



# LayaLina

Modern Lebanese

## VALENTINE'S MENU

Glass of champagne cocktail on arrival

### Mise en Bouche

Soft cheese with olive

### Starters to share

Fatoush Salad (v)

Garden vegetables selection with apple vinaigrette, olive oil, sumac mint

Chicken Liver

Sauteéd liver with fresh herbs and spices, tomato, capsicum, flambé with pomegranate malasses

Sambousek

Pastry stuffed with minced lamb and sauteéd onions, fried and served with an eggplant sauce

Halloumi Basil (v)

Halloumi cheese grilled and topped with basil, sesame seeds, served with tomato and olive oil

### Main course

Sea Bass

Sea Bass fillet in dill and lime juice, served with saffron sauce

or

Beef Steak

Beef with mustard and lime, surpassed with a leek, celery and mushroom sauce

or

Aubergine Moussaka (v)

Aubergines, potatoes, chick peas, courgettes and asparagus cooked with plum tomato sauce and homemade béchamel sauce gratiné in the oven

### Dessert

Fresh Strawberry with chocolate sauce

Assorted of Mediterranean sweets for sweet night

A discretionary 12.5% service charge will be added to your final bill.