

Lebanese Grill House & Juice Bar Food Menu

Dear Customer

As we cook all our meat from fresh (raw) to the best way is cooked therefore it may take longer for our chefs to prepare your meal to come to your table especially during busy periods, it may takes 30 minutes or more to make sure your food is cooked perfect.

We appreciate your patience.





Cold Mezza

Nan Bread

1	A Levantine Middle Eastern salad traditionally made of burgal, tomatoe	£4.95
2	finely chopped parsley, and onion, seasoned with olive oil and lemon of Hummous V A smooth blend of chickpeas, sesame puree & lemon juice, drizzled with o	£3.95
3	Spicy Hummous V (الله عال الله عال الله عال الله عال الله عالی ا	£4.25
4	لونا زیتون مشکل Lona Mixed Olives ۷ Tasty Mixed Mediterranean olives	£3.25
5	Baba Ganoush الباغنوج وج Garnished with olive oil, sesame puree & lemon juice, decorated with puree of grilled eggplant, parsley and yogurt	£3.95
6	Taziki (yoghurt) ۷ ماتزیکی A Greek and Turkish mezza or appetizer, cool and creamy cucumber dip flavoured with garlic and mint	£3.95
7	Warak Ineb ۷ Rolled grape Vine Leaves, filled with rice, tomatoes	£3.95
8	Lona Mixed Mezza ۷ الونا مزة مشكله Hummous, Taziki, Baba Ganoush, Tabbouleh, Vine Leaves and Lona mix o	
9	مزة مشكله كبير Addis مزة مشكله كبير Hummous, Falafel, Batata Harra, Taziki, Cheese Bourek, Halloumi & Soujouk, Baba Ganoush, Shamy Kubba and mix olives	£13.95
10	سلطة فتوش بالطة فتوش Fresh mixed salad with bright dressing and pieces of crisp pita bread	£4.95
11	Cheese Salad V Diced cucumber tomato, red onion, fresh mint, olives, olive oil and fetta ch	
12	Lona Mixed Salad V لوناسلطة مشكله لوناسلطة مشكله	

Soups

13 Lentil Soup ﷺ شربة عدس £3.25 Flavoured with warm spices, then blended to a velvety smooth texture

9-36-C-36-C Hot Mezza



	Nan Bread
عمص مع الشاور ما (الشاور ما	
Deep fried falafel made from ground chickpeas with special Lona spice	
روبیان (Charcoal grill king prawn)	£6.95
17 Batata Harra ۷۹ بطاطا حاره Potato cubes sautéed with coriander, garlic and flaked chilli	£3.95
البانج مع فاتا جبنه Spinach & Feta Cheese Salad مبانج مع فاتا جبنه sautéed fresh spinach in garlic, extra virgin olive oil, topped with feta chees	
19 Cheese Bourek V Pastry made of thin flaky fingers filled with halloumi cheese and fresh min	t sta
عور اك لحم Pastry made of thin flaky fingers filled with spiced minced lamb	
عمو حواك مع حلومي Soujouk & Halloumi Soujouk is a sundried spicy sausages (beef) made with a secret blend of Eastern spices & grilled halloumi cheese	£5.25
22 Halloumi V Grilled salted halloumi cheese topped with olive oil	£3.40
كبه شاميه كبه شاميه Crushed cous-cous, stuffed with minced lamb, parsley, onion, deep frie	
24 Halab Kubba Crushed rice stuffed with minced lamb, herbs and deep fried	£4.50
crashed nee stance warmineed kind, needs and deep med	
عطاطس جاب بطاطس جاب Lightly crispy on the outside fluffy on the inside, a fragrant Eastern spiced n lamb mixed with traditional herbs encompassed with mashed potato crust & de	ninced
عطاطس جاب بطاطس جاب Lightly crispy on the outside fluffy on the inside, a fragrant Eastern spiced n	ninced
عرايس لحم 25 Potato Chap Lightly crispy on the outside fluffy on the inside, a fragrant Eastern spiced in lamb mixed with traditional herbs encompassed with mashed potato crust & decompassed with mashed with mashed potato crust & decompassed with mashed with white decompassed with mashed with the decompassed with the dec	ninced ep fried
25 Potato Chap Lightly crispy on the outside fluffy on the inside, a fragrant Eastern spiced in lamb mixed with traditional herbs encompassed with mashed potato crust & decompassed with mashed potato crust & dec	ep fried

Charcoal Grill

All served with salad and choice of Rice, Fries or Burgal (wheat)

