



*L O N A*

مطعم لونا

# 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 take 30 minutes or more to make sure your food is cooked perfect .

We appreciate your patience .

Lona management



Nan Bread



## Cold Mezza

- |  |   |                 |        |
|--|---|-----------------|--------|
| 1  | <b>Hummous</b> ✓ (fresh nan bread included)   | حمص             | £3.95  |
| <i>A smooth blend of chickpeas, sesame puree &amp; lemon juice, drizzled with olive oil</i>  |   |                 |        |
| 2  | <b>Beetroot Hummous</b> ✓ (fresh nan bread included)  | حمص بالشمندر    | £4.95  |
| 3  | <b>Spicy Hummous</b> ✓ (fresh nan bread included)   | حمص حار         | £4.75  |
| 4  | <b>Baba Ganoush</b> ✓ (fresh nan bread included)  | بابا غنوج       | £3.95  |
| <i>Garnished with olive oil, sesame puree &amp; lemon juice, decorated with puree of grilled eggplant, parsley and yogurt</i>                                  |   |                 |        |
| 5  | <b>Taziki (yoghurt)</b> ✓ A Greek and Turkish mezza or appetizer, cool and creamy cucumber dip flavoured with garlic and mint | تاتزيكي         | £3.95  |
| 6  | <b>Warak Ineb</b> ✓   | ورق عنب         | £3.95  |
| <i>Rolled grape Vine Leaves, filled with rice, tomatoes</i>  |   |                 |        |
| 7  | <b>Tabbouleh</b> ✓  | تبولة           | £4.95  |
| <i>A Levantine Middle Eastern salad traditionally made of burgul, tomatoes, finely chopped parsley, and onion, seasoned with olive oil and lemon dressing</i>  |   |                 |        |
| 8  | <b>Fatoush Salad</b> ✓  | سلطة فتوش       | £4.95  |
| <i>Fresh mixed salad with bright dressing and pieces of crisp pita bread</i>   |   |                 |        |
| 9  | <b>Cheese Salad</b> ✓   | سلطة جبن        | £3.95  |
| <i>Diced cucumber tomato, red onion, fresh mint, olives, olive oil and fetta cheese</i>  |   |                 |        |
| 10   | <b>Lona Mixed Salad</b> ✓   | لونا سلطة مشكله | £3.95  |
| 11   | <b>Lona Mixed Olives</b> ✓  | لونا زيتون مشكل | £3.25  |
| <i>Tasty Mixed Mediterranean olives</i>  |   |                 |        |
| 12   | <b>Lona Mixed Mezza</b> ✓ (7 Mezza's) (fresh nan bread included)  | لونا مزه مشكله  | £10.95 |
| <i>Beetroot Hummous, Hummous, Taziki, Baba Ganoush, Tabbouleh, Vine Leaves and Lona mix olives</i>   |   |                 |        |
| 13   | <b>Jumbo Mixed Mezza</b> (12 Mezza's) (fresh nan bread included)  | مزه مشكله كبير  | £15.95 |
| <i>Hummous, Falafel, Batata Harra, Taziki, Cheese Bourek, Halloumi &amp; Soujouk, Baba Ganoush, Shamy Kubba and mix olives, Vegetable Bourak, Spicy Hummus</i> |   |                 |        |

## Soups

Friday, Saturday & Sunday only

- |   |   |          |       |
|---|---|----------|-------|
| 14  | <b>Lentil Soup</b> (fresh nan bread included) | شربة عدس | £3.25 |
| <i>Flavoured with warm spices, then blended to a velvety smooth texture</i> |   |          |       |



