

We cater for all occasions, from small parties to large.

Whether you are planning your
Wedding, Birthday, Baby Shower
or Corporate Events.
We specialise in creating unique experiences.

Our passion is creating perfectly tailored events to suit you and your budget.

For help in planning your event please contact us today.

info@grilandia.com

WIMBLEDON 020 8544 0428

108 THE BROADWAY, WIMBLEDON, SW19 1RH

CHISWICK 020 8994 3353

4 TURNHAM GREEN TERRACE, W4 1QP

NOTTING HILL 020 7221 2200

19, WESTBOURNE GROVE W2 4UA

EAST SHEEN020 8878 9277

437 UPPER RICHMOND ROAD WEST, SW14 7PJ

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RECOMENDED COMBOS

MIXED DIPS 17.75 m s g v A Platter of: Hummus, Baba Ghanoj, Tzaziki served with fresh Lebanese sesame bread.

MIXED MEZE 22.95 m s g

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

VEGETERIAN MIXED MEZE 22.95

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

Our combos are designed as a meze selection for 2 people

SET MENU

Minimum 2 People

GRILANDIA SET MENU

m g s n

35.95 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 32 per person

Hummus, Baba Ghanoj, Fattoush Salad, Falafel, Grilled Halloumi, Pumpkin Kibbe, fresh Lebanese sesame bread, Musakaa with Rice.

Baklawa n and Basboussa m n

Note that:

MEZE

Bread Basket 3

Selection of marinated green & black olives v 4.95

VEGAN HUMMUS 7.75 s V

Silky puree of chickpeas, tahini, lemon juice & olive oil.

VEGAN BABA GHANOJ 7.95 s v

Smokey baked aubergine paste, garlic, tahini, lemon juice & olive oil topped with pomegranate seeds.

TZAZIKI 6.95 m v

Greek style yougurt, fine diced cucumber, slight garlic, dried mint & olive oil.

VEGAN FALAFEL 7.50 s c V

Crunchy chickpeas croquette, celery, mixed herbs, cumin & mixed spices served with tahini sauce.

VEGAN BATATA HARRA 7.5 V

Diced fried potatoes, coriander, garlic, mixed peppers & mediterranean spices.

KIBBE 8.5 gs

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

PUMPKIN KIBBE 7.95 g s v

Fried balls of pumpkin, burgul & herbs paste stuffed with spiced ricotta, spinach & onion mix.

VEGAN ROASTED VEGETABLES 7.95 S V

Mix of green & red pepper, mushrooms, cauliflower & aubergines.

SUJUK 8.5

Spicy pan fried mini lamb sausages with tomatoes.

SPICED FETA & MOZZARELLA SPRING ROLLS 7.5 g m v

Fried spring rolls stuffed with a blend of feta and mozzarella, mixed herbs. served with sweet chilli.

MUSAKAA 10.95 m v

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

HALLOUMI STICKS 8.5 mg v

Fried breaded & mixed herbs halloumi sticks, served with sweet chilli.

GRILLED HALLOUMI 8.5 m v s

Olive oil marinated grilled halloumi, served with rocket leaves, tomatoes & a pinch of zaatar.

Note that:

SOUPS

VEGAN LENTIL SOUP 7.5 C V

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

CHICKEN SOUP 7.95 c g

Chicken broth, carrot, leak, celety, potato, brown vermicelli & mixed herbs.

SALADS

VEGAN TABOULEH 7.95 g V

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

VEGAN FATTOUSH 7.95 g V

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

VEGAN MIXED SALAD 7.95 V

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

HALLOUMI SALAD 13.5 s m v

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

CHICKEN SALAD 16.95 s m v

Mixed green salad leaves with grilled chicken & caesar dressing.

HALLOUMI AND CHICKEN SALAD 16.95 s m

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

MINI PASTRIES

4 Pieces of Minis

LAMB SAMBOSSEK g 7.50

Traditional minced lamb crescent shaped pastry.

CHEESE SAMBOSSEK g m v 7.50

Halloumi, feta, mozzarella & zaatar crescent shaped pastry.

VEGAN SPINACH g v 7.50

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

Note that:

GRILLS & MAIN DISHES

LAMB KAFTA 19.75

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

LAMB TEKKA 21.5

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

SHISH TOUK 18.95

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

MIXED GRILL 22.5

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

CHICKEN WINGS 15.75

Chargrilled chicken wings served with oriental rice.

BABY CHICKEN 20.95

Chargrilled boneless marinated baby chicken served with oriental rice.

GRILLED CHICKEN FILLET 18.95 m

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

LAMB CUTLETS 22.95

Marinated chargrilled lamb chops with hand cut potato chips.

SIRLOIN STEAK (9 OZ) 23.95

Served with hand cut potato chips & Mushroom gravy sauce.

RIBEYE STEAK 25.45

Served with hand cut potato chips & Mushroom gravy sauce.

LAMB SHANKS 22.95

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

MUSAKAA WITH RICE 16.95 m v

(Vegan Option Available)

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

VEGETABLE COUSCOUS (CASSERORLE) 17.95 VEGAN

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

Note that:

FISH / SEAFOOD

Starters

CALAMARI 10.5 cr g

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

PRAWNS PROVENCAL 10.95 cr

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

Mains

GRILLED SEABASS FILLET 21.95 f Chargrilled seabass fillet, served with oriental rice.

KING PRAWNS 23.95 cr

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

GRILLED SALMON FILLET 22.95 f
Chargrilled Salmon fillet on a bed of roasted vegetables.

SIDES

HAND CUT POTATO CHIPS 4.95 v

ORIENTAL RICE 4.95 v with mediterranean spices

FRESH LEBANESE SESME BREAD 3.5

ORIENTAL MINCED MEAT RICE 5.95 with mediterranean spices

DRINKS

Small Large

WATER (STILL/SPARKLING) 3.50 4.75

AYRAN 4.5

COKE 3.50 / DIET COKE 3.50 / COKE ZERO 3.50 FANTA 3.50 / SPRITE 3.50

GINGER BEER 5.50

FRESH ORANGE JUICE 5.50

FRESH CARROT JUICE 5.50

FRESH APPLE JUICE 5.50

APPLE, CARROT, GINGER 5.50

APPLE, ORANGE, GINGER 5.50

APPLE, PINEAPPLE, LEMON, GINGER 5.50

FRESH LEMON, ROSE WATER & MINT 5.50

Note that:



Available Until 4pm Monday to Friday

DAILY BOOSTER 13.95

SHISH TOUK s g 13.95

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

SHISH TOUK s g 13.95

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

LAMB TEKKA s g 13.95

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

LAMB KAFTA s g 13.95

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

LAMB KAFTA s g 13.95 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 m s g v 13.95

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

DEEP TREAT FALAFEL s g v 13.95

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

SUPREME VEGGIE m s g v 13.95

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

MEZE PLATTER for one person s g 13.95 Hummus, baba ghanouj, batata harra, falafel, kibbe

WRAPS

SHISH TOUK 9

LAMB TEKKA 9.5

LAMB KAFTA 9

HALOUMI 9 v

VEGAN FALAFEL 8

FALAFEL & HALOMI 9 v

Note that:

LUNCH MENU

Available Until 4pm Monday to Friday

SET LUNCH DEALS

2 COURSES 16.95

3 COURSES 20.95

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 nuts 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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Note that: