

WINE

WHITE WINE	BOTTLEONLY
1 MASSAYA WHITE	£23.00
2 PRIMI SOLI (PINOT GRICIO)	£19.00
3 CENTRAL MONTE (SAUVIGNON BLANC)	£19.00
4 DOMAINE DESTOURELLES	£19.00
5 GLASS OF HOUSE WINE	£5.90
RED WINE	BOTTLEONLY
1 RED COLOMBIER MASSAYA	£23.00
2 ROUGE PASSION	£19.00
3 LA GRUPA	£23.00
4 FLAMINGO	£23.00
5 GLASS OF HOUSE RED WINE	£5.90
ROSE WINE	BOTTLEONLY
1 MONTEREY BAY	£19.00
2 DOMAINE DES TOURELLES	£19.00
3 SUNSET ROSE (KSARA)	£19.00
4 GLASS OF HOUSE ROSE	£5.90
CHAMPAGNE	BOTTLEONLY
1 MOET & CHANDON	£50.00
2 PROSECCO	£16.00

ALCOHOL DRINKS

BEER	
1 BEIRUT BEER	£3.00
WHISKY	(SINGLE/DOUBLE)
1 JACK DANIELS 2 JAMESON 3 BELL'S	£3.00/£5.70
VODKA	(SINGLE/DOUBLE)
1 SMIRNOFF 2 ABSOLUT 3 GREY GOOSE	£3.00/£5.70
GIN	(SINGLE/DOUBLE)
1 GORDONS	£3.00/£5.70 £3.00/£5.70 £5.95/£8.95
RUM	(SINGLE/DOUBLE)
1 BACARDI	
COGNAC	(SINGLE/DOUBLE)
1 HENNESSY	£6.00/£8.50
LIQUEUR	(SINGLE/DOUBLE)
	£3.00/£5.70 £3.00/£5.70

SOFT DRINKS

Cold Beverages

BEER Coke/Diet Coke	£2.50
Fanta	
Lemonade/Diet Lemonade	
Rubicon Mango	
J20 Juice	
Red Bull	
Still Mineral Water (small)	
Still Mineral Water (large)	
Sparkling Mineral Water (small)	
Sparkling Mineral Water (large)	
Ayrani	
Fresh Juice	
Orange	£5.00
Apple	
Pineapple	£5.00
Mocktails	
Mojito	£6.00
Milk Shakes	
Oreo	£5.00
Maltesers	
Kinder Buero	£5.00
Snickers	£5.00
Strawberrv	£5.00

NITIAL PLEASURES

COLD APPETIZERS

1 HUMMUS(V)£4.95 The famous east Mediterranean dip based on processed chickpeas folded in tahini paste with a hint of lemon and olive oil.
2 MOUTABAL(V)£4.95 Grilled aubergine mixed with yogurt, tahini, a hint of garlic and lime zest.
3 MUHAMARA(V)£4.95 Walnut and sweet pepper paste infused with pomegranate molasses and a blend of herbs.
4 MEDLEY OF LEVANT PICKLES (V)
5 TABBOULEH(V)£4.95 The famous Lebanese salad based on finely chopped parsley, diced tomatoes, spring onions a hint of crushed wheat. perfumed with limed olive oil dressing.
6 FATTOUSH(V)£4.95 A medley of garden herbs, cucumbers, tomatoes, green bell peppers, all folded in herbal vinaigrette dressing and crowned with diced pita flakes.
7 LEBANESE SALAD(V)£4.95 A medley of garden herbs, cucumbers, tomatoes, bell peppers, all folded in herbal garlic, lemon vinaigrette dressing.
8 LABNEH(V)£4.95 Strained yogurt texture crowned with our home roasted thyme and mint flavored olive oil

