Lebanese Grill House & Juice Bar





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 40 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)	حمص	£4.20
A smooth blend of chickpeas, sesame puree & lemon juice,		~ 1.20
drizzled with olive oil		
مندر (V) 2. BEETROOT HUMMOUS	حمص بالش	£4.95
(fresh nan bread included)	. 0	
	حمص حار	£4 95
4. BABA GANOUSH (V) (fresh nan bread included)	بابا عنوج ا	
Garnished with olive oil, sesame puree & lemon juice,	بب صوج	27.75
decorated withpuree of grilled eggplant, parsley and yogur		
5. TAZIKI (YOGHURT) (V)	تاتزیکی	£3.95
A Greek and Turkish mezza or appetizer, cool and	ر يا ي	~3.75
creamy cucumber dip flavoured with garlic and mint		
6. WÁRAK INEB (V)	ورق عنب	£3.95
Rolled grape Vine Leaves, filled with rice, tomatoes	·	
7. TABBOULEH (V)	تىەلة	£4.95
A Levantine Middle Eastern salad traditionally made of burg		~
tomatoes, finely chopped parsley, and onion, seasoned with		
olive oil and lemon dressing		
8. FATOUSH SALAD (V)	سلطة فتوشر	£4.95
Fresh mixed salad with bright dressing		
and pieces of crisp pita bread		
9. CHEESE SALAD (V)	سلطة جين	£4.50
Diced cucumber tomato, red onion,	J	
fresh mint, olives, olive oil and fetta cheese	Marketines (STE 1981)	
ىكلە 10. LONA MIXED SALAD (V)	لوناسلطةمة	£3.95
مشكل 11. LONA MIXED OLIVES (V)	لونا زيتون	£4.95
Tasty Mixed Mediterranean olives		
كله (8) 12. LONA MIXED MEZZA (V) (8 MEZZA'S)	لونا مزة مش	£14.95
(Fresh nan bread included)		
Beetroot Hummous, Avocado Hummous, Hummous, Taziki,		
Baba Ganoush, Tabbouleh, Vine Leaves and Lona mix olives		
	مزة مشكله	£18.95
(Fresh nan bread included)		
Hummous, Spicy Hummous, Falafel, Avocado Hummous,		
Batata Harra, Taziki, Cheese Bourek, Halloumi & Soujouk,	wak Tabb	auloh
Baba Ganoush, Shamy Kubba and mix olives, Vegetable Boo	лак, тарро	Julen
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Soups

Friday, Saturday & Sunday only

3.25 شربة عدس

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

Hot Mezza

مص مع الكبـــاب 15. HUMMOUS WITH KEBAB	£7.95
Lamb or Chicken or Chicken Liver (fresh nan bread included)	10.00
فلا فل 16. FALAFEL (V)	£3.95
Deep fried ground chickpeas with special spices	
[1] - [1] [2] - [2] - [2] - [3] - [£7.95
بطاطا حاره	£3.95
Potato cubes sautéed with coriander, garlic & flaked chilli	
سبانخ مع فاتا جبنه (V) 19. SPINACH & FETA CHEESE SALAD	£6.95
Sautéed fresh spinach in garlic, extra virgin	
olive oil, topped with feta cheese 20. LAMB BOUREK	C4 OF
	£4.95
Pastry made of thin flaky fingers filled with spiced minced lamb	63.05
بور اك خضرة	£3.95
Pastry made of thin flaky fingers filled with mix vegetables and deep fried	
بور اك جبن	£4 25
Pastry made of thin flaky fingers filled with	21.23
halloumi choose and fresh mint	
عور اك سبانخ	£4.95
Spring rolls made of thin flaky fingers filled with spinach and feta che	
سوجوك	
Sundried spicy sausages (beef) made with a secret blend of Eastern sp	oices
ُ سوجوك مع حلومي	£6.95
Sundried spicy sausages (beef) made with a secret	
blendof Eastern spices & grilled halloumi cheese	
	£5.50
Grilled salted halloumi cheese topped with olive oil	
27. SHAMY KUBBA	£4.95
Crushed cous-cous, stuffed with minced lamb,	
parsley, onion, deep fried	C4 OF
كبة حلب كبة حلب 28. HALAB KUBBA Crushed cous-cous stuffed with minced lamb,	£4.95
herbs and deep fried	
29. POTATO CHAP	£4 05
بعطس جب Lightly crispy on the outside, fluffy on the inside, a fragrant	£4.73
Eastern spiced minced lamb mixed with traditional herbs	
encompassed with mashed potato crust & deep fried	
30. POTATO CHAP VEG (V)	£4.95
31. CHICKEN LIVER (NEW) (RECOMMENDED)	£6.95
Pan fried chicken liver with choice of peri peri or pomagranite sauce	
عرابس لحم (E1) 32. LONA LAMB ARAYES (ADD CHEESE FOR EXTRA E1)	£5.95
A tasty and delectable mini grilled calzone with spiced minced lamb	
جوانح دجاج ت 33. JAWANIH (CHICKEN WINGS)	£6.50
Charcoal grilled marinated chicken wings	