All served with salad and choice of kice, Fries of Burgai (wheat)
30 Shish Taouk Specially marinated cubes of chicken breast and grilled over charcoal
الحم مشویه £13.95 کحم مشویه Tender lamb cubes specially prepared in our chefs marination grilled over charcoal
32 Chicken Musahab Lebanese style grilled boneless chicken leg spiced and marinated, grilled over charcoal
33 Kufta Kebab Seasoned minced lamb mixed with spices formed into sausages around skewers and grilled on the charcoal
34 Mixed Grill ONE مشاوي مشكلـة 1 £14.95 Shish Taouk, Lamb Meshwi, Lamb Kufta
25 Mixed Grill TWO 2 مشاوي مشكلة 2 يوي مشكلة 2 Lamb Cutlet, Chicken Musahab, Lamb Arayes, Shish Taouk
36 Chicken Kufta Seasoned minced chicken mixed with spices formed into sausages around skewers and grilled on the charcoal
37 Lamb Cutlets کستلاتة لحم £16.95 Marinated lamb cutlets, charcoal grilled
38 Jawanih (chicken wings) جوانح دجاج جوانح دجاج £10.95
39 Lona Whole Piri Piri Chicken (بيرئ بيرئ بيرئ بيرئ بيرئ دجاج) Juicy grilled chicken marinated in lemon piri piri sauce
40 Lona Half Piri Piri Chicken (نصف بيرئ بيرئ دجاج عليه نصف بيرئ بيرئ دجاج عليه لله المالية عليه المالية الم
41 Lona Lamb Kufta (قونا كفته مشويه £12.95 Seasoned minced lamb mixed with spices fresh garlic and green chilli, formed into sausages around skewers and grilled on the charcoal

Grill Steak

All steaks served with salad, Mushroom sauce or Pepper sauce and choice of Rice, Fries or Burgal (wheat)

428oz Sirloin Steak

£14.95

A generous slice of melting sirloin with a thin cover of creamy fat, lightly brushed sides with oil and season with salt and pepper on the grill

43 Rib eye Steak

£15.95

Rib eye is known for its richness, the sweetest and juiciest of beef, a moist, tender, succulent and intensely flavoursome gourmet steak

44 T-Bone Steak

£16.95

A juicy, thick, marbled sirloin, plus a tender, subtly-flavoured fillet, joined together by the famous T Bone! to really intensify their flavours. Grilled to your liking and seasoned well with salt and freshly ground black pepper

45 Fillet Steak

£16.95

Hand cut delicious and extremely tender, juicy fillet steaks which melts in your mouth every time with full of delicious flavours. Grilled and seasoned well with salt and freshly ground black pepper

46 Butterfly Chicken Breast (

£16.95

Moist and flavourful grilled chicken breast marinated in lemon piri piri sauce

47 Butterfly Turkey Breast

£15.95

Moist and flavourful grilled turkey breast marinated in Lona special sauce and grilled over charcoal

Charcoal Grill Seafood

All served with salad and choice of Rice, Fries or Burgal (wheat)

48 King Prawns

£15.95

Succulent king prawns with a delicious, spicy fresh herbs, to give the taste of the Mediterranean aromatic spice. Drizzle with olive oil and seasoned with salt & pepper, sautéed in garlic, parsley with a hint of chil

49 Sea bass

Marinated whole sea bass in Lona special sauce, grilled over charcoal

£15.95

50 Fillet Salmon

A Prime loin cut of the best part of the salmon, marinated in Lona special sauce, grilled over charcoal

51 Lona Seafood Special

£23.95

Seabass & Prawns





Served with Rice, Fries, Burgal (wheat), Nan Bread & Salad

ONA ROUND ON

1 Lamb Kufta 1 Lamb Meshwi 1 Shish Taouk 1 Chicken Kufta Mixed Shawarma

Incase of Shawarma has run out, it will be replaced with Lamb Arayes £24.95

PROUND THE 2 Lamb Kufta 2 Lamb Meshwi 2 Shish Taouk 3 pcs Chicken Musahab 5 pcs Cutlets Chicken Wings Mixed Shawarma King Prawns

£52.95



Served with Rice, Fries, Burgal (wheat), Nan Bread & Salad

2 Lamb Kufta
1 Lamb Meshwi
1 Shish Taouk
2 pcs Chicken Musahab
4 pcs Cutlets
Chicken Wings
Mixed Shawarma

£42.95

Incase of Shawarma has run out, it will be replaced with Lamb Arayes

ROUND
3 Lamb Kufta
3 Lamb Meshwi
3 Shish Taouk
2 Chicken Kufta
4 pcs Chicken Musahab
6 pcs Cutlets
Chicken Wings
Mixed Shawarma
King Prawns
Lamb Arayas

£72.95

Shawarma (main course)

All served with salad and choice of Rice, Fries or Burgal (wheat)

52 Lamb Shawarma

Levantine Middle Eastern favourite, slow cooked seasoned lamb,
shaved from the rotisserie

£11.95

53 Chicken Shawarma

Levantine Middle Eastern favourite, slow cooked seasoned chicken, shaved from the rotisserie

£10.95

54 Mixed Shawarma شاورما مشكلة £12.95

Grill Vegetables

All served with salad and choice of Rice, Fries or Burgal (wheat)

\$13.95 Sautéed Spinach & Halloumi Cheese V سبانج مع جبن حلومي \$2 \$3.95 Sautéed spinach in olive oil with a delicious addition of grilled halloumi (a firm, mild cheese)

مع جبن حلومي **E11.95** Mix vegetables cooked completely on the grill with halloumi cheese

طبق خضرة مشوية **£11.95** Grilled vegetables, home made cheese bourak falafel and mushroom sauce

