



GRILANDIA

LEBANESE RESTAURANT
HALAL

WIMBLEDON
0428 8544 020
108 THE BROADWAY, WIMBLEDON,
SW1 19RH

CHISWICK
3353 8994 020
4 TURNHAM GREEN TERRACE, W1 4QP

NOTTING HILL
2200 7221 020
19, WESTBOURNE GROVE W4 2UA

EAST SHEEN
9277 8878 020
437 UPPER RICHMOND ROAD WEST,
SW7 14PJ

MAYFAIR
10 GROSVENOR STREET
W1K 4QB

SCAN BELOW TO SEE ALL
THAT WE CAN OFFER



RECOMENDED COMBOS

MIXED DIPS 19.75 m s g v

A Platter of: Hummus, Baba Ghanoj,
Tzaziki served with fresh Lebanese sesame bread.

MIXED MEZE 24.95 m s g

Hummus, Baba Ghanoj, Batata Harra, Falafel
& Kibbe served with fresh Lebanese sesame bread.

VEGETERIAN MIXED MEZE 24.95 m s g v

Hummus, Baba Ghanoj, Batata Harra, Falafel
& Pumpkin Kibbe served with
fresh Lebanese sesame bread.

OUR COMBOS ARE DESIGNED AS A MEZE
SELECTION FOR 2 PEOPLE

GRILANDIA SET MENU

m g s n

MINIMUM 2 PEOPLE

44 PER PERSON

STARTERS

Hummus, Baba Ghanoj, Fattoush Salad,
Fresh Lebanese sesame Bread, Kibbe, Falafel,
Spicy Mini Lamb Sausage

MAIN COURSE

Mixed Grill Platter

(Chicken Shish, Minced lamb kafta, lamb tekka)
with Rice & Hand Cut Potatoe Chips.

DESSERT

Baklawa n and Basboussa m n

VEGETARIAN SET MENU

m g s n v

MINIMUM 2 PEOPLE

42 PER PERSON

Hummus, Baba Ghanoj, Fattoush Salad,
Falafel, Grilled Halloumi, Pumpkin Kibbe,
fresh Lebanese sesame bread,

Musakaa and Rice.

Baklawa n and Basboussa m n

NOTE THAT:

%12.5 SERVICE CHARGE WILL BE ADDED TO THE BILL

MEZE

BREAD BASKET 4.95 g s v
Selection of marinated green & black olives

HUMMUS 9 s v
Silky puree of chickpeas, tahini, lemon juice & olive oil.

BABA GHANOJ 9 s v
Smokey baked aubergine paste, garlic, tahini, lemon juice & olive oil topped with pomegranate seeds.

TZAZIKI 8 m v
Greek style yougurt, fine diced cucumber, slight garlic, dried mint & olive oil.

FALAFEL 9 s c v
Crunchy chickpeas croquette, celery, mixed herbs, cumin & mixed spices served with tahini sauce.

BATATA HARRA 9 v
Diced fried potatoes, coriander, garlic, mixed peppers & mediterranean spices.

KIBBE 10 g s
Fried meat balls of lamb, burgul & herbs paste, stuffed with spiced lamb mince & onion filling.

PUMPKIN KIBBE 10 g s v
Fried balls of pumpkin, burgul & herbs paste stuffed with spiced ricotta, spinach & onion mix.

ROASTED VEGETABLES 9 s v
Mix of green & red pepper, mushrooms, cauliflower & aubergines.

WARAK ENAB 11 v
Grape Leaves stuffed with rice, fine chopped parsley, onions & tomatoes, herbs, pomegranate molasses, lemon & olive oil.

HUMMUS AWARMA 13.5 s n
Creamy Hummus topped with sautéed tender lamb dices, pine nuts & olive oil.

ARAYES 12.5 g
Grilled crunchy lamb kafta spreads on pita bread

MUHAMARA 11 n v
Crushed walnuts, roasted pepper paste. Olive oil. Pomegranate molasses.

SUJUK 10
Spicy pan fried mini lamb sausages with tomatoes.

