

# 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**

## Cold Mezza

1. HUMMOUS (V) (fresh nan bread included) £4.20 حمص  
A smooth blend of chickpeas, sesame puree & lemon juice, drizzled with olive oil
2. BEETROOT HUMMOUS (V) £4.95 حمص بالشمندر  
(fresh nan bread included)
3. SPICY HUMMOUS (V) (fresh nan bread included) £4.75 حمص حار
4. BABA GANOUSH (V) (fresh nan bread included) £4.20 بابا عنوج  
Garnished with olive oil, sesame puree & lemon juice, decorated with puree of grilled eggplant, parsley and yogurt
5. TAZIKI (YOGHURT) (V) £3.95 تازيكي  
A Greek and Turkish mezza or appetizer, cool and creamy cucumber dip flavoured with garlic and mint
6. WARAK INEB (V) £3.95 ورق عنب  
Rolled grape Vine Leaves, filled with rice, tomatoes
7. TABBOULEH (V) £4.95 تبولة  
A Levantine Middle Eastern salad traditionally made of burgul, tomatoes, finely chopped parsley, and onion, seasoned with olive oil and lemon dressing
8. FATOUSH SALAD (V) £4.95 سلطة فتوش  
Fresh mixed salad with bright dressing and pieces of crisp pita bread
9. CHEESE SALAD (V) £3.95 سلطة جبن  
Diced cucumber tomato, red onion, fresh mint, olives, olive oil and fetta cheese
10. LONA MIXED SALAD (V) £3.95 لونا سلطة مشكله
11. LONA MIXED OLIVES (V) £4.95 لونا زيتون مشكل  
Tasty Mixed Mediterranean olives
12. LONA MIXED MEZZA (V) (8 MEZZA'S) £14.95 لونا مزه مشكله  
(Fresh nan bread included)  
Beetroot Hummous, Avocado Hummous, Hummous, Taziki, Baba Ganoush, Tabbouleh, Vine Leaves and Lona mix olives
13. JUMBO MIXED MEZZA (14 MEZZA'S) £18.95 مزه مشكله كبير  
(Fresh nan bread included)  
Hummous, Spicy Hummous, Falafel, Avocado Hummous, Batata Harra, Taziki, Cheese Bourek, Halloumi & Soujouk, Baba Ganoush, Shamy Kubba and mix olives, Vegetable Bourak, Tabbouleh

## Soups

Friday, Saturday & Sunday only

14. LENTIL SOUP £3.25 شربة عدس  
(Fresh nan bread included)  
Flavoured with warm spices, then blended to a velvety smooth texture