Kids Meals

KIDS ONLY

All served with Fries and Fruit Shoot

58 Fish Fingers

59 Chicken Nuggets

60 Chicken Shawarma

61 Shish Taouk

£3.10

£4.10

Burgers

100% HOMEMADE BURGERS COOKED ON CHARCOAL
All comes with Chips and Choice of Lamb or Chicken or Turkey

All comes with Chips and Choice of Lamb or Chicken or Turk	ey
62 Fuel Basic With double cheese, sautéed onions, lettuce, tomato and gherkins	£6.95
63 Bio Fuel With fresh pepper sauce, tomato, grilled mushrooms and onion	£6.95
64 Third Pounder Lamb, Chicken and salami tower with sautéed onion, lettuce, tomate gherkins and pineapple	£7.95
65 Hot Rod With chefs spicy relish, fried aubergine, lettuce, tomato, gherkin and	£6.95 I pineapple
66 Road Runner With grilled mushrooms, onion, cheese, avocado sauce and sweet g	£6.95 rilled peppers
67 Falafel Burger V With tahini sauce, mixed salad, onion and fried aubergine	£5.95
68 Piri Piri Chicken Burger (With Piri Piri mild sauce, onion, tomato and lettuce	£6.95
69 Vegetable Burger V With salad and tahini sauce	£5.95

Sides

70 Plain Rice v		£2.95
71 Burgal (wheat) 🔑 v	برغل	£2.95
72 Fries V	بطاطس	£2.00
73 Onion Rings V	حلقات بصل	£2.00
74 Garlic Nan v	خبز الثوم	£2.00
75 Nan Bread V	خبز	£1.00
76 Sauces Mushroom, Pepper sauce	صلصة	£2.50

Wraps

All wraps are served with fries

	7th Waps are served with mes
78	Try our new Lona Special Wrap Mix shawarma and tabbouleh with brown sauce & glass of Ayran £8.95
79	\$6.50 شيش طاووق \$£6.50 كالميش طاووق \$£6.50 \$\$ Specially marinated cubes of chicken brochette skewered and grilled, wrapped in tortilla
80	لحم £6.50 شاور ما لحم £6.50 لحم Levantine Middle Eastern favourite, slow cooked seasoned lamb wrapped in tortilla
81	لحم مشویه £6.50 Charcoal grilled tender pieces of specially prepared lamb wrapped in tortilla
	Chicken Shawarma
83	Mix Shawarma (add halloumi cheese for extra £1) شاورما مشكلة £6.50 Mix of Lamb Shawarma and Chicken Shawarma
84	Lamb Kufta کفته لحم عقده لحم کفته لحم کفته لحم عقده لحم عقده لحم عقده لحم عقده الحم الحم الحم الحم الحم الحم الحم الحم
85	Chicken Kufta Seasoned minced chicken mixed with spices formed into sausages around skewer and grilled, wrapped in tortilla
01	Halloumi ۷ علومي £6.50 Charcoal grilled halloumi cheese topped with extra virgin olive oil wrapped in tortilla
86	Soujouk & Halloumi عبوق مع حلومي £7.25 Sundried sausages (beef) made with a secret blend of Eastern spices topped with Halloumi, wrapped in tortilla
87	Kufta & Halloumi کفته مع حلومي £7.25 Seasoned minced lamb mixed with spices formed into sausages topped with halloumi cheese wrapped into a tortilla
88 89	Chicken Kufta & Halloumi £7.25
00	Grilled Vegetable & Halloumi V خضرة مشوية مع جبن حلومي £6.50 Fresh local market mixed vegetables marinated slowly grilled & topped with halloumi cheese wrapped in tortilla
90	Falafel & Hummous V Deep fried made from ground chickpeas with special Middle Eastern spices and hummous wrapped in tortilla







An authentic Lebanese restaurant that is more than just dining. Lona is an experience, a place for those with a palatable adventure.

Enjoy the best traditional Lebanese cuisine in an atmosphere true to Lebanese culture. Traditional spices and flavours make each offering an opportunity to experience classics and delicacies in new and exciting ways. Every dish becomes a culinary journey that ignites the senses.

The hospitality and warmth of the people of Eastern Mediterranean couldn't be more clearly represented than in the quintessential concept of the cuisine of Lebanon;

The menu of Lona is a true reflection of this highly entertaining and welcoming food culture, not to mention our wholesome main dishes that will complete your journey through the whole spectrum of the earthy, robust, aromatic flavours of the Lebanese cuisine.

Lebanese cuisine, fine exquisite variety of fresh juice cocktails, along with beautiful culture and a great ambience presents a one of a kind dining experience. The mood is cool, casual and the staff are friendly and attentive. Classic cocktails are well executed and made with fresh fruits. Be sure to try our Signature Cocktails.

As we cook all our meat from fresh (raw) to the best way is cooked therefore it may take longer for our chefs to prepare your meal to come to your table especially during busy periods, it may takes 30 minutes or more to make sure your food is cooked perfect.

We appreciate your patience.

All allergies must be reported to waiter, we are not responsible for any allergic reaction that may be caused from our dishes.

Please ask a member of staff for the ingredients contained in our dishes to avoid allergic reactions.







