpeas, spices, rice, raisins and nuts		
69. KEBBEH BIL LABAN (G)	كبة باللبن	£24.75
Lamb kebbeh, meat, yogurt served with vermicelli rice. Special day served with salad (Ask Waiter)		
Vegetarian		
70. MOUSAKKA WITH VERMICELLI RICE. (G)	مسقعة بالزيت	£18.75
Baked seasoned aubergine cooked with tomato and chickpeas		
71. OKRA WITH VERMICELLI RICE. (G)	بامية بالزيت	£17.50
Okra cooked with tomato		
F i s h		
72. SEA BASS (F)	سي باس	£28.00
Baked & served with olive oil or Tahineh sauce		
73. KING PRAWNS (F M)	قريدس مشوي	£32.00
Grilled or fried in coriander, tomato, parsley & garlic served with Saffron rice		
Sandwiches		
74. KAFTA SPECIAL (S G)	كفتة سبسيال	£13.50
Kafta filled into French bread with melted cheese		
75. SUJUK & CHEESE (G M)	سجق وجبنة	£13.50
French bread filled with Sujuk in tomatoes and cheese		
76. KAFTA WRAP (G S)	كفتة	£10.00
Hoummos, tomato, tomato, pickled cucumber		
77. FALAFEL (G S)	فلافل	£10.00
Deep-fried bean croquettes, chickpeas, garlic and sesame oil		
78. CHICKEN CHAWARMA (G)	شاورما دجاج	£10.00
Slices of marinated chicken roasted on a skewer		
79. LAMB MESHWI WRAP (G S)	لحمة مشوي	£12.75
Hoummos, onion & parsley, tomato, pickled cucumber		
80. CHICKEN TAOUK (G)	طاووق	£11.00
Garlic sauce, lettuce, tomato, pickled cucumber		
81. SAWDAT DJAJ (G)	سودة دجاج	£9.00
Marinated chicken livers fambéed in lemon juice		
82. GRILLED HALLOUMI CHEESE (G M)	خلوم مشوي	£9.00
Grilled halloumi cheese served with tomatoes and cucumber		
83. SUJUK (G S)	سجق	£9.50
Fried spicy lamb sausages		