## Hot Mezza



Nan Bread

- |    |  |                    |              |
|----|--|--------------------|--------------|
| 15 | <b>Hummous with Shawrma</b><br><i>Lamb or Chicken or Mix (fresh nan bread included)</i>  | حمص مع الشاورما    | <b>£6.95</b> |
| 16 | <b>Falafel</b> <i>Deep fried ground chickpeas with special spices</i> ✓  | فلافل              | <b>£3.95</b> |
| 17 | <b>King Prawns</b> <i>Charcoal grill king prawn</i>  | روبيان             | <b>£6.95</b> |
| 18 | <b>Batata Harra</b> ✓<br><i>Potato cubes sautéed with coriander, garlic and flaked chilli</i>  | بطاطا حاره         | <b>£3.95</b> |
| 19 | <b>Spinach &amp; Feta Cheese Salad</b> ✓<br><i>sautéed fresh spinach in garlic, extra virgin olive oil, topped with feta cheese</i>  | سبانخ مع فاتا جبنة | <b>£5.95</b> |
| 20 | <b>Lamb Bourek</b><br><i>Pastry made of thin flaky fingers filled with spiced minced lamb</i>  | بوراك لحم          | <b>£4.95</b> |
| 21 | <b>Vegetable Bourak</b> ✓<br><i>Pastry made of thin flaky fingers filled with mix vegetables and deep fried</i>  | بوراك خضرة         | <b>£3.95</b> |
| 22 | <b>Cheese Bourek</b> ✓<br><i>Pastry made of thin flaky fingers filled with halloumi cheese and fresh mint</i>  | بوراك جبن          | <b>£3.95</b> |
| 23 | <b>Spinach Bourak</b> ✓<br><i>Spring rolls made of thin flaky fingers filled with spinach and feta cheese</i>  | بوراك سبانخ        | <b>£4.95</b> |
| 24 | <b>Soujouk</b><br><i>Sundried spicy sausages (beef) made with a secret blend of Eastern spices</i>   | سوجوك              | <b>£4.95</b> |
| 25 | <b>Soujouk &amp; Halloumi</b><br><i>Sundried spicy sausages (beef) made with a secret blend of Eastern spices &amp; grilled halloumi cheese</i>  | سوجوك مع حلومي     | <b>£5.50</b> |
| 26 | <b>Halloumi</b> <i>Grilled salted halloumi cheese topped with olive oil</i> ✓  | حلومي              | <b>£4.95</b> |
| 27 | <b>Shamy Kubba</b><br><i>Crushed cous-cous, stuffed with minced lamb, parsley, onion, deep fried</i>   | كبة شامية          | <b>£4.95</b> |
| 28 | <b>Halab Kubba</b><br><i>Crushed cous-cous stuffed with minced lamb, herbs and deep fried</i>  | كبة حلب            | <b>£4.95</b> |
| 29 | <b>Potato Chap</b><br><i>Lightly crispy on the outside, fluffy on the inside, a fragrant Eastern spiced minced lamb mixed with traditional herbs encompassed with mashed potato crust &amp; deep fried</i> | بطاطس جاب          | <b>£4.95</b> |
| 30 | <b>Lona Lamb Arayes</b> <i>(add cheese for extra £1)</i><br><i>A tasty and delectable mini grilled calzone with spiced minced lamb</i>   | عرايس لحم          | <b>£4.95</b> |
| 31 | <b>Jawanih</b> (chicken wings)<br><i>Charcoal grilled marinated chicken wings</i>  | جوانح دجاج         | <b>£6.20</b> |





## Charcoal Grill

(main course)

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

- |   |  |               |
|---|--|---------------|
| <b>32 Mix Shish</b> <i>Shish Taouk &amp; lamb Meshwi</i> <b>NEW</b>   | مشاوي مشكلة  | <b>£13.50</b> |
| <b>33 Shish Taouk</b><br><i>Specially marinated cubes of chicken breast and grilled over charcoal</i>   | شيش طاووق  | <b>£12.95</b> |
| <b>34 Lamb Meshwi</b><br><i>Tender lamb cubes specially prepared in our chefs marination and grilled over charcoal</i>  | لحم مشويه  | <b>£13.95</b> |
| <b>35 Kufta Kebab</b><br><i>Seasoned minced lamb mixed with spices formed into sausages around skewers and grilled over charcoal</i>                                    | كفته لحم   | <b>£12.50</b> |
| <b>36 Chicken Kufta</b><br><i>Seasoned minced chicken mixed with spices formed into sausages around skewers and grilled over charcoal</i>                               | كفته دجاج  | <b>£11.95</b> |
| <b>37 Mixed Kufta</b> <i>Chicken kufta &amp; Lamb Kufta</i> <b>NEW</b>  | كفته مشكلة   | <b>£12.50</b> |
| <b>38 Mixed Grill ONE</b><br><i>Shish Taouk, Lamb Meshwi &amp; Lamb Kufta</i>   | مشاوي مشكلة 1  | <b>£14.95</b> |
| <b>39 Mixed Grill TWO</b><br><i>2 Lamb Cutlets, Chicken Musahab, Lamb Arayes &amp; Shish Taouk</i>  | مشاوي مشكلة 2  | <b>£17.95</b> |
| <b>40 Mixed Grill THREE</b> <b>NEW</b><br><i>3 spicy Lona Lamb Kufta, 3 Lamb Cutlets, Chicken Wings &amp; Lamb Arayes</i>   | مشاوي مشكلة 3  | <b>£26.95</b> |
| <b>41 Lamb Cutlets</b><br><i>Marinated lamb cutlets and grilled over charcoal</i>   | كستلاتة لحم  | <b>£16.95</b> |
| <b>42 Lona Lamb Kufta</b><br><i>Seasoned minced lamb mixed with spices fresh garlic and green chilli, formed into sausages around skewers and grilled over charcoal</i> | لونا كفته مشويه  | <b>£12.95</b> |
| <b>43 BB Lamb Kufta</b> <b>NEW</b><br><i>Seasoned minced lamb mixed with spices and pistachio formed into sausages around skewers and grilled over charcoal</i>         | BB كفته لحم  | <b>£14.95</b> |
| <b>44 Chicken Musahab</b> <i>Lebanese style</i><br><i>grilled boneless chicken leg spiced &amp; marinated and grilled over charcoal</i>                                 | دجاج مسح   | <b>£12.95</b> |
| <b>45 Jawanih</b> (chicken wings)<br><i>Charcoal grilled marinated chicken wings</i>  | جوانح دجاج   | <b>£11.95</b> |
| <b>46 Lona Piri Piri Chicken</b><br><i>Juicy grilled chicken marinated in lemon piri piri sauce</i>   | Half <b>£12.95</b> Whole <b>£20.95</b><br>بيرى بيرى دجاج |               |





