

BEERS

ALMAZA Libanese pils	5,00
YALLA YALLA BEER Our own special homebrew by local partner Brouwerij Cabardouche, goes very well with our mezze! A blond beer spiced with lemongrass and a hint of cinnamon and cumin.	6,50
DUVEL No introduction needed.	5,00
DELTA IPA Great IPA made by Brussels Beer Project.	5,00
VEDETT A Belgian blond premium lager.	4,50
OUWE DUIKER (Only in Gent) Dry and bitter American pale ale with a fruity smell. 7%	5,00

ALCOHOL-FREE

MIKKELLER ENERGIBAJER Bitter flavors with hints of pomelo. 33cl	5,50
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We might have other beersuggestions... or maybe not.. feel free to ask!

COCKTAILS

BEIRUT MULE Vodka, fever tree ginger beer, lemon juice and mint.	12,00
SWINGING SULTAN Homemade za'atar syrup, tequila, grapefruit juice.	12,00
BELLY DANCER A sweet sinner with gin, lime juice, apricot liquor, jallab syrup and orange blossom water.	12,00
SAFFRON SPARKLE Homemade saffron syrup, bubbles, gin and elderflower liquor (vlierbloesem).	13,00
BLUSHING OUM KHALSOUM Vodka, homemade kardemom syrup, pomegrenate juice.	12,00
YALLA'S ESPRESSO MARTINI Coffee, kahlua, vodka, jallab and a touch of arak.	14,00

MOCKTAILS

VIRGIN SIRIN Tomato juice with tabasco and sumac.	5,50
YALLA'S MOCKTAIL Homemade ice tea with ginger beer.	6,50

APEROL

RICARD (5CL)	6,00
MARTINI BIANCO/ROSSO	6,00
PORTO RED/WHITE	6,00

DIGESTIVES

SAMBUKA	6,00
AMARETTO	6,00

SPIRITS

+ SODA	3,00
THE THREE BROTHERS BATHTUB GIN (Lebanese) The Three Brothers Gin has been recognized as one of the top gins worldwide, gaining a gold medal in THE WORLD GIN AWARDS. Drink the best the world has to offer, drink what has been earned.	12,00
ARAK Lebanese liquor.	6,50
BOMBAY DRY GIN	7,00
VODKA SMIRNOFF N°21	7,00
RUM KRAKEN SPICED BLACK RUM 8,5 rich and unique taste thanks to the 11 spices it contains.	8,50
RUM HAVANA CLUB 3Y/7Y.	7,00
WHISKY BULLEIT BOURBON 8 High rye content gives a spicy kick!	8,00



WEND

COLD DRINKS

COLA/ COLA ZERO	3,00
BRU WATER (STILL OR SPARKLING) 0,25L	3,00
BRU WATER (STILL OR SPARKLING) 0,50L	5,00
HOMEMADE ICE TEA	5,00
JALLAB Slightly sweet non-alcoholic Lebanese drink with date molasses and rose water.	5,00
HOMEMADE MINTED LEMONADE	5,00
TONIC	4,00
GINGER BEER	5,00

HOT DRINKS

COFFEE

COFFEE/ AMERICANO	3,00
ESPRESSO SINGLE/DOUBLE	3,00 - 5,00
CAPPUCCINO	4,00
LATTE MACCHIATO	4,50

TEA

POMEGRANATE MANGO	4,00
LEMON GINGER ROOIBOS	4,00
HOT & SPICY Rooibos, cinnamon, ginger and chilli.	4,00
FRESH MINT TEA	5,00
BLACK TEA AND CARDAMOM	4,00
FRESH GINGER TEA	4,00

WINES

RED (HOUSE WINE) 6,50 - 32,00

Reserve du Couvent Château from Ksara – Lebanon.

WHITE (HOUSE WINE) 6,50 - 32,00

Blanc de blanc Ksara Chateau from Ksara – Lebanon.

ROSÉ (HOUSE WINE) 7,00 - 35,00

This light-colored press rosé satisfies the palate with its red exotic aromas: strawberries, cranberries, raspberries and fresh plum, rich taste with lots of skin. From Arc en Ciel Karam – Lebanon.

WHITE (Chardonnay) 39,00

St.Thomas - Lebanon – Bekaa Valley

RED (Les Emirs) 39,00

St. Thomas - Lebanon - Bekaa Valley / Made of Shiraz/Syrah, Cabernet Sauvignon, Merlot.

"Exotic Bordeaux". Here, grapes that we know in this combination are mainly used in southeastern France. It produces a wine with subtle soft tannins and vanilla wood notes. In addition, beautiful fleshy notes and refreshing with a hint of eucalyptus.

CAVA 7,50 - 37,00

TAKE OUT

We also have a take-out menu. Check it out at www.yallayalla.be

CATERING

Would you like Yalla catering at your home or your event? Ask for our catering options.

For more info mail to: info@yallayalla.be

MEZZE TABLE

A table full of mezze to share, because sharing is caring – we recommend a minimum of 3 mezze per person. Bread is not included.

We cook fresh every day and sometimes it can happen that something runs out prematurely. We hope for your understanding!

VEGAN

MUHAMMARA 9,50

Delicious smoked paprika and walnut dip.

HUMMUS 9,50

All-time favorite chickpea dip.

FATTOUSH 9,50

A signature Lebanese salad with pomegranate and a fresh homemade dressing.

