



www.LayalinaRestaurant.com
We will be happy to cater your next special event

"Layalina Specializes in generosity..."
Phyllis Richman-The Washington Post Magazine Feb. 1998.

100 Best Bargain Restaurants – The Washingtonian Magazine 1998, 1999, 2000, 2001, 2002.

100 Very Best Restaurants – The Washingtonian Magazine January 2005, January 2004–Twenty Restaurants to Look For.

30 Best Restaurants – Annual Dining Guide–Tom Sietsema–The Washington Post Magazine Oct. 2000, 2003, 2003, 2005.

"Layalina is to DC what the genie in the lamp is to Aladdin, a hidden jewel."
Zeina Habal, The Georgetown, Dec. 2005.

~Vegetarian Mazza~

Hommos \$6.95

Chickpea puree with tahini sauce, garlic, and lemon juice, sprinkled with olive oil.

Hommos Bel Flyfley \$7.95

Hommos mixed with sun-dried red pepper puree (spicy).

Hommos with Walnuts \$7.95

Hommos topped with crushed walnuts, topped with olive oil.

Hommos Beruiti \$7.95

Hommos mixed with fresh parsley and topped with fava beans.

Hommos with Pistachios \$7.95

Hommos topped with roasted pistachios and sprinkled with olive oil.

Syrian Roasted Eggplant Dip \$7.95

Roasted eggplant with onions, parsley, and walnuts mixed with Layalina's special dressing, and topped with pomegranate extract.

Pomegranate Hommos \$7.95

Chickpea puree with tahini sauce, garlic, lemon juice and sprinkled with pomegranate juice.

Foul M'Damas \$6.95

Simmered fava beans with garlic, lemon juice, topped with parsley, onion, and tomatoes, sprinkled with olive oil.

Baba Ghannoug \$7.95

Smoked roasted eggplant with tahini sauce, lemon juice, garlic, and olive oil.

Beet M'tabal \$7.95

Shredded beets mixed with tahini, lemon, yogurt, and garlic, topped with walnuts sprinkled with olive oil and parsley. A Syrian classic.

Grape Leaves \$6.95

Stuffed with rice, onions, parsley, tomato, mint, and special spices, cooked in a mix of olive oil and lemon juice.

Falafel \$6.95

Vegetable patties combining ground chickpeas, parsley, onion, garlic, mixed with special herbs and spices.

Foul Bel Laban \$7.95

Simmered fava beans with garlic and lemon topped with a yogurt and tahini sauce, sprinkled with red pepper, cinnamon, and olive oil.

Bamieh Bel Zeit \$7.95

Baby okra sautéed with olive oil, garlic and fresh cilantro, simmered in a tomato sauce.

Lubieh Bel Zeit \$7.95

Green beans simmered with tomato, onion, garlic, and spices in olive oil.

Mousakaa \$7.95

Seasoned eggplant with chickpeas, onions, garlic, and olive oil, baked with fresh tomato.

M'hammarah \$8.95

Delicious pureed dip made of sun dried red peppers, walnuts, with a special pomegranate sauce.

Manaesh Bel Zaatar \$6.95

Baked pita topped with a special spice mix and baked with olive oil.

Manaesh Bel M'hammarah \$8.95

Baked pita topped with our famous M'hammarah (Delicious pureed dip made of sun dried red peppers, walnuts, with a special pomegranate sauce).

Labneh \$5.95

A favorite Middle Eastern homemade strained yogurt dip sprinkled with mint and olive oil.

Layalina Labneh \$6.95

Strained yogurt mixed with garlic, onions, and parsley topped with walnuts and sprinkled with olive oil.

Fried Eggplant \$6.95

Smothered in a special garlic-pomegranate sauce.

Kizbareyeh \$6.95

Fried potatoes smothered with garlic and cilantro. A Syrian favorite.

Kabis \$5.95

Homemade pickled vegetables.

Macarona Bel Laban \$5.95

Pasta topped with yogurt, garlic, and sprinkled with mint, red pepper, and olive oil.

~Salads~

Tabouleh \$7.95

Chopped tomatoes, onions, mint, parsley, crushed wheat tossed with a delightful mixture of olive oil and lemon juice.