FETA & MOZZARELLA 9 g m v
(SPRING ROLLS)
Fried spring rolls stuffed with a blend of feta and mozzarella, mixed herbs. Served with sweet chilli.

MUSAKAA 11 m v
Bake of aubergine, mixed beans in tomato sauce onion, with melted cheese. (vegan option available).

HALLOUMI STICKS 9 m g v
Fried breaded & mixed herbs halloumi sticks, served with sweet chilli.

GRILLED HALLOUMI 9 m v s
Olive oil marinated grilled halloumi, served with rocket leaves, tomatoes & a pinch of zaatar.

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SOUPS

LENTIL SOUP 9 c v

Creamy, slowly cooked lentils & root vegetables mix, flavoured with cumin, turmeric & olive oil .

CHICKEN SOUP 9 c g

Chicken broth, carrot, leek, celery, potato, brown vermicelli & mixed herbs.

SALADS

TABOULEH 10 g v

Fine cut parsley, onions, tomato, mint & burgul with fresh lemon juice & olive oil dressing topped with pomegranate seeds.

FATTOUSH 10 g v

Lettuce, cucumber, rocket, tomato, red & green peppers with zaatar crotouns, pomegranate molasses, lemon juice & olive oil dressing.

MIXED SALAD 10 v

Lettuce, red & green pepper cucumber, rocket & tomato. Lemon, olive oil & pomegranate juice dressing

HALLOUMI SALAD 16 s m v

Mixed green salad leaves with halloumi lemon juice & olive oil dressing.

CHICKEN SALAD 17 s m v

Mixed green salad leaves with grilled chicken & caesar dressing.

HALLOUMI AND CHICKEN SALAD 18 s m

Mixed green salad leaves with grilled halloumi, grilled chicken & caesar dressing.

MINI PASTRIES

4 Pieces of Minis

LAMB SAMBOSSEK 9 g

Traditional minced lamb crescent shaped pastry.

CHEESE SAMBOSSEK 9 g m v

Halloumi, feta, mozzarella & zaatar crescent shaped pastry.

SPINACH 9 g v

Triangular shaped pastry stuffed with flavoured spinach, sumac, lemon and red onion

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GRILLS & MAIN DISHES

LAMB KAFTA 24

Lamb shoulder mince, with parsley onions & mixed herbs grilled on skewers, served with oriental rice, garlic & chilli sauce.

LAMB TEKKA 26

Marinated cubes of lamb fillet, grilled on skewers, Served with oriental rice, garlic & chilli sauce.

SHISH TOUK 22.95

Marinated cubes of chicken fillet, grilled on skewers, Served with oriental rice, garlic & chilli sauce.

MIXED GRILL 27

Grilled lamb kafta. Lamb tekka, shish touk skewers served with oriental rice, garlic & chilli sauce.

CHICKEN WINGS 18.95

Chargrilled chicken wings served with oriental rice.

BABY CHICKEN 24

Chargrilled boneless marinated baby chicken served with oriental rice.

GRILLED CHICKEN FILLET 22.95 m

Marinated grilled chicken fillet with mustard, garlic & mixed herbs served with mushroom gravy sauce & oriental rice.

LAMB CUTLETS 27.5

Marinated chargrilled lamb chops with hand cut potato chips.

RIBEYE STEAK 28.5

Served with hand cut potato chips & Mushroom gravy sauce.

LAMB SHANKS 28.5

Slow braised Lamb shanks with mixed spices, served with mushroom gravy sauce & oriental minced meat rice.

MUSAKAA WITH RICE 19 m v

(Vegan Option Available)

Bake of aubergine, mixed beans & peppers in tomato sauce onion, with melted cheese served with oriental rice.

VEGETABLE COUSCOUS 19 (CASSEROLE)

Zucchini, butternut squash, carrot, chickpeas, onion, garlic, tomato, dried fruits, coriander & olive oil

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FISH / SEAFOOD

STARTERS

CALAMARI 11 cr g

Deep fried battered squid, with garlic & black pepper served with tartar sauce.

PRAWNS PROVENCAL 12 cr

Sauteed prawns with tomato, garlic, fresh chilli & lemon juice.

