

NIBBLES

Selection of Lebanese Pickles

3.95 / VG, GF

Marinated Mixed Olives

3.95 / VG, GF

Warm Za'atar & Garlic Flatbread

3.95 / VG

MEZZE

◆ perfect for sharing... why not mix & match our tasty mezze ◆

Lentil Soup

hearty soup served with warm flatbread

6.50 / VG

Hommos

Yalla Yalla classic, using our unique recipe served with warm flatbread

6.50 / VG, GFA

Baba Ghanuj

blended smoked aubergine & tahina dip served with warm flatbread

7.75 / VG, GFA

Cheese Samboussek

handmade pastry parcels filled with melted cheese & mint sauce

7.50 / V / 3 Pieces

Falafel

crisp chickpea patties, coriander & parsley finished with tahina sauce

6.95 / V / 3 Pieces

MEZZE PLATTER

One for when you can't decide...

hommos, baba ghanuj, tabbouleh, falafel, natural labné, cheese samboussek, warm flatbread & pickles

for one 13.50 / V for two 23.95 / V

Lamb Kibbeh

lightly spiced handmade ground lamb parcels finished with mint yoghurt sauce

7.95 / 3 Pieces

Feta Dip with Soujok

smooth whipped feta, Armenian beef soujok with pomegranate molasses served with warm flatbread

7.75 / GFA

Lebanese Wings

slow-grilled chicken wings marinated in lemon, garlic & onion served with cinnamon & garlic sauce

7.50

Halloumi & Roasted Figs

marinated in sweet rosewater, toasted pistachio nuts, garnished with rose petals

8.95 / V

Tony's Hommos

twist on the traditional & our founder's favourite... hommos topped with crispy cauliflower & lightly spiced Yemen salsa served with warm flatbread

7.25 / V

Batata Harra

spiced potatoes with garlic, tomato, peppers, sumac & fresh coriander

5.75 / VG

Tabbouleh

traditional Middle Eastern salad made with freshly chopped parsley, quinoa, tomato, mint & onion

7.45 / VG, GF

Fattoush

light & fresh mixed Lebanese house salad with pomegranate molasses dressing and crispy pitta

6.25 / VG, GFA

GRILLS

..... all grills served with YallaYalla salad and vermicelli rice

Lamb Kofta

grilled ground lamb, herbs, onion & spices

16.50

Chicken Kofta

grilled ground chicken, herbs, peppers, onion & spices

16.25

Chicken Taouk

marinated grilled chicken breast with garlic & fresh thyme

16.25

◆ Why not add Batata Harra 5.75 ◆

TAGINES

..... slow-cooked stews served with couscous, vermicelli rice, or quinoa

Chicken & Green Olive

chicken, carrots, lemon confit & green olives

15.95

Lamb Kofta

spiced ground lamb, tomato, chickpeas & courgette, with mint yoghurt sauce

15.95

Braised Lamb & Butter Bean

slowly braised cubed leg of lamb, fragrant tomato & white bean

17.25

Aubergine & Chickpea

aubergine, tomato, onion & chickpeas

13.95 / VG

◆ Why not add a Za'atar Flatbread 3.95 ◆

OPEN WRAP PLATTERS

SERVED 12 - 5PM EVERYDAY

..... all served with hommos & YallaYalla salad

Lamb Kofta

spiced ground lamb with hommos, pickled cucumber, onion & tomato

12.95

Chicken Taouk

marinated grilled chicken breast with garlic sauce, pickled cucumber & tomato

12.95

Halloumi

marinated grilled halloumi with extra virgin olive oil, tomato & fresh mint

12.95 / V

Falafel

crisp chickpea patties with tahina, tomato, pickled turnips & parsley

12.95 / V

◆ Why not add Batata Harra 5.75 or Fries 4.75 ◆

LARGE PLATES

Kofta Roll

lamb or chicken skewer in a brioche roll with pickles, red onions, chilli peppers & pomegranate molasses served with batata harra

15.50

Steak Skewer ^(240g)

rump steak marinated in black lime and pomegranate molasses with red onion, tomato, chilli served with batata harra

