

SOUPS



BARLEY SOUP

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

A'SHE RESHTEH ✕ Persian Noodle&Beans Soup

A delicious mixture of cooked lentils, garbanzo beans, herbs, Persian noodles with a topping of thick whey, sautéed garlic, mint & onion. 🌿

7.80

SALADS



SHIRAZI SALAD

A mixture of freshly chopped cucumbers, tomatoes, red onions and dressing. 🌿

6.50

GREEN SALAD

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

6.50

STEWES



KHORESH GHAIMEH ✕ Lamb Split Yellow Chickpeas Stew

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

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 FESSENJAN ✕ 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 Dip

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 sauce & egg. 🌿

7.00

HUMMUS CLASSIC

Pureed chickpeas and sesame paste, with virgin olive oil & fresh lemon juice. 🌿

5.90

OLIVIEH ✕ Persian Chicken Salad

Delicate mixture of shredded chicken, potato, green peas, gherkins, eggs & mayo

6.75

PANIR SABZI

A platter of herbs, feta cheese & **walnuts**. 🌿

7.50

COMBINATION PLATTER

Kashk-o bademjan, mast-o mosier, mirza ghasemi, olivieh, hummus

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

NAZ KHATOON ✕ Yogurt & Grilled Aubergine

Special homemade yogurt mixed with grilled aubergine, garlic, **walnuts**. 🌿

6.25

CHICKEN LIVER & MUSHROOM

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

7.25

KUKU SABZI ✕ Fresh Herb Soufflé

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 ghaimeh or ghormeh sabzi lamb stew sauce on top

17.50

[full Portion stew on crispy Rice]

FRESHLY BAKED FLAT NAAN BREAD

Topped with sesame seeds [flour contains gluten]. 🌿

2.90

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