10% SERVICE CHARGE

## Hot Mezza

- |   |                   |       |
|---|-------------------|-------|
| <b>15. HUMMOUS WITH KEBAB</b>   | حمص مع الكباب     | £7.95 |
| Lamb or Chicken or Chicken Liver (fresh nan bread included)   |                   |       |
| <b>16. FALAFEL (V)</b>  | فلا فل            | £3.95 |
| Deep fried ground chickpeas with special spices   |                   |       |
| <b>17. KING PRAWNS</b>  | روبيان            | £7.95 |
| Charcoal grill king prawn   |                   |       |
| <b>18. BATATA HARRA (V)</b>   | بطاطا حاره        | £3.95 |
| Potato cubes sautéed with coriander, garlic & flaked chilli   |                   |       |
| <b>19. SPINACH &amp; FETA CHEESE SALAD (V)</b>  | سبانخ مع فتا جبنة | £5.95 |
| Sautéed fresh spinach in garlic, extra virgin olive oil, topped with feta cheese  |                   |       |
| <b>20. LAMB BOUREK</b>  | بوراك لحم         | £4.95 |
| Pastry made of thin flaky fingers filled with spiced minced lamb  |                   |       |
| <b>21. VEGETABLE BOURAK (V)</b>   | بوراك خضرة        | £3.95 |
| Pastry made of thin flaky fingers filled with mix vegetables and deep fried   |                   |       |
| <b>22. CHEESE BOUREK (V)</b>  | بوراك جبن         | £3.95 |
| Pastry made of thin flaky fingers filled with halloumi cheese and fresh mint  |                   |       |
| <b>23. SPINACH BOURAK (V)</b>   | بوراك سبانخ       | £4.95 |
| Spring rolls made of thin flaky fingers filled with spinach and feta cheese   |                   |       |
| <b>24. SOUJOUK</b>  | سوجوك             | £4.95 |
| Sundried spicy sausages (beef) made with a secret blend of Eastern spices   |                   |       |
| <b>25. SOUJOUK &amp; HALLOUMI</b>   | سوجوك مع حلومي    | £6.95 |
| Sundried spicy sausages (beef) made with a secret blend of Eastern spices & grilled halloumi cheese   |                   |       |
| <b>26. HALLOUMI (V)</b>   | حلومي             | £5.50 |
| Grilled salted halloumi cheese topped with olive oil  |                   |       |
| <b>27. SHAMY KUBBA</b>  | كبة شامية         | £4.95 |
| Crushed cous-cous, stuffed with minced lamb, parsley, onion, deep fried   |                   |       |
| <b>28. HALAB KUBBA</b>  | كبة حلب           | £4.95 |
| Crushed cous-cous stuffed with minced lamb, herbs and deep fried  |                   |       |
| <b>29. POTATO CHAP</b>  | بطاطس جاب         | £4.95 |
| Lightly crispy on the outside, fluffy on the inside, a fragrant Eastern spiced minced lamb mixed with traditional herbs encompassed with mashed potato crust & deep fried |                   |       |
| <b>30. POTATO CHAP VEG (V)</b>  |                   | £4.95 |
| <b>31. CHICKEN LIVER (NEW) (RECOMMENDED)</b>  |                   | £5.25 |
| Pan fried chicken liver with choice of peri peri or pomagranite sauce   |                   |       |
| <b>32. LONA LAMB ARAYES (ADD CHEESE FOR EXTRA £1)</b>   | عرايس لحم         | £4.95 |
| A tasty and delectable mini grilled calzone with spiced minced lamb   |                   |       |
| <b>33. JAWANIH (CHICKEN WINGS)</b>  | جوانح دجاج        | £6.50 |
| Charcoal grilled marinated chicken wings  |                   |       |



## Main Course Charcoal Grill

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

|   |                 |        |
|---|-----------------|--------|
| <b>34. MIX SHISH (RECOMMENDED)</b><br>Shish Taouk & lamb Meshwi   | مشاوي مشكلة     | £13.50 |
| <b>35. SHISH TAOUK</b><br>Specially marinated cubes of chicken breast and grilled over charcoal   | شيش طاووق       | £13.95 |
| <b>36. LAMB MESHWI</b><br>Tender lamb cubes specially prepared in our chefs marination and grilled over charcoal  | لحم مشويه       | £13.95 |
| <b>37. KOFTE KEBAB</b><br>Seasoned minced lamb mixed with spices formed into sausages around skewers and grilled over charcoal                                      | كفته لحم        | £12.95 |
| <b>38. CHICKEN KOFTE</b><br>Seasoned minced chicken mixed with spices formed into sausages around skewers and grilled over charcoal                                 | كفته دجاج       | £12.95 |
| <b>39. MIXED KOFTE</b><br>Chicken Kofte & Lamb Kofte  | كفته مشكلة      | £13.50 |
| <b>40. MIXED GRILL ONE</b><br>Shish Taouk, Lamb Meshwi & Lamb Kofte   | مشاوي مشكلة 1   | £14.95 |
| <b>41. MIXED GRILL TWO (RECOMMENDED)</b><br>2 Lamb Cutlets, Chicken Musahab, Lamb Arayes & Shish Taouk  | مشاوي مشكلة 2   | £18.50 |
| <b>42. MIXED GRILL THREE (RECOMMENDED)</b><br>3 spicy Lona Lamb Kofte, 3 Lamb Cutlets, Chicken Wings & Lamb Arayes  | مشاوي مشكلة 3   | £28.95 |
| <b>43. LAMB CUTLETS (RECOMMENDED)</b><br>Marinated lamb cutlets and grilled over charcoal   | كستلاتة لحم     | £18.95 |
| <b>44. LONA LAMB KOFTE )</b><br>Seasoned minced lamb mixed with spices fresh garlic and green chilli, formed into sausages around skewers and grilled over charcoal | لونا كفته مشويه | £13.50 |
| <b>45. CHICKEN MUSAHAB LEBANESE STYLE</b><br>Grilled boneless chicken leg spiced & marinated and grilled over charcoal  | دجاج مسح        | £13.50 |
| <b>46. JAWANIH (CHICKEN WINGS)</b><br>Charcoal grilled marinated chicken wings  | جوانح دجاج      | £12.95 |
| <b>47. LONA PIRI PIRI CHICKEN )</b><br>Juicy grilled chicken marinated in lemon piri piri sauce   | بيرى بيرى دجاج  |        |
|   | HALF            | £13.95 |
|   | WHOLE           | £22.95 |
| <b>48. BUTTERFLY CHICKEN BREAST )</b><br>Moist and flavourful grillked chicken breast marinated in lemon peri peri sauce  |                 | £16.95 |

