

MASHAWY / GRILLS

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

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

FISH

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

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

SOFT DRINKS	3.50
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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,

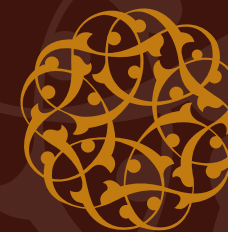
*A slow roasted whole marinated shoulder of lamb served with organic couscous, dried fruits, pickles & pita

DESSERT

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

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Levant

TAKE AWAY MENU

76 Wigmore Street, Jason Court, London W1U 2SJ

T: 020 7224 1111

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

Delivery & collection times

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

[LevantLebaneseRestaurant](https://www.facebook.com/LevantLebaneseRestaurant) [@Levant_London](https://twitter.com/Levant_London)
 [LevantRestaurantLounge](https://www.instagram.com/LevantRestaurantLounge)

MEZZE

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

Mezze Platter £9.95

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

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HOT MEZZE

Sambousek cheese (V) <i>Pastry filled with halloumi & feta cheese & parsley served with yoghurt sauce</i>	5.95
Sambousek lamb (N) <i>Pastry filled with spiced lamb & pine nuts served with harissa sauce</i>	5.95
Sambousek chicken <i>Pastry filled with chicken & caramelised onions & sumac served with garlic sauce</i>	5.75
Fatayer spinach (V) (N) <i>Pastry filled with spinach, spring onion & pine nuts served with yoghurt sauce</i>	5.50
Batata harra (V) <i>Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli</i>	5.50
Falafel (V) <i>Chickpea, onion, garlic & coriander, served with tahina sauce</i>	5.95
Spiced wings <i>Marinated charcoal grilled chicken wings served with garlic sauce</i>	5.95
Lamb kibbe (N) <i>Deep fried lamb & cracked wheat parcels filled with onions, minced meat & pine nuts served with tahina sauce</i>	6.25

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WRAP Platter

All served with hummus & batata harra

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

TAGINES

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

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

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