

## MASHAWY / GRILLS

All grills are served with Lebanese salad and organic vermicelli rice, grilled tomato, pickles, harissa & garlic sauces

**Kafta d'jej** 12.95  
Spiced minced chicken, herbs and onions

**Kafta lahmé** 13.95  
Spiced minced lamb, herbs and onions

**Shish taouk** 12.95  
Chicken cubes marinated in garlic, lemon juice & spices

**Lahem meshoué** 13.95  
Lamb cubes marinated in lemon juice, olive oil & spices

**Farowj Meshoui** 12.95  
Half Baby chicken marinated with lemon juice, garlic, special Lebanese spices

**Mashawy** 14.95  
Mix of kafta lahmé, lahem meshoué, shish taouk and kafta d'jej

**Samaké harra** 12.95  
Grilled fillet of sea bass with citrus rice, Lebanese salad & salsa harra (onion, garlic, red peppers, tomatoes, coriander)

## HOMEMADE LEMONADE

**Roomana** 2.50  
Pomegranate & Orange Blossom

**Leymona** 2.50  
Lemon & Lime

**Toufaha** 2.50  
Apple, Mint & Ginger

**SOFT DRINKS** 2.25

V vegetarian dishes

N dishes containing nuts, please inform our staff if you have a nut allergy

GF gluten free dishes

## ROYAL FEAST FOR 2 TO SHARE

### Mashawy platter for 2 to share £34.95

\*Baba ghannuj, hommos, fatoush salad, batata harra,

\*A mix grill of meshoué, kafta lahmé, shish taouk and kafta chicken, served with organic vermicelli rice, and pita bread

### Samak platter for 2 to share £39.95

\*Baba ghannuj, hommos, fatoush salad, batata harra,

\*A mix grill of Salmon glazed with pomegranate, sea bass and tiger prawns served with citrus rice and pita bread

### Muhammar platter for 2 to share £49.95

\*Baba ghannuj, hommos, fatoush salad, batata harra,

\*A slow roasted whole marinated shoulder of lamb served with organic couscous, dried fruits, and pita bread

## DESSERT

**Baklawa & Turkish delight (N)** 4.50

**Sniwat fawakih** 4.50  
Selection of fresh fruit platter

**Mango and vanilla cheese cake** 4.95  
Served with a fresh mango topping

**Orange and almond cake (N) (GF)** 4.95  
A moist wheat-free cake made with orange and almond

**Chocolate and raspberry brownie** 5.95  
Fresh raspberries and smooth dark chocolate cake

**Pistachio and tahini cake (N) (GF)** 5.95  
Homemade pistachio and tahini



# Levant

## TAKE AWAY MENU

Jason Court, 76 Wigmore Street, London W1U 2SJ

**T: 020 7224 1111**

E: info@levant.co.uk www.levant.co.uk



## Delivery & collection times

Daily 11:30–10.30

## Free delivery service

within a 2 mile radius from W1U – Minimum order £20

LevantLebaneseRestaurant

@Levant\_London

LevantRestaurantLounge

## MEZZE

<b>Hommos (V)</b> <i>Chickpea purée, tahini &amp; lemon juice dip</i>	<b>4.50</b>
<b>Baba ghannouj (V)</b> <i>Grilled aubergine, tahini &amp; lemon juice dip</i>	<b>4.95</b>
<b>Muhammarah (V) (N)</b> <i>Red pepper, onion, garlic &amp; roasted mixed nut dip</i>	<b>4.95</b>
<b>Koussa bil tahini (V)</b> <i>Courgette purée, tahini, lemon juice, garlic &amp; yoghurt dip</i>	<b>4.95</b>
<b>Labné (V)</b> <i>Strained yoghurt dip with fresh mint, spring onion, zaater &amp; olive oil dip</i>	<b>4.50</b>
<b>Tabbouleh (V)</b> <i>Parsley, mint, onions &amp; tomatoes mixed with cracked wheat, lemon juice &amp; olive oil</i>	<b>5.25</b>
<b>Fattoush (V)</b> <i>Parsley, mint, cherry tomatoes, radishes, cucumber, spring onion, lemon juice, red malt vinegar, olive oil with crispy bread &amp; sumac</i>	<b>5.95</b>

### Mezze Platter £7.95

*Baba ghannouj, hommos, tabbouleh, falafel, sambousek cheese, pickles & pitta bread*

V vegetarian dishes

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GF gluten free dishes



## HOT MEZZE

<b>Sambousek jibne (V)</b> <i>Pastry filled with halloumi &amp; feta cheese &amp; parsley served with yoghurt sauce</i>	<b>5.50</b>
<b>Sambousek lahmé (N)</b> <i>Pastry filled with spiced lamb &amp; pine nuts served with harissa sauce</i>	<b>5.75</b>
<b>Sambousek d'jej</b> <i>Pastry filled with chicken &amp; caramelised onions &amp; sumac served with garlic sauce</i>	<b>5.65</b>
<b>Fatayer sbengh (V) (N)</b> <i>Pastry filled with spinach, spring onion &amp; sumac pine nuts served with yoghurt sauce</i>	<b>5.50</b>
<b>Falafel kredis</b> <i>Prawns, chickpea, onion, garlic, coriander, served with coconut &amp; chilli sauce</i>	<b>5.95</b>
<b>Batata harra (V)</b> <i>Spicy sautéed potatoes with red pepper, fresh coriander, garlic &amp; chilli</i>	<b>5.50</b>
<b>Falafel (V)</b> <i>Chickpea, onion, garlic &amp; coriander, served with tahini sauce</i>	<b>5.95</b>
<b>Jawaneh</b> <i>Char-grilled chicken wings marinated with lemon juice, garlic sauce &amp; Lebanese spice</i>	<b>5.95</b>
<b>Kibbé lahmé (V)</b> <i>Deep fried lamb &amp; cracked wheat parcels filled with onions, minced meat &amp; pine nuts served with tahini sauce</i>	<b>5.95</b>

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## WRAP Platter

All served with batata harra & Lebanese salad

<b>Kafta meshoué</b> <i>Char-grilled spiced minced lamb with hommos, pickled cucumber &amp; tomato</i>	<b>8.50</b>
<b>Shish taouk</b> <i>Marinated char-grilled chicken, tomato, pickled cucumber &amp; garlic sauce</i>	<b>8.50</b>
<b>Falafel (V)</b> <i>Falafel, tomato, pickled turnip &amp; parsley, mixed salad with tahini sauce</i>	<b>8.50</b>
<b>Halloumi (V)</b> <i>Marinated halloumi cheese, mint, tomato, oregano, salad &amp; olives</i>	<b>7.95</b>

## TAGINES

Slow-cooked Moroccan casseroles served with organic cous-cous or organic rice

<b>Lamb &amp; Prunes</b> <i>Tender lamb with prunes &amp; roasted almonds</i>	<b>12.95</b>
<b>Chicken &amp; Green Olives</b> <i>Chicken, carrots, coriander, and olives with preserved lemons</i>	<b>11.95</b>
<b>Moussaka (V)</b> <i>Baked aubergine in a rich tomato, onion, garlic, chickpea sauce and creamy yogurt</i>	<b>10.95</b>

## LARGE SALADS

<b>Chicken &amp; organic cous-cous salad</b> <i>Cumin-roasted vegetables with couscous &amp; grilled chicken cubes with a virgin olive oil and mint dressing</i>	<b>11.95</b>
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