10% SERVICE CHARGE



## Grill Steak

All steaks served with salad, Mushroom sauce or Pepper sauce and choice of Rice, Fries Or Bural (Wheat)

### 49. 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

### 50. 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

### 51. T-BONE STEAK £17.95

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

### 52. FILLET STEAK £17.95

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

## Charcoal Grill Seafood

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

### 53. KING PRAWNS روبيان £18.95

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

### 54. SEA BASS سمك مشوي £17.95

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

### 55. FILLET SALMON فيليه سمك السلمون £17.95

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

### 56. LONA SEAFOOD SPECIAL سمك مشوي خاص £24.95

Sea bass or salmon with 1 skewer of king prawns

10% SERVICE CHARGE

## *Lona Special Rounds*

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

### FOR 2 PERSONS LONA ROUND ONE

1 Lamb Kofte  
1 Lamb Meshwi  
1 Shish Taouk  
1 Chicken Kofte  
Chicken Wings  
Lamb Arayes  
1 Nan Bread

**£29.95**

ADD  
GRILL  
VEGETABLES  
FOR £3.25

### FOR 3-4 PERSONS LONA ROUND TWO

2 Lamb Kofte  
1 Chicken Kofte  
1 Lamb Meshwi  
1 Shish Taouk  
2 Pcs Chicken Musahab  
4 Pcs Cutlets  
Chicken Wings  
2 Lamb Arayes  
1 Nan Bread

**£49.95**

ADD  
FLAT  
MUSHROOM  
FOR £3.25

### FOR 4-5 PERSONS LONA ROUND THREE

2 Lamb Kofte  
2 Lamb Meshwi  
2 Shish Taouk  
3 Pcs Chicken Musahab  
5 Pcs Cutlets  
Chicken Wings  
2 Lamb Arayas  
King Prawns  
2 Nan Breads

**£59.95**

ADD  
HALLOUMI  
FOR £5.50

10% SERVICE CHARGE

## *Lona Special Rounds*

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

FOR 5-6 PERSONS

### LONA ROUND FOUR

3 Lamb Kofte  
3 Lamb Meshwi  
3 Shish Taouk  
2 Chicken Kofte  
4 Pcs Chicken Musahab  
6 Pcs Cutlets  
Chicken Wings  
King Prawns  
3 Lamb Arayas  
2 Nan Breads

**£79.95**

ADD  
CHICKEN  
LIVER  
FOR £5.25

FOR 10 PLUS PERSONS - PRE ORDER

### LONA ROUND FIVE

6 Lamb Kofte  
6 Lamb Meshwi  
6 Shish Tawok  
6 Chicken Kofte  
8 Chicken Mushab  
10 Lamb Cutlets  
6 Chicken Wings  
3 Prawns  
6 Lamb Aryas  
3 Flat Mushroom  
Grill Vegetables  
Halloumi  
4 Nan Breads

**£199.95**

10% SERVICE CHARGE



## Vegetarian

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

- |   |               |
|---|---------------|
| <b>57. SAUTÉED SPINACH &amp; HALLOUMI CHEESE (V)</b>  | <b>£13.95</b> |
| Sautéed spinach in olive oil with a delicious<br>addition of grilled halloumi (a firm, mild cheese) |               |
| <b>58. GRILLED VEGETABLES &amp; HALLOUMI CHEESE (V)</b>   | <b>£15.95</b> |
| Mix vegetables cooked completely on the grill<br>with halloumi cheese                               |               |
| <b>59. VEGETARIAN PLATTER (V)</b>   | <b>£16.95</b> |
| Grilled vegetables, home made cheese bourak<br>falafel and a side of mushroom sauce                 |               |