OUR WARM SIGNATURE APPETIZERS

1 GRILLED HALLOUMI(V)£4.90 Supreme halloumi slices grilled to perfection. Crowned with minted flavored olive oil.	9 LENTIL SOUP(V)£4.90 Loona famous Mediterranean lentil soup.
2 MEDI STYLE AUBERGINES(V)£4.90 Layers of lightly fried aubergines, crowned with a homemade yogurt, tahini minted sauce infused with a hint of garlic.	10 KIBBEH (2 PIECES)£4.90 Meat and crushed wheat paste, stuffed with lamb minced meat infused with onion and a house blend of condiments. Lightly fried for a crispy texture.
garnished with finely chopped fresh coriander.	11 CHEESE BURAK OR MEAT BURAK (2 PIECES)£4.50
3 ORIENT CHICKEN WINGS (4 PIECES)£4.90 Succulent chicken wings marinated in our	Filo pastry stuffed with white herbal cheese or in a meaty texture of minced lamb. Lightly fried
levant house blend of herbs, charcoal grilled to absolute tenderness.	12 BATATA HARA(V)£4.90 Diced lightly fried potatoes folded with diced,
4 MAKHMOUR(V)£4.90 Layers of roasted aubergines folded with diced fresh tomatoes, garlic, onions and	garlic, coriander, bell peppers texture. Crowned with a hint of lime an a pinch of salt and pepper.
herbs, enriched with chickpeas and a hint of lime. 5 LOONA PRAWNS£5.90	13 SOUJOUK£5.50 Lebanese style sausages ,cooked in a tomato, garlic onion texture, perfumed with
Jumbo prawns simmered in a blend of coriander garlic butter, flamed with lime for	pomegranate molasses .
absolute taste perfection.	14 ARAYES (CHEESE OR MEAT)£5.00
6 FALAFEL(V)£4.50 Who can resist this amazing vegan vegetable balls served with a side Tahini dip.	Authentic Lebanese pita bread stuffed with either a herbal lamb meat texture or minted flavored cheese, lightly grilled and served in sliced triangles form.
7 FAVA BEANS (FOUL MOUDAMAS)£4.50 Aromatic fava beans folded in a mixture of herb, lime olive oil texture, infused with a hint of garlic	15 LOUBIEH (V)£4.00 Fine green beans, simmered in a tomato, onion garlic texture.
8 VINE LEAVES (V)£4.50 Fresh vine leaves stuffed with herbal rice and crowned with a limed flavored olive oil.	16 BAMIEH (OKRA STEW)(V)£4.00 Baby okra, simmered in tomato, onion and garlic texture perfumed with chopped coriander and pomegranate molasses.

THE MAIN EVENTS

CASSEROLE STYLE MAIN COURSE

1 LAMB SHANK	£19.95 at.
2 AUBERGINE MAKLOUBE	
3 FRIKEH CHICKEN	£10.90
Crushed wheat simmered with diced tenderloin of chicken ,presented in a tajes Served with a side minted cucumber yogurt dip.	en style.
4 LOONA RICE	£11.90
Basmati rice folded in supreme minced meat and crowned with tender slow co .Served with a side yogurt cucumber mint dip.	
5 LAMB OR CHICKEN PASHA	£10.90 ce.
6 VEGETABLE CASSEROLES (okra or fine green beans)(V) Our okra or fine green beans casseroles served with vermicelli rice . It can be upgraded with tender lamb cubes for an extra two pounds.	£9.00
SIDES	

MUJADARA£4.00

CUCUMBER MINTED YOGURT£3.95

THE MAIN EVENTS

HOUSE OWN CREATED RECIPES

All our plates are garnished with chips or vermicelli rice and side dips

1 LEBANESE CHICKEN KEBAB£10.95 Lebanese kebab style based on orient herbs and garden herbs & a house blend of condiments grilled to absolute tenderness.
2 KOFTA£11.90 Minced lamb meat folded in fresh parsley and house blend of herbs and onions, then grilled to absolute perfection.
3 TENDERLOIN OF LAMB KEBAB£11.90 This is the supreme cut of lamb which is considered as a delicatessen by itself. Our recipe is based on lamb fillets marinated in olive oil and a slight pinch of salt and pepper.
4 MIXED KEBAB£15.90 A medley skewer of each of the above (chicken, kofta, lamb)
5 LAMB CUTLETS CHOPS£14.95 Supreme lamb cutlets, perfumed with mixed herbs and olive oil . Grilled to absolute perfection.
6 ROASTED WILD SEA BASS (MEDITERRANEAN)£16.95

Supreme filleted wild sea bass. Lightly grilled, then perfectly finished in the oven for absolute tenderness. Served on a bed of lime olive oil dressing.



YOUNG GENERATION CORNER

we are happy to serve our young customers any half portion of our mains. However for the more challenging young clients we offer :

1 HOME MADE BURGERS (Beef or Chicken)·····£9.95
Prepared to order and crowned with the choice of our precious clients, garnished with potato chips .

2 | CHICKEN DIPPERS£8.95 Inner chicken fillets breaded to perfection, ightly fried and served with chips .

DESSERT MENU

1 BAKLAVA£5.50 Our home made filo pastry stuffed with crushed nuts and crowned with orange blossom flavored syrup. With ice cream: additional one pound.
2 DAILY CAKE£4.50 Please ask your waiter for the daily choice.
3 ICE CREAM (3 scoops)£4.00 Available in chocolate and vanilla.
4 KANAFEH£6.50 A must have based on a fine dough made of roasted semolina, stuffed with Lebanese authentic cream style cheese and crowned with rose water syrup.
5 WAFFLE£7.00 Belgian Waffle topped with nutella, strawberry, banana and a scoop of ice cream.