## Grill Steak

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

### 47 8oz Sirloin Steak £15.95

*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*

### 48 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*

### 49 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*

### 50 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*

### 51 Butterfly Chicken Breast £16.95

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

## Charcoal Grill Seafood

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

### 52 King Prawns روبيان £17.95

*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 chilli*

### 53 Sea bass سمك مشوي £16.95

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

### 54 Fillet Salmon فيليه سمك السلمون £15.95

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

### 55 Lona Seafood Special سمك مشوي خاص £23.95

*Sea bass or salmon with 1 skewer of king prawns*

## *Lona Special Rounds*

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

### **LONA ROUND ONE**

1 Lamb Kufta  
1 Lamb Meshwi  
1 Shish Taouk  
1 Chicken Kufta  
Chicken Wings  
Lamb Arayes

**£26.95**

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

### **LONA ROUND THREE**

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

**£54.95**

## *Lona Special Rounds*

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

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

### **LONA ROUND TWO**

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

**£44.95**

### **LONA ROUND FOUR**

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

**£74.95**



## Shawarma

(main course)

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

- 56 Lamb Shawarma** شاورما لحم £13.95  
*Levantine Middle Eastern favourite, slow cooked seasoned lamb, shaved from the rotisserie*
- 57 Chicken Shawarma** شاورما دجاج £12.95  
*Levantine Middle Eastern favourite, slow cooked seasoned chicken, shaved from the rotisserie*
- 58 Mixed Shawarma** شاورما مشكلة £14.95  
*Mix of Lamb & Chicken shawarma*



## Vegetarian

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

- 59 Sautéed Spinach & Halloumi Cheese** v سبانج مع جبن حلومي £12.95  
*Sautéed spinach in olive oil with a delicious addition of grilled halloumi (a firm, mild cheese)*
- 60 Grilled Vegetables & Halloumi Cheese** v خضرة مشوية مع جبن حلومي £13.95  
*Mix vegetables cooked completely on the grill with halloumi cheese*
- 61 Vegetarian Platter** v طبق خضرة مشوية £15.95  
*Grilled vegetables, home made cheese bourak falafel and a side of mushroom sauce*

## Burgers

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

- |  |   |              |
|--|---|--------------|
| <b>62 Fuel Basic</b>                   | <i>With double cheese, sautéed onions, lettuce, tomato &amp; gherkins</i>                           | <b>£6.95</b> |
| <b>63 Bio Fuel</b>                     | <i>With fresh pepper sauce, tomato, grilled mushrooms &amp; onion</i>                               | <b>£6.95</b> |
| <b>64 Third Pounder</b>                | <i>Lamb, Chicken and salami tower with sautéed onion, lettuce, tomato, gherkins &amp; pineapple</i> | <b>£7.95</b> |
| <b>65 Hot Rod</b>                      | <i>With chefs spicy relish, fried aubergine, lettuce, tomato, gherkin &amp; pineapple</i>           | <b>£6.95</b> |
| <b>66 Road Runner</b>                  | <i>With grilled mushrooms, onion, cheese, avocado sauce &amp; sweet grilled peppers</i>             | <b>£6.95</b> |
| <b>67 Falafel Burger</b> ✓             | <i>With tahini sauce, mixed salad, onion &amp; fried aubergine</i>                                  | <b>£5.95</b> |
| <b>68 Piri Piri Chicken Burger</b> 🍗   | <i>With Piri Piri mild sauce, onion, tomato &amp; lettuce</i>                                       | <b>£6.95</b> |
| <b>69 Vegetable Burger</b> ✓           | <i>With salad &amp; tahini sauce</i>  | <b>£5.95</b> |
| <b>70 Halloumi Burger</b> ✓ <b>NEW</b> | <i>Halloumi, beetroot, pineapple, mix pepper, spinach &amp; tahini sauce</i>                        | <b>£6.95</b> |