GRILLED CAULIFLOWER 11,00

Seasoned with olive oil & za'atar, topped with green tahina dressing. Served cold.

BAKED AUBERGINE 10,50

With candied cashews, cumin and turmeric, topped with tahini and fresh mint. Served cold.

FALAFEL 9,50

Our homemade specialty.

BATATA YALLA 10,50

Delicious fried potatoes the way we like it (a bit of spicy, a lot of love).

ALLERGIES

ask for our allergens card
vraag naar onze allergenen kaart

VEGI

BABA GHANOUSH 9,50

Smokey aubergine dip.

BEETROOT DIP 9,50

With yoghurt, tahina, mint and parsley.

LABNEH 9,50

Flavoured according to the chef's whims.

FREEKEH PESTO 11,00

With seasonal veggies and lots of other good stuff.

VEGGIE NACHO 12,50

A paste of chickpeas, lots of green herbs, delicious seasoning, feta and chili oil.

CHEESEFINGERS 9,50

Pastry stuffed with fresh cheese, onion and parsley.

HALLOUMI CHEESE FLATBREAD 11,00

With za'atar herbs (oregano-thyme mix).

ZA'ATAR FOCACCIA WITH TOMATO SALAD 11,00

Delicious homemade bread with za'atar (oregano-thyme mix), eggplant and cauliflower, San Marzano tomatoes, spring onion and feta. Made by Baksel.

FISH

COD STRIPS 13,50

Delicious fried fish with lemon artisjok dip.

MEAT

LEBANESE NACHOS 12,50

With minced chicken and aubergine.

DALILAH'S FANTASTIC SLOWCOOKED CHICKEN 12,50

Winter: with almonds and prunes
Summer: with olives and lemon.

LAHMEH 9,50

Pastry stuffed with minced meat.

KIBBEH 9,50

Lamb croquettes stuffed with bulgur and pinenuts.

FLATBREAD MINCED CHICKEN & FETA 10,50

KEFTA BIL SINIYEH 13,50

Very tasty kefta oven-dish with potato, onions and tomato.

FALAFELBAR

WRAPS & BOWLS (Wraps are only for takeaway or as part of a mezze table).

VEGI

FALAFEL WRAP CLASSIC 12,50

Lettuce, tomato, cucumber, parsley, olives, tahina sauce and falafel!

FALAFEL BOWL CLASSIC 16,50

Fattoush in a bowl with falafel and tahina sauce.

FALAFEL WRAP DELUXE 16,50

Choose your toppings:

DIP (hummus/baba ghanoush/labneh/muhamarra) **CHEESE** (hal-loumi/feta)

SEASONAL VEG (aubergine/cauliflower) and **SAUCE** (tahina and/or spicy).

FALAFEL BOWL DELUXE 19,50

Choose your toppings:

DIP (hummus/baba ghanoush/labneh/muhamarra) **CHEESE** (hal-loumi/feta),

SEASONAL VEG (aubergine/cauliflower) and **SAUCE** (tahina and/or spicy).

ON THE SIDE

ZA'ATAR FLATBREAD 4,50

SPICY FLATBREAD 4,50

BREAD 2 flatbreads in a bag 1,00

DESSERT

HOMEMADE CHEESECAKE 9,50

With honey and thyme.

HOMEMADE BAKLAVA 9,50

RICE PUDDING 9,50

With saffron, caramelized pear and pistachio crumble

BEERS

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MENU

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HOT DRINKS

COFFEE

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ESPRESSO SINGLE/DOUBLE	3,00 - 5,00
CAPPUCCINO	4,00
LATTE MACCHIATO	4,50

TEA

POMEGRANATE MANGO	4,00
LEMON GINGER ROOIBOS	4,00
HOT & SPICY Rooibos, cinnamon, ginger and chilli.	4,00
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BLACK TEA AND CARDAMOM	4,00
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All-time favorite chickpea dip.	
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A signature Lebanese salad with pomegranate and a fresh homemade dressing.	
GRILLED CAULIFLOWER	11,00
Seasoned with olive oil & za'atar, topped with green tahina dressing. Served cold.	
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With candied cashews, cumin and turmeric, topped with tahini and fresh mint. Served cold.	
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VEGGIE NACHO	12,50
A paste of chickpeas, lots of green herbs, delicious seasoning, feta and chili oil.	
CHEESEFINGERS	9,50
Pastry stuffed with fresh cheese, onion and parsley.	
HALLOUMI CHEESE FLATBREAD	11,00
With za'atar herbs (oregano-thyme mix).	
ZA'ATAR FOCACCIA WITH TOMATO SALAD	11,00
Delicious homemade bread with za'atar (oregano-thyme mix), eggplant and cauliflower, San Marzano tomatoes, spring onion and feta.	
Focaccia made by Baksel.	

FISH

COD STRIPS	13,50
Delicious fried fish with lemon artisjok dip.	

MEAT

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With minced chicken and aubergine.	
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ON THE SIDE

ZA'ATAR FLATBREAD	4,50
SPICY FLATBREAD	4,50
BREAD 2 flatbreads in a bag	1,00

DESERT

HOMEMADE CHEESECAKE	9,50
With honey and thyme.	
HOMEMADE BAKLAVA	9,50
RICE PUDDING	9,50
With saffran, caramelized pear and pistachio crumble	