

SOUPS



BARLEY SOUP

Herbs and **barley**. Added chicken stock.
6.90

A'SHE RESHTEH ✕ PERSIAN NOODLE & BEANS

A delicious mixture of cooked lentils, garbanzo beans, herbs, Persian noodles

7.80

SALADS



SHIRAZI SALAD

A mixture of freshly chopped cucumbers, tomatoes, red onions

6.50

GREEN SALAD

Fresh mixed greens, lettuce, cucumber, tomato, feta cheese

6.50

STEWES



KHORESH GHAIMEH ✕ LAMB STEW WITH SPLIT YELLOW CHICKPEAS
Split yellow peas, diced lamb and dried lime cooked in a special tomato sauce with saffron basmati rice

16.90 - [With Aubergine 18.50]

KHORESH BAADEMJEAN ✕ AUBERGINE STEW WITH LAMB
Lamb pieces cooked in tomato sauce & served with fried aubergine, garnished with sour grapes. Served with saffron basmati rice.

17.50

KHORESH GHORMEH SABZI ✕ RED KIDNEY BEANS AND LAMB
Lamb pieces, kidney beans and dried limes cooked in finely chopped fresh herbs [parsley, coriander, spinach, fenugreek]. Served with saffron basmati rice.

12.90 [Small] 18.50 [Regular]

KHORESH FESSEJAN ✕ POMEGRANATE STEW
Ground **walnuts** and chicken cooked in pomegranate sauce. Served with saffron basmati rice.

12.90 [Small] 19.00 [Regular]

* Some dishes may contain nuts or other allergens. If not sure, please ask the server.

Starters



KASHKE BADEMJEAN ✕ AUBERGINE & WHEY DIP
A medley of aubergine, **walnuts**, sautéed fresh garlic & onion with whey topping

7.00

MAAST VA MOSSIER ✕ YOGURT & SWEET GARLIC
Special homemade yogurt & sweet garlic

6.25

MAAST VA KHIYAR ✕ YOGURT & CUCUMBER DIP
Special homemade yogurt and diced cucumber & mint

6.40

MIRZA GHASSEMI ✕ GRILLED AUBERGINE
Grilled aubergine with tomato, garlic sauté & egg

7.00

HUMOUS CLASSIC
Pureed chickpeas and sesame paste, with virgin olive oil & fresh lemon juice

5.90

OLIVIEH ✕ PERSIAN CHICKEN POTATO DIP
Delicate mixture of shredded chicken, potato, green peas, gherkins, eggs & mayo

6.75

PANIR SABZI ✕ FRESH HERBS
A platter of herbs, feta cheese & **walnuts**

7.50

COMBINATION PLATTER ✕ MIXED MEZZE
KASHK-E BADEMJEAN, MAAST-O MOSSIER, MIRZA GHASSEMI, OLIVIEH AND HUMOUS

18.00 [For 2-3] 31.00 [For 4-5]

NAZ KHATOON ✕ YOGURT & GRILLED AUBERGINE
NAZ KHATOON SPECIAL HOMEMADE YOGURT MIXED WITH GRILLED AUBERGINE & SAUTE GARLIC AND **WALNUTS**

6.25

CHICKEN LIVER & MUSHROOM
Deliciously balanced mixture of pan-fried chicken liver & mushroom in tomato sauce

7.25

KUKU SABZI ✕ HERB SOUFFLE
Soufflé of egg, parsley, coriander, **walnuts**, dill & barberries

7.20

ZAYTOON PARVARDEH ✕ Olives in Pomegranate Paste
Green olives marinated in pomegranate sauce & **walnuts** mixed with aromatic wild herbs

7.00

TAH DIGG ✕ RICE CRUST [MAIN/STARTER]
Rice crust served with ghaimah or ghormeh sabzi lamb stew sauce on top

17.50

[FULL PORTION OF STEW ON CRISPY RICE]

FRESHLY BAKED FLAT NAAN BREAD
Topped with sesame seeds [flour contains gluten]

2.90

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