## Sides

- |  |           |              |
|--|-----------|--------------|
| <b>71 Plain White Rice</b> ✓                   | رز        | <b>£3.10</b> |
| <b>72 Bural (wheat)</b> ✓ 🌾                    | برغل      | <b>£3.10</b> |
| <b>73 Fries</b> ✓                              | بطاطس     | <b>£2.50</b> |
| <b>74 Onion Rings</b> ✓                        | حلقات بصل | <b>£2.50</b> |
| <b>75 Garlic Nan</b> ✓                         | خبز الثوم | <b>£2.50</b> |
| <b>76 Nan Bread</b> ✓                          | خبز       | <b>£1.00</b> |
| <b>77 Sauces</b> <i>Mushroom, Pepper sauce</i> | صلصة      | <b>£2.50</b> |



## Wraps

All wraps are served with fries

- |   |                          |              |
|---|--------------------------|--------------|
| <b>78 Shish Taouk</b>   | شيش طاووق                | <b>£6.50</b> |
| <i>Specially marinated cubes of chicken brochette skewered and grilled, wrapped in tortilla</i>                           |                          |              |
| <b>79 Lamb Meshwi</b>   | لحم مشويه                | <b>£6.50</b> |
| <i>Charcoal grilled tender pieces of specially prepared lamb wrapped in tortilla</i>                                      |                          |              |
| <b>80 Lamb Kufta</b>  | كفتة لحم                 | <b>£6.50</b> |
| <i>Seasoned minced lamb mixed with spices formed into sausages around</i>   |                          |              |
| <b>81 Chicken Kufta</b>   | كفتة دجاج                | <b>£6.50</b> |
| <i>Seasoned minced chicken mixed with spices formed into sausages around skewer and grilled, wrapped in tortilla</i>      |                          |              |
| <b>82 Kufta &amp; Halloumi</b>  | كفتة مع حلومي            | <b>£7.25</b> |
| <i>Seasoned minced lamb mixed with spices formed into sausages topped with halloumi cheese wrapped into a tortilla</i>    |                          |              |
| <b>83 Chicken Kufta &amp; Halloumi</b>  | كفتة دجاج مع حلومي       | <b>£7.25</b> |
| <b>84 Lamb Shawarma</b>   | شاورما لحم               | <b>£6.75</b> |
| <i>Levantine Middle Eastern favourite, slow cooked seasoned lamb wrapped in tortilla</i>                                  |                          |              |
| <b>85 Chicken Shawarma</b>  | شاورما دجاج              | <b>£6.50</b> |
| <i>Levantine Middle Eastern favourite, slow cooked seasoned chicken wrapped in tortilla</i>                               |                          |              |
| <b>86 Mix Shawarma</b>  | شاورما مشكلة             | <b>£7.00</b> |
| <i>Mix of Lamb Shawarma and Chicken Shawarma skewer and charcoal grilled, wrapped in tortilla</i>                         |                          |              |
| <b>87 Halloumi</b> ✓  | حلومي                    | <b>£6.50</b> |
| <i>Charcoal grilled halloumi cheese topped with extra virgin olive oil wrapped in tortilla</i>                            |                          |              |
| <b>88 Soujouk &amp; Halloumi</b>  | سجوق مع حلومي            | <b>£7.25</b> |
| <i>Sundried sausages (beef) made with a secret blend of Eastern spices topped with Halloumi, wrapped in tortilla</i>      |                          |              |
| <b>89 Grilled Vegetable &amp; Halloumi</b> ✓  | خضرة مشوية مع جبنة حلومي | <b>£6.50</b> |
| <i>Fresh local market mixed vegetables marinated slowly grilled &amp; topped with halloumi cheese wrapped in tortilla</i> |                          |              |
| <b>90 Falafel &amp; Hummous</b> ✓   | فلافل مع حمص             | <b>£6.50</b> |
| <i>Deep fried made from ground chickpeas with special Middle Eastern spices and hummous wrapped in tortilla</i>           |                          |              |





## *Welcome to Lona*

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 take 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.**



Bural (Wheat)



Vegetarian



Hot



Mild





*L O N A*

مطعم لونا

EAT WELL  
JUICE WELL  
FEEL WELL