

SET LUNCH TAFTOON, ANY 1 MAZEH AND KOOBIDEH OR JUJEH KABAB £15.00 / MON - FRI LUNCH

MAZEH

TAFTOON £1.75

Clay tanour baked sourdough seeded flatbread

SANGAK £1.75

Whole wheat flatbread baked on pebbles

ZEYTOON PARVARDEH £3.50

Petit luque olives, walnuts and pomegranate

MAST O KHIAR £5.00

Greek yoghurt, cucumber, mint and green raisins

PANIR SABZI £5.00

Persian feta, radish, nuts and fresh herbs

HUMMUS £5.00

Black chickpeas, tahini, walnuts and sumac

KASHK E BADEMJOON £6.50

Coal cooked aubergine, whey, walnuts, dried mint and onions

BLACK TRUFFLE OLIVIEH £6.50

Corn fed chicken mayo salad with potato, egg, salted cucumbers and black truffle

MIRZA GHASEMI £6.50

Coal cooked aubergine, garlic, tomato and cacklebean eggs

MAST O MUSIR £5.00

Neal's Yard greek yoghurt, Persian shallots and cold pressed rapeseed oil

KABABS AND FROM THE ZOGHAL

KOOBIDEH KABAB £11.50

Minced lamb shoulder, onions and black pepper

BARREH KABAB £18.00

Lamb rump chunks marinated in chilli, tarragon and yoghurt

JUJEH KABAB £12.50

Boneless chicken breast marinated in saffron, lemon, yoghurt and tomato

CHENJEH KABAB £19.00

Beef rib eye chunks marinated in onion, salt and pepper

KABAB GHARCH £10.00

Chestnut mushrooms, anglum cheese and chilli

JUJEH KABAB TOND £17.00

Poussin marinated in chilli, garlic, sumac and red pepper paste

MEYGOO JONOBI £17.50

Southern style king prawns marinated with sabzi, garlic and golpar

JIGAR £10.00

Mangal grilled liver and sweetbread, onion salad and lavash bread

SIDES

PICKLED CHILLIS £2.00

Chopped chillis, malt vinegar, mint and angelica

SHIRAZI £3.50

Cucumber and tomato chop salad, onion and mint

TORSHI £3.00

Pickled cauliflower, carrot and cabbage

HOUSE RICE £3.00

Saffron rice, salted butter and tadig

DESSERT

DARLISH BAKLAVA ICE CREAM SANDWICH £6.00