

1. Appetiser

Kask-e Bademjan Fried aubergine & walnuts with fried onions, herbs & spices

> Mirza Ghasemi Grilled aubergine, garlic, eggs & tomato

Salad Olivieh
Chopped onion, cucumber, tomato & herbs drizzled with lemon juice

Hummus

A blend of chick peas, tahini, olive oil & freshly squeezed lemon juice

Mast-o Khiar Yogurt with mint & cucumber

Mast-o Mousir Yogurt with finely chopped wild shallots

2. Main

Chicken Sheesh (boneless chicken)
Tender chicken breast cubes, marinated in saffron, lemon & onion

Koobideh (ground lamb)

Skewered, freshly seasoned, hand ground shoulder of lamb Ghormeh Sabzi

Lamb stew with a blend of mixed persian herbs, kidney beans & sun dried lime

Gheimeh Bademjan Lamb stew with split peas, sun dried lime, tomato & baby abuergir

Fesenjan
Succulent chicken in a rich, sweet and sour puree sauce of pomegranate & walnuts

Zereshk Polow

Sweet & sour rice with succulent chicken, wild barberries saffron, pistachios & almonds

3. Dessert

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2 Courses : £15 | 3 Courses £18

If you have any dietary requirements, please speak to one of our staff, as we can provide you with ingredient information to make a sefection. All return include VAT. Discussions a discretionary service phones of CRs will be added to your final bill.