Main Course Charcoal Grill

All served with choice of Rice, Chips or Burgal (wheat)

35. SHISH TAOUK Specially marinated cubes of chicken breast and grilled over charcoal 36. LAMB MESHWI Tender lamb cubes specially prepared in our chefs marination and grilled over charcoal 37. KOFTE KEBAB Seasoned minced lamb mixed with spices formed into sausages aroundskewers and grilled over charcoal 38. CHICKEN KOFTE Seasoned minced chicken mixed with spices formed into sausages around skewers and grilled over charcoal 39. MIXED KOFTE Chicken Kofte & Lamb Kofte 40. MIXED CHICKEN (New) Chicken Kofte & Lamb Kofte 41. MIXED GRILL ONE Shish Taouk, Lamb Meshwi & Lamb Kofte 42. MIXED GRILL TWO (RECOMMENDED) 2 Lamb Cutlets, Chicken Musahab, Lamb Arayes & Shish Taouk 43. MIXED GRILL THREE (RECOMMENDED) 3 spicy Lona Lamb Kofte, 3 Lamb Cutlets, Chicken Wings & Lamb Arayes 44. LAMB CUTLETS (RECOMMENDED) Marinated lamb cutlets and grilled over charcoal 45. LONA LAMB KOFTE) Seasoned minced lamb mixed with spices fresh garlic and green chilli, formed into sausages around skewers and grilled over charcoal 46. CHICKEN MUSAHAB LEBANESE STYLE Grilled boneless chicken leg spiced & marinated and grilled over charcoal 47. JAWANIH (CHICKEN WINGS) Charcoal grilled marinated chicken wings 48. LONA PIRI PIRI CHICKEN) Juicy grilled chicken marinated in lemon piri piri sauce 49. BUTTERFLY CHICKEN BREAST) Moinst and flavourful grilliked chicken breast	34. MIX SHISH (RECOMMENDED) Shish Taouk & lamb Meshwi	مشاوي مشكلة	£13.95
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48. LONA PIRI PIRI CHICKEN) بيرئ بيرئ دجاج Juicy grilled chicken marinated hALF £13.95 WHOLE £22.95 in lemon piri piri sauce 49. BUTTERFLY CHICKEN BREAST) £16.95 Moinst and flavourful grillked chicken breast	47. JAWANIH (CHICKEN WINGS)	جوانح دجاج	£12.95
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Moinst and flavourful grillked chicken breast	Juicy grilled chicken marinated HALF £ in lemon piri piri sauce	13.95 WHOLE	£22.95
marianted in lemon peri peri sauce			£16.95

Grill Steak

All steaks served with Mushroom sauce or Pepper sauce and choice of Rice, Chips Or Burgal (Wheat)

50. 80Z 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

51. 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

52. 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

53. FILLET STEAK

£17.9

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 choice of Rice, Chips or Burgal (wheat)

54. KING PRAWNS

£18.95 روبيان

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

55. SEA BASS

£17.95 سمـك مشوي

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

56. FILLET SALMON

£17.95 فيليه سمك السلمور:

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

57. TUNA STEAK

£16.95

with garlic butter, fresh lemon, seasoning and salt and pepper cooked on charcoal grill 58. LONA SEAFOOD SPECIAL سمك مشوى خاص £24.95