19.95 / GF

Spinach & Feta Börek

baked spinach, feta & onion filo pastry parcel served with Kalamata olives, tomato & spiced yoghurt sauce

15.25 / V

Beiruty

hommos, crispy falafel, lightly spiced Yemen salsa, cumin roasted chickpeas, tahina, tomato & pickle salad with flatbread

12.50 / V, GFA

Mixed Grill

selection of lamb & chicken kofta, chicken taouk with Yalla Yalla Salad & vermicelli rice

18.95 / GFA

Pan-roasted Sea Bass

with braised fennel, spiced tomato and Kalamata olive sauce served with vermicelli rice

18.50

SALADS

Mama Zohra Salad

marinated grilled chicken, feta & Lebanese salad topped with crispy pitta & Mama Zohra sauce

14.25 / GFA

Falafel Salad

crisp chickpea patties & mixed Lebanese salad topped with crispy pitta & Mama Zohra sauce

13.95 / V

◆ Add grilled Lamb Kofta, Chicken Taouk (3 pieces) or Halloumi to any salad 4.50 ◆

SIDES

Fries with Garlic Dip

4.75 / V

Warm Za'atar & Garlic Flatbread

3.95 / VG

Vermicelli Rice

3.95 / VG

Warm Flatbread

1.95 / VG

Batata Harra

5.75 / V

Jewelled Couscous

4.75 / VG

Fattoush Salad

6.25 / VG, GFA

Quinoa

3.95 / VG

DESSERTS

Mango & Vanilla Cheesecake

topped with a layer of sweet mango, pomegranate seeds & pistachios

6.95 / V

Chocolate Brownie

warm date & tahina molasses spread, halva, rose petals, pistachios with vanilla ice cream

6.95 / V

Baklava & Fresh Rose Mint Tea

selection of baklava with fresh rose & mint infused sweet tea

for one 5.95 / V / 3 pieces

for two 9.95 / V / 6 pieces

Baklava Selection

sweet & crisp filo puff pastry pieces layered with nuts & honey

5.45 / V / 3 Pieces

Orange Blossom Mouhalabia

traditional Lebanese recipe with dates, figs, apricots, prunes, sultana compote & toasted sesame seeds

6.95 / V, GF

Ice Cream & Sorbet (3 scoops)

• Vanilla Ice Cream V

• Dairy-free Vanilla Ice Cream VG

• Blood Orange Sorbet VG, GF

5.95

Sticky Date & Cardamom Pudding

Sponge pudding infused with cardamom & cinnamon served with vanilla ice cream

7.25 / V

Baklava Sandwich

vanilla ice cream sandwiched between sweet baklava pieces, date and tahina molasses, pistachios & rose petals

7.25 / V



PLEASE SCAN THE QR FOR ALLERGENS & CALORIES

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.

SYMBOL GUIDE:

(V) Vegetarian - (VG) Vegan

(GF) Gluten Free - (GFA) Gluten Free Available

OUR FAVOURITE SERVES

a selection of spirits & liqueurs are available 5.25 per 25ml / Single

Bombay Bramble Gin

with Franklins naturally Light Tonic Water (+3.25)

Bombay Citron

with Franklin Rose Lemonade (+3.25)

Bombay Sapphire

with Franklin Elderflower & Cucumber Tonic (+3.25)

Bacardi Carta Blanca Rum

with Franklin Pineapple & Almond Soda (+3.25)

Bacardi Spiced Rum

with Franklin Ginger Ale (+3.25)

