

# STARTERS AND SIDES

## SAMPLE MENU

### Starters & Sides

#### Taftoon

- £2.00

Made to order Persian flat bread topped with sesame seeds\*

#### Paneer Sabzi

- £4.80

A selection of soft herbs with spring onions, radishes, feta cheese and walnuts\* served with Persian flat bread

#### Dolmeh felfel

- £5.50

Bell pepper filled with rice, split peas, chopped fresh herbs cooked in spices and tomato sauce

#### Mast O Moosir

- £4.50

Strained yogurt with shavings of wild garlic bulb

#### Mast O Khiar

- £4.50

Strained yogurt, cucumber and mint

#### Hummus

- £4.80

Cooked and mashed Chickpeas blended with tahini, olive oil, lemon juice, salt and garlic

#### Mirza Ghasemi

- £4.80

Baked puree of smoked aubergine with tomatoes and garlic with a fried Quails egg

#### Kashke Bademjan

- £5.00

Baked aubergine and onions with preserved yogurt fried mint and walnuts\*

#### Koo koo Sabzi

- £4.20

A frittata of parsley, coriander, dill, fenugreek, barberries and walnuts\*

#### Salad Rish rish

- £4.50

Julien of cucumber, tomato, onions and parsley in a lemon dressing

#### Salad Tanbala

- £4.50

Baby leaves dressed in a pomegranate Syrup dressing with walnuts\*

#### Salad Olivieh

- £5.00

Diced pieces of chicken, boiled egg, potatoes, gherkins, carrots, olives and peas in mayonnaise

#### Salad Gojeh va piaz

- £4.50

Cherry tomatoes topped with fine chopped red onion, oregano, olive oil dressing

- **Torshi Liteh**
  - £3.00A pickle of finely chopped cucumber, aubergine, cauliflower, carrots, celery, garlic, herbs and spices

- **Torshi Makhloot**
  - £3.00Chunky mixed vegetable pickle

## M A I N S

### Grilled-On Charcoal

- **Joojeh**
  - £9.50Boneless breast of chicken marinated in saffron

- **Joojeh ba Ostokhoon**
  - £11.50Chunks of baby chicken marinated in onion, lemon juice, saffron and olive oil

- **Koobideh**
  - £9.50Two skewers of Minced lamb, onion and spices

- **Joojeh Makhsous**
  - £13.50One skewer of boneless breast of chicken and one skewer of minced lamb

- **Barg**
  - £13.00Fillet of lamb thinly sliced

- **Bareh**
  - £15.00Roundels of lamb fillet marinated in onion juice

- **Shishlik**
  - £16.50Lamb cutlets grilled on the bone

- **Soltani**
  - £17.50One skewer of minced lamb and one skewer of fillet of lamb thinly sliced.

- **Bareh Makhsous**
  - £17.00One skewer of minced lamb and one skewer of roundels of lamb fillet.

- **Meygoo**
  - £19.50Tiger Prawns marinated in lemon juice, olive oil, paprika and garlic

- **Mahee**
  - £21.50Monkfish in a citrus marinade

- **Mix Grill**

- £29.00  
Skewers of boneless chicken , minced lamb & one lamb fillet served with saffron Rice Ideal for sharing

- **Koobideh RendezVous**
- £10.50  
Two skewers of Minced lamb, onion and chopped fresh herbs

### Stews

- **Ghormeh Sabzi**
- £9.50  
A stew of lamb with lots of fresh herbs flavoured with whole dry limes and red beans

- **Gheimh Bademjan**
- £8.50  
Hand shredded lamb rump with aubergines, onions and split peas in a tomato sauce

- **Fesenjoone Ordak**
- £12.50  
Confit duck leg with a sauce made of ground walnuts\* and pomegranate puree

- **Fesenjoone Bademjan**
- £9.50  
A pomegranates and walnut\* stew & fried aubergine

- **Bamieh**
- £8.50  
Sautéed okra, mushroom, garlic, with Persian spices cooked in tomato sauce

### Rice Dishes

- **Zereshk Polow ba Morgh**
- £13.50  
Braised leg of chicken in a tomato sauce served with barberry pistachio\* and Almond Rice

- **Dolmeh (v)**
- £9.90  
Bell peppers filled with rice, split peas, chopped fresh herbs cooked in spices and tomato sauce

- **Polow**
- £3.00  
Saffron rice

- **Sabzi Polo**
- £5.00  
rice cooked with coriander, dill, chives and parsley

- **Loobia Polo**
- £13.00  
diced of lamb with fresh baby green beans cooked in tomato sauce, rice and spices  
*\* Will contain Nuts and or Seed*

# DESSERTS

### Desserts

- **Bastani**
- £6.00  
Persian Ice Cream

- **Zoolbia Bamieh**

- £6.00

Fried morsels of crunchy dough in a sweet syrup

- **Baghlava**

- £6.00

a sweet selection of nut\* filled filo sweets

- **Noone Khamehee**

- £5.00

Scented cream filled choux buns

- **Sholeh Zard**

- £5.00

Saffron, cardamom and rose water set rice

- **Paloodeh Shirazi**

- £5.00

A lime and rice vermicelli sorbet from Shiraz