Fatoosh \$7.95

Lettuce, tomatoes, garlic, onion, cucumbers, parsley, and mint mixed with toasted pita in a special herb dressing.

Hommos M'Damas Salad \$6.95

Simmered chickpeas mixed with onions, tomatoes, lemon zest, and parsley, smothered in olive oil.

Eggplant Fatoosh \$8.95

Eggplant with toasted pita, tomato, onions, and parsley in an amazing pomegranate dressing.

Lebanese Salad \$6.95

Lettuce, tomato, onion, cucumber, and parsley tossed with Layalina's special dressing.

Yogurt & Cucumber Salad \$5.95

Yogurt and cucumber mixed with mint and garlic.

Layalina Beet Salad \$7.95

Sliced beets mixed with lettuce, cabbage, onions, cilantro, and parsley smothered with our special herbal dressing.

Artichoke Salad \$7.95

Sliced artichoke, lettuce, onion, tomato, and cucumber with a special dressing.

Malfoof Salad \$6.95

Chopped cabbage tossed in a special lemon-garlic dressing (Middle Eastern coleslaw).

~Meat Mazza~

Hommos with Shawarma \$8.95

Hommos topped with chicken or beef shawarma.

Kibbeh \$7.95

(3) Deep-fried ground beef shells combined with cracked wheat stuffed with mixture of sautéed minced meat and onions.

Ma'anick \$8.95

Sautéed homemade beef and lamb Lebanese style sausage in a lemon-butter garlic sauce.

Chicken Shawarma \$9.95

Boneless chicken specially marinated and grilled served over pita and garlic sauce.

Beef Shawarma \$9.95

Tender slices of beef specially marinated and grilled, served over pita on a bed of parsley, onions, and sumac.

Soujok \$8.95

Sautéed homemade beef sausage in an exotic tomato garlic sauce.

Layalina Beef Arayis \$7.95

Baked pita bread stuffed with mixture of ground beef, chopped onions, herbs, and special spices with pomegranate extract.

Kibbeh Nayeh (Middle Eastern Steak Tartar) available upon call ahead request during the week, and always available on the weekends.

~Mazza Assortment~

Sultan's Mazza Feast \$95.95

Hommos with Shawarma, Baba Ghannoug, Macarona Bel Laban, Falafel, Soujok, Grape Leaves, Beet M'tabal, Kizbareyeh, Manaesh Bel Zaatar, Malfoof Salad, Lubieh Bil Zeit, and Kabis.

Soup of the Day \$5.95

Please ask about our soup of the day.

*Be sure to ask about
Rima's Famous Daily Specials*

Layalina's Famous Tender Lamb Shank Specialty

Layalina Lamb Shank \$21.95

Simmered in fresh tomato, mushrooms, and garlic in a pomegranate- lemon sauce, sprinkled with cilantro and served with rice. Our original shank- an all time favorite!

Mediterranean Lamb Shank \$21.95

Simmered with artichokes in a lemon-garlic sauce, served with rice. Delicately light and delicious.

Toasted Lamb Shank \$21.95

Tender shank dipped in delicious herbs and toasted in olive oil and served over pasta in a yogurt-garlic sauce. A twist to our traditional shank, crunchy and flavorful.

Bamieh Shank \$21.95

Baby okra sautéed in olive oil, garlic, cilantro, and simmered in a tomato sauce, served with rice. Okra and lamb that melts in your mouth-a great combination!

Lubieh Shank \$21.95

Fresh green beans simmered in olive oil, garlic, onions, tomato, and spices served with rice. You have never had green beans like this before!

Potato Shank \$21.95

Simmered in a special herbal tomato sauce with garlic, cilantro, and potatoes served with rice. If you love potatoes, you will love this dish!

Grilled marinated shrimp served with the Chef's special sauce over a bed of rice and grilled vegetables.

~Layalina Entrees~

Beef Shawarma \$18.95

Tender slices of beef specially marinated and grilled, served with rice and tahini sauce.

Chicken Shawarma \$17.95

Boneless chicken specially marinated and grilled, served with rice and garlic sauce.