Arak du Chateau Ksara

why not round off your feast with a traditional Lebanese liqueur

HOMEMADE LEMONADES 300ml

Roomana 4.25
pomegranate & orange blossom

Roza 4.25
lemon & lime with rose syrup

Loaded lemonades
add your favourite spirit
+5.25

Toufaha 4.25
apple, mint & ginger

Leymona 4.25
lemon & lime

SOFT DRINKS

Still / Sparkling Mineral Water

Regular 2.50 / Large 4.95

Coca-Cola / Fanta / Sprite 3.50

Diet Coke / Coke Zero 3.25

Fresh Juices 300ml

Orange 4.25

Red 5.50
beetroot, apple, lemon & ginger

Amber 5.50
carrot, ginger, lemon & turmeric

Green 5.50
cucumber, spinach, lemon, apple & kale

Franklin & Sons 200ml

1886 Soda Water 3.25

Tonic Water 3.25

Light Tonic Water 3.25

Ginger Ale 3.25

Rose Lemonade 3.25

Pineapple & Almond Soda 3.25

Elderflower & Cucumber Tonic 3.25

HOT DRINKS

Americano 3.45

Mocha 4.00

Hot Chocolate 3.75
hot chocolate with steamed milk

Cappuccino, Latte, Flat White 3.75

Lebanese Hot Chocolate 4.25
hot chocolate with steamed milk infused with cinnamon & tahina sprinkled with halva

Macchiato

Single 3.25 Double 3.45

Spiced Rum Hot Chocolate 7.25
our deliciously rich hot chocolate, with a kick of Bacardi Spiced rum, topped with whipped cream and a sprinkle of cinnamon

Espresso

Single 2.75 Double 3.25

Teas

English Breakfast, Earl Grey, Peppermint, Camomile, Jasmine, Green

3.25

Fresh Rose Mint Tea

fresh rose & mint infused sweet tea

3.25

Plant based milk alternatives are available (oat, almond, soya) at no extra charge.

Please ask your server

be**drinkaware**.co.uk

How Did We Do?



To share your experience, please scan the QR code to fill out the short survey and as a thank you, if you leave your details, you will automatically be entered into our monthly prize draw.

Yalla Yalla
LEBANESE KITCHEN

DRINKS
MENU

yalla-yalla.co.uk | @yallayallauk

WHITE WINE

175ml / 250ml / Bottle

Ksara Clos St Alphonse Blanc

zesty freshness, stone fruit
with a long finish

Bekaa Valley, Lebanon

6.65 / 9.15 / 26.95 / VG

Sea Point Sauvignon Blanc

fresh cut grass, ripe peaches and gooseberries
Western Cape, South Africa 7.55 / 10.55 / 30.95

Ksara Blanc de Blancs

fresh & elegant ripe fruits & a hint of smoke
Bekaa Valley, Lebanon 9.65 / 12.95 / 37.95 / VG

Reign of Terroir Chenin Blanc

aromatic, with good acidity and elegance.
Flavours of a summer fruit salad
Swartland, South Africa 31.95 / VG

Drifting Chardonnay, Lodi

tropical fruit and green apple, backed by a
note of toasted oak spice
California, USA 32.95 / V

Amodo Pecorino, Terre di Chieti

fresh, tropical notes on the nose, a delicate
florality & an enticing minerality on the finish
Abruzzo, Italy 6.15 / 8.55 / 24.95 / VG

Borsari Trebbiano Pinot Grigio

dry with citrus and apple fruit aromas,
lovely freshness to the finish
Puglia, Italy 6.45 / 8.95 / 25.95 / VG

RED WINE

175ml / 250ml / Bottle

Ksara Clos St Alphonse Rouge

floral, ripe black cherries with a touch
of spice

Bekaa Valley, Lebanon

6.65 / 9.15 / 26.95 / VG

Luis Felipe Edwards

Lot 18 Merlot
soft, smooth, approachable Merlot with
rounded cherries and spiced plums
Rapel Valley, Chile 6.45 / 8.95 / 25.95 / VG

Rare Vineyards Pinot Noir

soft, lightly oaked cherries and blueberries
with a hint of spice
Languedoc, France 8.05 / 11.15 / 32.95

Alamos City Malbec

intense, layers of dark berry fruits, vanilla
and cloves with a smooth, velvety finish
Mendoza, Argentina 31.95

Ksara Reserve du Couvent Rouge

rich, mouth filling tannins, black pepper, vanilla
Bekaa Valley, Lebanon 37.95 / VG

Castillo de Mureva Organic Tempranillo, Castilla

deep cherry red, forest fruits, smooth and
well-balanced with a long finish
Castilla - La Mancha, Spain 6.15 / 8.55 / 24.95

Short Mile Bay Shiraz

rich berry fruit with a pinch of pepper spice
South Eastern Australia 7.15 / 9.95 / 28.95

