



BERGAMOT

Welcome to our family-run cafe
where delicious home-style meals and warm
hospitality are always on the menu

SUPPER CLUB / PRIVATE EVENT

Join us for an evening of delectable food,
great company and an opportunity to
indulge in our mouth-watering gastronomy
event.

We proudly showcase the best of our
culinary creations and warmly welcome all
types of social events.

We offer customizable menus and attentive
service to make your occasion truly special.

For bookings, please email us at
info@Bergamot.Kitchen

WiFi: Bergamot_Guest
Pass: Bergamot87

WWW.BERGAMOT.KITCHEN
@ [BERGAMOT.BOUTQUECAFE](https://www.instagram.com/BERGAMOT.BOUTQUECAFE)





BERGAMOT

Exquisite Foods Influenced by Persian Cuisine

BREAKFAST / BRUNCH

Omlet-e-Gojeh (Tehrani Omelette) (V) 11

Creamy tomato and free-range eggs come together for a delightful start to your day

Sosis Tokhm-e-Morgh (Bandari Omelette) (S) 11

Indulge in our smoky, spicy turkey frankfurter sausage paired with free-range eggs

Nargesi Esfenaj (Mazani Omelette) (V) 11

Enjoy the harmony of caramelised spinach, red onions and feta cheese with free-range eggs

Panir Boroshte (Gilani Omelette) (V) (N) 11

Experience the combination of feta cheese, dill, garlic and free-range eggs topped with roasted walnut

Guzlameh (Azari Omelette) (V) (N) (S) 11

Delight in creamy garlic yoghurt, free-range eggs, topped with fried onion, mint and chilli sauce

Shish Andaz (Zanjani Omelette) (V) (N) 11

Our sweet omelette prepared with dried dates, apricots, raisins and figs and free-range eggs topped with roasted walnuts and pistachios

Tareh Koohi (Bakhtiari Omelette) (V) 11

Experience the distinctive flavour of fennel, chives, wild chives, sun-dried tomatoes and free range eggs, topped with fried onions

Chasht for 2 (V) (N) 35

Our signature feta and spice blend, accompanied by tomato, cucumber, roasted walnuts, clotted cream, raw honey, fresh herbs, marinated olives, homemade jam, pistachio tahini halva, fried free-range eggs and a pot of Persian tea, perfect for sharing

Swap fried eggs for any of our omelettes 8

Halim (Weekends Only) 15

Experience the warmth of our traditional slow-cooked lamb and wheat porridge, enhanced with ghee butter, cinnamon sugar and roasted sesame seeds

Extra Bread Basket 3

STARTER

Panir-o-Sabzi (V) (N) 8

A delightful combination of our signature feta and spice blend, accompanied by tomato, cucumber, roasted walnuts and fresh herbs

Salad-e-Fasl (V) (N) 8

Mixed leaf salad with carrots, tomatoes, pickled cabbage, roasted seeds and a tangy Persian-style mayo dressing

Mast-o-Bademjan (V) (N) 8

Creamy yoghurt and charred aubergine dip

Yatimcheh (V) 8

Roasted aubergine and courgette, cooked in homemade tomato sauce

Zeytoon Parvardeh (V) (N) 8

Marinated olives with pomegranate molasses, walnuts and fresh herbs

Torshi (V) 8

Flavorful vegetable pickles in tangy tomato juice

Dolmeh (V) 8

Slow cooked stuffed vine leaves in pomegranate juice

Sinie-e-Mazeh for 2 (V) (N) 30

Delight in a medley choice of four delicious starters, perfect for sharing

MAIN

Makaroni (V) 15

Savour our Persian-style spaghetti with a delightful soya Bolognese, surrounded by Tahdig (crispy bread crust)

Adas (N) 15

Enjoy tender saffron chicken served with bulgur wheat, lentils, roasted walnuts and raisins

Loobia Sabz (N) (S) 15

Satisfy your taste buds with spicy stir-fried beef, roasted green beans and carrot with pearl couscous

Dopiyazeh Meygoo (S) 15

Explore the tastes of Southern Iran through this street food, featuring spicy shrimp, caramelised onions and tomatoes

Weekend Special (N) 18

Delve into our classic comfort food, crafted with love and care. Served with a side dish, it is sure to hit the spot. Please inquire about the daily special, it may contain nuts

Please inform us of any allergies or intolerances before ordering

15% Discretionary service charge will be added
(V) Vegetarians, (N) Contains Nuts, (S) Spicy