Macarona Bel Shawarma \$17.95

Pasta of the day topped with a yogurt and garlic sauce, smothered in beef or chicken shawarma.

Beef & Chicken Shawarma Combo \$19.95

Chicken and beef shawarma served with rice, garlic and tahini sauces.

Kafta Bil Jawz \$17.95

From our ancient Syrian recipe delicious lean beef mixed with onions, red pepper, walnuts, bulgur and herbs with a hint of spiciness, grilled and served with a special salad and pomegranate dressing.

Lamb Shish Kabab \$18.95

Specially marinated cubes of tender lamb grilled and served with rice, grilled vegetables, and tahini sauce.

Grilled Kafta \$16.95

Ground beef mixed with parsley, onion, and special spices, grilled and served with rice and grilled vegetables.

Chicken Musakhan \$17.95

Boneless chicken specially marinated and grilled, simmered in olive oil, with onions, sumac, and sprinkled with parsley, served with a yogurt sauce sauce.

Shish Tawook \$17.95

Grilled tender cubes of chicken marinated in a special lemon-herb sauce, and served with rice, grilled vegetables and garlic sauce.

Mediterranean Chicken \$17.95

Specially marinated chicken breast simmered with artichokes in a lemon-garlic sauce, served with rice.

Layalina Chicken \$17.95

Specially marinated chicken breast simmered with fresh tomato, chickpeas, mushrooms, and garlic in a pomegranate sauce, sprinkled with cilantro and served with rice.

Layalina Special Platter \$23.95

Mixed grill special: Lamb Shish Kabab, Shish Tawook, and Grilled Kafta, served with grilled vegetables, rice, and garlic sauce

Grilled Salmon \$19.95

Marinated grilled salmon fillet, topped with our Mediterranean sauce and served with rice.

Grilled Shrimp Kabab \$19.95

~Layalina Fatteh Specialties~

Chicken Fatteh \$16.95

Tender chicken served on toasted pita bread and rice, topped with a delicious yogurt sauce.

Beef or Chicken Shawarma Fatteh \$17.95

Toasted pita bread and chickpeas, mixed with yogurt sauce and topped with beef or chicken shawarma.

Layalina Eggplant Fatteh \$17.95

Baked eggplant, minced beef and tomato served on toasted pita bread, topped with a yogurt sauce (available without meat).

Lamb Fatteh \$18.95

Tender lamb served on toasted pita bread and rice, topped with a yogurt sauce.

~Vegetarian Delights~

Bamieh Bel Zeit \$15.95

Baby okra sautéed in olive oil, garlic, cilantro, and simmered in a tomato sauce served with rice.

Lubieh Bel Zeit \$15.95

Fresh green beans simmered in olive oil, garlic, onions, tomato, and spices served with rice.

Mousakaa \$15.95

Seasoned eggplant with chickpeas, onions, garlic, and olive oil, baked with fresh tomato served with rice.

Macarona Bel Baitenjan \$15.95

Pasta served with eggplant and roasted pepper, sprinkle with yogurt and nuts.

Layalina Vegetarian Sampler Special \$18.95

Baba Ghannoug, Grape Leaves, Lubieh Bil Zeit, Falafel, Hommos, Fatoosh, Kabis, Yogurt and Cucumber salad, and tahini sauce.

~Extras~

Rice	\$3.95
Garlic Sauce	\$3.95
Tahini Sauce	\$3.95
Fries	\$3.95

~Sandwiches~

*Served only from 11:30am to 2:30 pm Tues-Friday
All sandwiches served with Middle Eastern coleslaw*

Falafel Sandwich \$7.95

Vegetable patties combining ground chickpeas, parsley, onion, garlic, mixed with special herbs and spices.

Chargrilled Kafta \$8.95

Grilled beef and lamb mixed with parsley, onion, and special spices.

Grilled Beef or Chicken Shawarma \$8.95

Tender slices of beef or chicken marinated in shawarma spices.

Ma'anick Sandwich \$9.95

Mild Middle Eastern sausage sautéed in olive oil, lemon, and garlic.

Soujok Sandwich \$9.95

Spicy Lebanese sausage.

(No Substitutions Please) Prices subject to change
www.LavalinaRestaurant.com
(703 525-1170)