

## MASHAWY / GRILLS

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

<b>Kafta kashkash</b> <i>Lamb kafta skewers with spiced slow cooked red &amp; green peppers, chilli &amp; tomatoes</i>	<b>14.50</b>
<b>Lamb kafta</b> <i>Charcoal grilled spiced minced lamb skewers</i>	<b>14.50</b>
<b>Chicken taouk</b> <i>Marinated charcoal grilled chicken breast skewers</i>	<b>13.25</b>
<b>Lamb meshue</b> <i>Marinated charcoal grilled lamb cube skewers</i>	<b>14.95</b>
<b>Farouj</b> <i>Marinated charcoal grilled half baby chicken</i>	<b>13.50</b>
<b>Mixed Grill</b> <i>Mix of grilled lamb kafta, chicken taouk &amp; lamb meshue</i>	<b>15.95</b>

## FISH

<b>Seabass sayediya</b> <i>Grilled seabass, tahina sauce &amp; fried onion served with citrus rice</i>	<b>13.50</b>
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## HOMEMADE LEMONADE

<b>Roomana</b> <i>Pomegranate &amp; Orange Blossom</i>	<b>3.50</b>
<b>Leymona</b> <i>Lemon &amp; Lime</i>	<b>3.50</b>
<b>Toufaha</b> <i>Apple, Mint &amp; Ginger</i>	<b>3.50</b>

<b>SOFT DRINKS</b>	<b>3.50</b>
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V vegetarian dishes

N these dishes contain nuts—please inform our staff if you have a nut allergy

## ROYAL FEAST FOR 2 TO SHARE

### Mashawy platter for 2 to share £35.95

\*Mutabal, hummus beiruty, tabbouleh, batata harra,

\*A mix grill of lamb meshue, kafta lamb & chicken taouk, served with organic vermicelli rice, pickles & pita

### Samak platter for 2 to share £39.95

\*Mutabal, hummus beiruty, tabbouleh, batata harra,

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

### Muhammar platter for 2 to share £49.95

\*Mutabal, hummus beiruty, tabbouleh, batata harra,

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

## DESSERT

<b>Halawiyat (N)</b> <i>Selection of baklava &amp; Turkish delight</i>	<b>4.95</b>
<b>Sniwat fawakih</b> <i>Selection of fresh fruit platter</i>	<b>4.95</b>
<b>Mango and vanilla cheese cake</b> <i>Served with a fresh mango topping</i>	<b>5.25</b>
<b>Almond cake (N)</b> <i>Homemade almond sponge cake</i>	<b>5.25</b>

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# Levant

## TAKE AWAY MENU




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## Delivery & collection times

Mon–Fri 11:00–22:00 Sat–Sun 11:00–23:00

 LevantLebaneseRestaurant
  @Levant\_London  
 LevantRestaurantLounge

## MEZZE

<b>Hummus Beiruty (V)</b> <i>Smooth spiced chickpeas, tahina, garlic &amp; chillies</i>	<b>4.95</b>
<b>Hummus beetroot (V)</b> <i>Smooth chickpeas, beetroot, garlic &amp; tahina</i>	<b>5.25</b>
<b>Muhammarah (V) (N)</b> <i>red pepper, onion, garlic &amp; roasted mixed nut dip</i>	<b>5.25</b>
<b>Mutabal (V)</b> <i>Fried aubergine, tahina, strained yoghurt &amp; garlic</i>	<b>5.25</b>
<b>Labne shallot (V)</b> <i>Strained natural yoghurt with shallots &amp; mint</i>	<b>5.00</b>
<b>Koosa bil Tahina (V)</b> <i>Fried courgettes, tahina, yoghurt &amp; mint</i>	<b>5.25</b>
<b>Fattoush (V)</b> <i>Parsley, mint, cherry tomatoes, radishes, cucumber, spring onion, pomegranate dressing, sumac &amp; grilled bread</i>	<b>5.95</b>
<b>Tabbouleh (V)</b> <i>Chopped parsley, mint, onion &amp; tomatoes, mixed with cracked wheat, lemon juice &amp; olive oil</i>	<b>5.50</b>

### Mezze Platter £9.95

*Mutabal, hummus beiruty, tabbouleh, falafel, sambousek cheese, pickles & pita bread*

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## HOT MEZZE

<b>Sambousek cheese (V)</b> <i>Pastry filled with halloumi &amp; feta cheese &amp; parsley served with yoghurt sauce</i>	<b>5.95</b>
<b>Sambousek lamb (N)</b> <i>Pastry filled with spiced lamb &amp; pine nuts served with harissa sauce</i>	<b>5.95</b>
<b>Sambousek chicken</b> <i>Pastry filled with chicken &amp; caramelised onions &amp; sumac served with garlic sauce</i>	<b>5.75</b>
<b>Fatayer spinach (V) (N)</b> <i>Pastry filled with spinach, spring onion &amp; pine nuts served with yoghurt sauce</i>	<b>5.50</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 tahina sauce</i>	<b>5.95</b>
<b>Spiced wings</b> <i>Marinated charcoal grilled chicken wings served with garlic sauce</i>	<b>5.95</b>
<b>Lamb kibbe (V)</b> <i>Deep fried lamb &amp; cracked wheat parcels filled with onions, minced meat &amp; pine nuts served with tahina sauce</i>	<b>6.25</b>

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## WRAP Platter

All served with hummus & batata harra

<b>Kafta lamb</b> <i>Char-grilled spiced minced lamb with hummus, pickled cucumber, mixed salad &amp; tomato</i>	<b>9.95</b>
<b>Chicken taouk</b> <i>Marinated char-grilled chicken, tomato, pickled cucumber, mixed salad &amp; garlic sauce</i>	<b>9.95</b>
<b>Soujok</b> <i>Char-grilled spicy sausages, mixed salad &amp; tahina sauce</i>	<b>9.95</b>
<b>Halloumi (V)</b> <i>Marinated halloumi cheese, mint, tomato, oregano, mixed salad &amp; olives</i>	<b>9.75</b>
<b>Falafel (V)</b> <i>Falafel, tomato, pickled turnip &amp; parsley, mixed salad with tahina sauce</i>	<b>9.50</b>

## TAGINES

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

<b>Lamb &amp; artichoke</b> <i>Slow cooked lamb, artichoke &amp; green peas</i>	<b>13.95</b>
<b>Chicken</b> <i>Slow cooked baby chicken with olives, confit lemon &amp; saffron</i>	<b>12.95</b>
<b>Moussaka (V)</b> <i>Baked aubergine in a rich tomato, onion, garlic &amp; chickpea sauce</i>	<b>10.95</b>

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