MAINS

GRILLED SEABASS FILLET 26 f

Chargrilled seabass fillet, served with oriental rice.

KING PRAWNS 28 cr

Chargrilled marinated jumbo king prawns with lemon & butter sauce, served with spinach & lime rice.

GRILLED SALMON FILLET 24 f

Chargrilled Salmon fillet on a bed of roasted vegetables.

SIDES

HAND CUT POTATO CHIPS 6 v

ORIENTAL RICE 6 v

with mediterranean spices

FRESH LEBANESE SESME BREAD 4

ORIENTAL MINCED MEAT RICE 7

with mediterranean spices

DRINKS

WATER (STILL/SPARKLING) 5/3.50

AYRAN 6

COKE 4.5/ DIET COKE 4.5/ COKE ZERO 4.5

FANTA 4.5 / SPRITE 4.5

GINGER BEER 6

FRESH ORANGE JUICE 7

FRESH CARROT JUICE 7

FRESH APPLE JUICE 7

APPLE, CARROT, GINGER 7

APPLE, ORANGE, GINGER 7

APPLE, PINEAPPLE, LEMON, GINGER 7

FRESH LEMON, ROSE WATER & MINT 7

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LUNCH MENU

Available until 4pm Monday - Friday

SET LUNCH DEALS

2 COURSES 18.95

3 COURSES 22.95

STARTERS

Lentil Soup c v, Chicken Soup,
Hummus s v, Baba Ghannouj s v,
Fattoush Salad g v, Batata Harra g v

MAIN COURSES

Shish Taouk with Rice, Kafta with Rice,
Chicken Fillet with Mushroom Gravy Sauce
Served with Rice m
Mousakaa with Rice (Vegan Optional) m v

DESSERT

Baklawa m n v,
Rose Water Delight m n v,
Ice Cream m v

DISHES NOT MARKED WITH G
ARE GLUTEN FREE

OFFER NOT VALID ON PUBLIC HOLIDAYS

PLEASE NOTE: WE ARE USING NUTS IN
OUR KITCHEN AND
WE CAN NOT GUARANTEE THAT OUR
FOOD IS NUT & SESAME FREE.

V VEGETARIAN / C CELERY / G GLUTEN/
CR CRUSTACEANS
E EGGS / F FISH / L LUPIN / M MILK /
MU MUSTARD / N NUTS / P PEANUTS /
S SESAME / SO SOYA /
S SULPHITES / SP SPICY

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GRILANDIA

LUNCH MENU

DAILY BOOSTER 13.95

SHISH TOUK 13.95 s g

Marinated chicken cubes chargrilled on skewers, served with hummus, salad & fresh Lebanese sesame bread

SHISH TOUK 13.95 s g

served with hand cut potatoe or rice, garlic & chilli sauce.

LAMB TEKKA 14.95 s g

Marinated lamb cubes chargrilled on skewers, served with hummus, salad & fresh Lebanese sesame bread

LAMB KAFTA 14.95 s g

Minced lamb with parsley, onion, spices chargrilled on skewers, served with hummus, salad and fresh Lebanese sesame bread

LAMB KAFTA 13.95 s g

served with hand cut potato chips or oriental rice.

CHICKEN WINGS 13.95

served with hand cut potato chips or oriental rice, garlic & chilli sauce.

GRILLED HALLOUMI 13.95 m s g v

Halloumi chargrilled, served with hummus, salad and fresh Lebanese sesame bread

DEEP TREAT FALAFEL 13.95 s g v

Hummus, falafel, batata harra, served with fresh Lebanese sesame bread

SUPREME VEGGIE 13.95 m s g v

Baba ghanouj (smokey baked aubergine paste), tabouleh, halloumi, served with fresh sesame bread

MEZE PLATTER (for one person) 15 s g

Hummus, baba ghanouj, batata harra, falafel, kibbe

WRAPS 10

SHISH TOUK

LAMB TEKKA

LAMB KAFTA

HALOUMI v

FALAFEL v

FALAFEL & HALOMI v

BATATA HARRA

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