

©levantrestaurantlounge

LevantLebaneseRestaurant



www.levant.co.uk

Reservations: 020 7224 1111 Email: reservations@levant.co.uk

Jason Court, 76 Wigmore Street, London W1U 2SJ

on noon 21 - **vabnu2 - vabnoM** (ma£ linu bəsnəɔil)



Opening Hours



EXPRESS LUNCH



Available daily 12 pm noon to 4 pm

levant

£5.25 Hummus Beetroot (ν) Smooth chickpeas, beetroot, garlic & tahina Hummus Beiruty (v) £4.95 Smooth spiced chickpeas, tahina, garlic, chillies & parsley Mutabal £5.25 Fried aubergine, tahina, strained yoghurt & mint Labne Shallot £4.95 Strained natural yoghurt with shallots & mint Muhammarah (n) £5.50 Spicy slow cooked red peppers, chillies, roasted mixed nuts & garlic £4.95 Koosa Bil Tahina (v) Fried courgettes, tahina, yoghurt & mint

SMALL SALAD

DIPS

Tabbouleh (ν)	£4.95
Chopped parsley, mint, onion & tomatoes, mixed with cracked wheat, lemon juice & olive oil	
Fattoush (v)	£5.50
Parelay mint charmy tamatage radiches baby sucumber car	ina

Parsley, mint, cherry tomatoes, radishes, baby cucumber, spring onion, pomegranate dressing, sumac & grilled bread

MEAT MEZZE

molasses & cherry tomatoes

Spiced Wings Marinated charcoal grilled chicken wings served	£5.25
with garlic dip	
Soujok Sausages Spiced Armenian lamb sausages with pomegranate	£6.00

PASTRY

Fatayer Spinach (v) Baked spinach, spring onion, pine nuts & parsley filled pastries	£5.00
Cheese Sambousek (v) Halloumi, feta cheese, mint & parsley filled pastries	£5.00
Chicken Sambousek Pomegranate molasses shredded chicken, caramelised onion & sumac filled pastries	£5.25
Lamb Sambousek (n) Spiced minced lamb & pine nuts filled pastries	£5.25



All our wraps served with Hummus and Batata Harra

Falafel (ν) Falafel, tomato, pickled turnip & parsley, mixed salad with tahini sauce	£9.95
Halloumi (ν) Marinated halloumi cheese, mint, tomato, oregano, mixed salad & olives	£9.95
Soujok Chargrilled spicy sausages, mixed salad & tahina sauce	£10.95
Makanak Spicy sausages, mixed salad & tahina sauce	£10.95
Chicken Taouk Marinated char- grilled chicken, tomato, pickled cucumber, mixed salad & garlic sauce	£11.95
Kafta Lamb Char- grilled spiced minced lamb with hummus, pickled cucumber mixed salad & tomato	£11.95

HOT MEZZE

Lamb Kibbeh (n)

with tahina sauce

Spiced minced lamb & pine nuts cracked wheat parc with tahina & pomegranate	els
Batata Harra (ν) Spiced sautéed potato cubes with red pepper, coriander, garlic & chilli	£4.95
Spiced Calamari Sumac & cumin crusted baby squid with coconut & chilli dip	£6.25
Falafel Spiced chickpeas, garlic & coriander served	£5.25

MEZZE PLATTERS

£5.95



£17.95

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Hummus beiruty, mutabal, tabbouleh, falafel, fatayer spinach

MEAT PLATTER (n) £19.95

Hummus beiruty, mutabal, tabbouleh, spiced wings, sambousek lamb

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FISH PLATTER

£22.50

Hummus beiruty, mutabal, tabbouleh, calamari, cuttlefish

Prices include VAT, a discretionary 12.5% service charge will be added to your bill.

TAGINES

Kafta Tagine with Egg Spiced lamb kofta balls with poached egg	£14.95
Lamb & Artichoke Tagine Slow cooked lamb, artichoke & green peas tagine	£14.95
Chicken Tagine Slow cooked baby chicken with olives, confit lemon & saffron	£13.95
Moussaka Tagine (ν) Aubergine, tomato, onion, garlic & chickpea stew served with organic rice & topped with creamy yoghurt	£11.95

FISH

grilled on a skewer

Farouj

Seabass Sayediya Grilled pomegranate molasses seabass with harra sauce	£15.00
GRILLS	
Lamb Kafta Charcoal grilled spiced minced lamb skewers served with vermicelli rice and salad	£12.95
Chicken Taouk Marinated charcoal grilled chicken breast skewers served with vermicelli rice and salad	£12.95
Lamb Meshwi Lamb cubes marinated in lemon juice, olive oil & spices,	£14.95

MIX GRILL £15.95

Marinated charcoal-grilled half baby chicken, garlic, lemon,

hareesa, sumac and special Lebanese spices

Selection of charcoal grilled lamb kafta, chicken taouk & lamb meshue served with vermicelli rice and salad



FEAST MENU

Minimum two to order



MEZZE to share

Hummus beetroot (v)

Smooth spiced chickpeas, tahina, garlic, chillies & parsley

Mutabal (v)

Fried aubergine, tahina, strained yoghurt & mint

Fattoush (ν)

Parsley, mint, cherry tomatoes, radishes, baby cucumber, spring onion, pomegranate dressing, sumac & grilled bread

Spiced chickpeas, garlic & coriander served with tahina sauce

MAINS choose from

Aubergine, tomato, onion, garlic & chickpea stew served with organic rice & topped with creamy yoghurt	217.33 per person
Chicken tagine Slow cooked baby chicken with olives, confit lemon & saffron	£19.95 per person
Mix grill Selection of charcoal grilled lamb kafta, chicken taouk & lamb meshue served with vermicelli rice and salad	£21.95 per person

DESSERT to share

Halawiyat (n)

£13.95

Selection of baklava & Turkish delight served with mint tea



SET MENU

Two course £15.95 per person



STARTER choose one

Hummus Beetroot (v)

Smooth spiced chickpeas, tahina, garlic, chillies & parsley

Falafel

Spiced chickpeas, garlic & coriander served with tahina sauce

Fattoush

Parsley, mint, cherry tomatoes, radishes, baby cucumber, spring onion, pomegranate dressing, sumac & grilled bread

MAIN COURSE choose one

Moussaka (v)

Aubergine, tomato, onion, garlic & chickpea stew served with organic rice & topped with creamy yoghurt

Chicken Tagine

Slow cooked baby chicken with olives, confit lemon & saffron

Kafta Tagine

Spiced lamb kofta balls with poached egg



We take great care preparing your food, however, due to the layout and operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds and nuts.

Please ask your server for our full allergen table highlighting allergens directly present in our dishes

(v) vegetarian dishes, (n) dishes contain nuts.