Sea bass or salmon with 1 skewer of king prawns

Lona Special Rounds

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

ONA ROUND ON 1 Lamb Kofte

1 Lamb Meshwi

1 Shish Taouk

1 Chicken Kofte

Chicken Wings

Lamb Arayes

1 Nan Bread

£32.95

ADD FLAT MUSHROOM FOR £3.25

ADD GRILL VEGETABLES FOR £3.25

FOR 3-4 PERSONS ON 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

£52.95

ONA ROUND TAIR 2 Lamb Kofte 2 Lamb Most

2 Shish Taouk

3 Pcs Chicken Musahab

5 Pcs Cutlets

Chicken Wings

2 Lamb Arayas

King Prawns

2 Nan Breads

£62.95

ADD **HALLOUMI** FOR £5.95

Lona Special Rounds

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

FOR 5-6 PERSONS ON 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

£82.95

ADD CHICKEN LIVER FOR **£6.95**

FOR 10 PLUS PERSON

ONA ROUND AL

6 Lamb Meshwi

6 Shish Tawok

6 Chicken Kofte

8 Chicken Mushab

10 Lamb Cutlets

6 Chicken Wings

3 Prawns

6 Lamb Aryas

£229.95

3 Flat Mushroom

Grill Vegetables

Halloumi

4 Nan Breads

Vegetarian

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

59. SAUTÉED SPINACH & HALLOUMI CHEESE (V) Sautéed spinach in olive oil with a delicious addition of grilled halloumi (a firm, mild cheese)	£13.95
60. GRILLED VEGETABLES & HALLOUMI CHEESE (V)	£15.95
Mix vegetables cooked completely on the grill with halloumi cheese	~13.73
61. VEGETARIAN PLATTER (V)	£16.95
Grilled vegetables, home made cheese bourak falafel and a side of mushroom sauce	

Vegan

COMING SOON

Burgers

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

62. FUEL BASIC	£7.95
With double cheese, sautéed onions, lettuce, tomato & gherkins 63. BIO FUEL	£7.95
With fresh pepper sauce, tomato, grilled mushrooms & onion 64. THIRD POUNDER Lamb, Chicken and salami tower with sautéed	£8.95
onion, lettuce, tomato,gherkins & pineapple 65. HOT ROD	£7.95
With chefs spicy relish, fried aubergine, lettuce, tomato, gherkin & pineapple	67.05
66. ROAD RUNNER With grilled mushrooms, onion, cheese, avocado sauce & sweet grilled peppers	£7.95
67. FALAFEL BURGER (V) With tahini sauce, mixed salad, onion & fried aubergine	£6.95
68. PIRI PIRI CHICKEN BURGER) With Piri Piri mild sauce, onion, tomato & lettuce	£7.95
69. VEGETABLE BURGER (V) With salad & tahini sauce 70. HALLOUMI BURGER (V) Halloumi, beetroot, pineapple, mix pepper, spinach & tahini sauce	£6.28 £7.95
Transdam, beetroot, piricappie, mix pepper, spiriaeri & tarimi sauce	

Sides

71. PLAIN WHITE RICE (V)	رز	£3.50
72. BURGAL (WHEAT) (V)	بر غل	£3.50
73. FRIES (V)	بطاطس	£2.50
74. ONION RINGS (V)	حلقات بصل	£3.00
75. GARLIC NAN (V)	خبز الثوم	£2.50
76. NAN BREAD (V)	خبز	£1.00
77. SAUCES	صلصة	£3.50
Mushroom, Pepper Sauce		
78. GRILL FLAT MUSHROOMS		£2.25
Marinated in pomogranite sauce		
79. GRILL VEGETABLES		£3.25

Wraps

All wraps are served with Chips

80. SHISH TAOUK Specially marinated cubes of chicken brochette s	£8.50
kewered and grilled, wrapped in tortilla 81. LAMB MESHWI لحم مشویه	£8.95
Charcoal grilled tender pieces of specially prepared lamb wrapped in tortilla 82. LAMB KOFTE	£8.95
Seasoned minced lamb mixed with spices formed into sausages around	
83. CHICKEN KOFTE Seasoned minced chicken mixed with spices	£8.50
formed into sausages around skewer and grilled, wrapped in tortilla 84. KOFTE & HALLOUMI	£9.25
Seasoned minced lamb mixed with spices formed into sausages topped with halloumi cheese wrapped	~7.23
into a tortilla 85. CHICKEN KOFTE & HALLOUMI کفته دجاج مع حلومی	£9.25
86. HALLOUMI (V) Charcoal grilled halloumi cheese topped with extra virgin olive oil wrapped in tortilla	£7.95
87. SOUJOUK & HALLOUMI Sundried sausages (beef) made with a secret b سجوق مع طومي	£7.95
wrapped in tortilla	60.50
خضرة مشوية مع جبن حلومي	£8.50
slowly grilled & toppedwith halloumi cheese wrapped in tortilla	
89. FALAFEL & HUMMOUS (V) Deep fried made from ground chickpeas with	£8.50
special Middle Eastern spices and hummous wrapped in tortilla	

Welcome To Long

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) Vegetarian (V)
Hot
Mild



EAT WELL JUICE WELL FEEL WELL

Thank you