## Vegan

COMING SOON

10% SERVICE CHARGE

## Burgers

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

|  |              |
|--|--------------|
| <b>60. FUEL BASIC</b>  | <b>£7.95</b> |
| With double cheese, sautéed onions, lettuce, tomato & gherkins                           |              |
| <b>61. BIO FUEL</b>  | <b>£7.95</b> |
| With fresh pepper sauce, tomato, grilled mushrooms & onion                               |              |
| <b>62. THIRD POUNDER</b>   | <b>£8.95</b> |
| Lamb, Chicken and salami tower with sautéed onion, lettuce, tomato, gherkins & pineapple |              |
| <b>63. HOT ROD</b>   | <b>£7.95</b> |
| With chefs spicy relish, fried aubergine, lettuce, tomato, gherkin & pineapple           |              |
| <b>64. ROAD RUNNER</b>   | <b>£7.95</b> |
| With grilled mushrooms, onion, cheese, avocado sauce & sweet grilled peppers             |              |
| <b>65. FALAFEL BURGER (V)</b>  | <b>£6.95</b> |
| With tahini sauce, mixed salad, onion & fried aubergine                                  |              |
| <b>66. PIRI PIRI CHICKEN BURGER (V)</b>  | <b>£7.95</b> |
| With Piri Piri mild sauce, onion, tomato & lettuce                                       |              |
| <b>67. VEGETABLE BURGER (V)</b> With salad & tahini sauce                                | <b>£6.28</b> |
| <b>68. HALLOUMI BURGER (V)</b>   | <b>£7.95</b> |
| Halloumi, beetroot, pineapple, mix pepper, spinach & tahini sauce                        |              |

## Sides

|                                 |           |              |
|---------------------------------|-----------|--------------|
| <b>69. PLAIN WHITE RICE (V)</b> | رز        | <b>£3.50</b> |
| <b>70. BURGAL (WHEAT) (V)</b>   | برغل      | <b>£3.50</b> |
| <b>71. FRIES (V)</b>            | بطاطس     | <b>£2.50</b> |
| <b>72. ONION RINGS (V)</b>      | حلقات بصل | <b>£3.00</b> |
| <b>73. GARLIC NAN (V)</b>       | خبز الثوم | <b>£2.50</b> |
| <b>74. NAN BREAD (V)</b>        | خبز       | <b>£1.00</b> |
| <b>75. SAUCES</b>               | صلصة      | <b>£3.50</b> |
| Mushroom, Pepper Sauce          |           |              |
| <b>76. GRILL FLAT MUSHROOMS</b> |           | <b>£2.25</b> |
| Marinated in pomogranite sauce  |           |              |
| <b>77. GRILL VEGETABLES</b>     |           | <b>£3.25</b> |

10% SERVICE CHARGE

## Wraps

All wraps are served with fries

### 78. SHISH TAOUK

Specially marinated cubes of chicken brochette skewered and grilled, wrapped in tortilla

شيش طاووق £8.50

### 79. LAMB MESHWI

Charcoal grilled tender pieces of specially prepared lamb wrapped in tortilla

لحم مشويه £8.95

### 80. LAMB KOFTE

Seasoned minced lamb mixed with spices formed into sausages around

كفته لحم £8.50

### 81. CHICKEN KOFTE

Seasoned minced chicken mixed with spices formed into sausages around skewer and grilled, wrapped in tortilla

كفته دجاج £8.50

### 82. KOFTE & HALLOUMI

Seasoned minced lamb mixed with spices formed into sausages topped with halloumi cheese wrapped into a tortilla

كفته مع حلومي £9.25

### 83. CHICKEN KOFTE & HALLOUMI

### 84. HALLOUMI (V)

Charcoal grilled halloumi cheese topped with extra virgin olive oil wrapped in tortilla

كفته دجاج مع حلومي £9.25

### 85. SOUJOUK & HALLOUMI

Sundried sausages (beef) made with a secret blend of Eastern spices topped with Halloumi, wrapped in tortilla

حلومي £7.95

### 86. GRILLED VEGETABLE

### & HALLOUMI (V)

Fresh local market mixed vegetables marinated slowly grilled & topped with halloumi cheese wrapped in tortilla

سجوق مع حلومي £7.95

### 87. FALAFEL & HUMMOUS (V)

Deep fried made from ground chickpeas with special Middle Eastern spices and hummous wrapped in tortilla

خضرة مشوية مع جبن حلومي £8.50

فلافل مع حمص £8.50



## 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.

Burgal (Wheat)



Hot 

Vegetarian (V)

Mild 



**EAT WELL  
JUICE WELL  
FEEL WELL**

**Thank you**