ROSÉ WINE

175ml / 250ml / Bottle

Antonio Rubini Pinot Grigio Rosato IGT Pavia

refreshing rose with raspberry & strawberry
flavours and a hint of vanilla
Venezie, Italy 6.65 / 9.15 / 26.95 / VG

Cap de Coste Rosé IGP Pays d'Oc

dry, elegant rose, made primarily from the
Grenache grape
Languedoc-Roussillon, France 30.95 / VG

SPARKLING WINE

125ml / Bottle

Le Altane Prosecco Extra Dry

crisp, mouth-filling fizz with green apples
and citrus notes
Veneto, Italy 7.45 / 31.95

Champagne Alexander Bonnet

light, white blossom and citrus fruit. refined,
with more fruity notes on the refreshing finish
Champagne, France 61.95 / VG

All wines available in 125ml measures on request



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COCKTAILS

Classics

Espresso Martini 10.95

smooth and intense. Espresso, 42 Below
Vodka, coffee liqueur and vanilla

Mojito 11.95

Bacardi Carta Blanca Rum, lime juice
muddled with fresh lime and mint leaves

Yalla Yalla Cosmo 10.95

pomegranate juice shaken with Absolut
Vodka, lemon juice & orange liqueur

Passion Fruit Martini 11.95

a modern classic. 42 Below Vodka,
blended with passion fruit and vanilla,
served with a shot of Prosecco on the side

The Twists

Minta - Frozen Vodka 10.95

Absolut Vodka, fresh mint, lemon, lime &
orange blossom frozen lemonade

Beirut Amaretto Sour 10.95

indulgent Amaretto liqueur blended with
arak. Arak is a Lebanese spirit, which has
a gentle hint of anise

Mojito Twist 10.95

classic mojito with middle eastern flavours
of triple sec and pomegranate juice

Rose & Rum Daquiri 10.95

frozen blend of Bacardi Spiced Rum,
lemon juice & rose syrup

Yalla Yalla Winter Warmer

Fancy something to share?

Warm up with a hot but refreshing Yalla Yalla special tea with Bombay
Bramble gin, Martini Rosso, saffron & rose water. Served in a teapot to share
for the ultimate winter comfort drink

19.95

SPRITZ

Garden Spritz 10.95

Bombay Dry Gin, St-Germain Elderflower
Liqueur with lemon juice, cucumber topped
with Franklin & Sons 1886 Soda Water

Aperol Spritz 10.95

Prosecco, Aperol, Franklin & Sons 1886
Soda Water garnished with orange

Winter Sangria Spritz 9.95

our Lebanese house red with rich cherry
puree and a refreshing dry cider to make
the perfect winter spritz

Blushing Spritz 11.95

Bombay Citron Pressé Gin, Franklin &
Sons Natural Rose Lemonade with
elderflower cordial and Prosecco

Black Cherry Bellini 10.95

sparkling prosecco with a dash of rich
black cherry

Cider & Ginger Spritz 9.25

bursting with Autumn flavours: ginger,
cinnamon and apple

BEER & CIDER

Draught beer - at selected restaurants only

Menabrea Blonde - 4.8%
citrus, bitter tones & floral, fruity undertones
with a malty, hoppy taste
330ml bottle 5.25 / half 4.00 / pint 7.00

Menabrea Amber - 5%
full-bodied with a moderately bitter flavour
330ml bottle 5.25

Menabrea Zero - 0%
330ml bottle 4.75

Efes - 5%
full-bodied, refreshing with mildly spicy notes
330ml bottle 5.25

Aspall Draught Suffolk Cyder - 5.5%
crisp, delicate medium dry apple cyder
330ml bottle 5.45

Innis & Gunn IPA - 5%
tropical grapefruit, berry & zesty lemon
character
440ml can 6.75 / half 4.00 / pint 7.00

SOFTS

Elderflower Spritz 5.25

Elderflower cordial with a dash of lemon
juice, topped up with elderflower &
cucumber tonic

Mira Frozen 6.25

homemade frozen blended lemonade
with fresh mint, lemon, lime & orange
blossom

Cherry & Coconut Cooler 6.25

black cherries & cream topped with
Franklin & Sons Natural Rose Lemonade
garnished with rose petals and a mint
crown

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