



NAAZ
PERSIAN CUISINE

FOOD MENU

PISH KHORAAK (APPETISER)

MIRZA GHASEMI (V, GF, DF)	
Smoked Eggplant, Egg, Tomato and Touch of Garlic served with Pickled Vegetables and Bread	12
*Main served with Rice and Persian Saffron	18
KASHKE BADEMJAN (GF)	
Golden Fried Eggplant with Touch of Garlic, Whey and Mint served with Crispy Fried Onion, Pickled Vegetables and Bread	12
KALEKABAB (V, GF, DF)	
Smoked Eggplant, Walnut, Pomegranate Paste and Touch of Garlic served with Bread	9

CHASHNI (SIDE DISH)

ZEYTOON PARVARDEH (V)	
Marinated Olives with Walnut, Pomegranate Paste and Touch of Garlic	4.5
NORFOLK OLIVES	
Black olives, Red Onions, Pomegranate Paste and Herbs	4.5
MAST-O-KHIAR (V, GF)	
Cucumber, Persian Yoghurt and Mint	4.5
TORSHI (MIXED PICKLED) (V, GF, DF)	
Garden Vegetables Pickled in Vinegar	4.5
SEER TORSHI (V, GF, DF)	
Pickled Garlic in Vinegar	4.5
SHIRAZI SALAD (V, GF, DF)	
Cucumber, Tomato and Onion with Mint	4.5
SEASONAL SALAD	
Small	14
Large	17

NAAZ SINI (TASTING PLATTER)

VEGETRIAN SINI (V)	
Mirzaghaseemi, Kashke Bademjan, Kalekebab, Adas Polo, Baghali Ghatogh, Shirazi Salad/Shish Andaz, Zeytoon Parvardeh, Mast-o-Khiar, and Torshi Served with Bread	30



FOOD MENU

KHORAAK (MAIN COURSE)

POLO (RICE)

MORASSA POLO (Jewelled Rice) (GF, DF)

Wild Persian Barberries, Slivered Pistachio and Almond, Rice and Persian Saffron
Served with Slow Cooked Tender Chicken 29

ZERESHK POLO (GF, DF)

Wild Persian Barberries, Rice and Persian Saffron
Served with Slow Cooked Tender Chicken 26

BAGHALI POLO BA MAHICHE (GF, DF)

Slow Cooked Lamb Shank Served with Broad Bean, Dill, Rice and Persian Saffron 29

KHORESHT (CASSEROLE)

GHORMESABZI (GF, DF)

Lean Lamb and Fresh Herbs Simmered to Perfection with Red Beans,
Dried Lime and Spices Served with Rice and Persian Saffron 25

GHEYMEH BADEMJAN (GF, DF)

Lean Lamb, Yellow Peas and Eggplant, Tomato and Dried Lime
Served with Rice and Persian Saffron 22

ALOO MOSAMMA (GF, DF)

Slow Cooked Chicken Lovely Legs, Onion, Plum and apricot
Served with Rice and Persian Saffron 25

FESENJAN (GF, DF)

Slow Cooked Chicken Lovely Legs with Ground Walnuts, Pomegranate Paste
Served with Rice and Persian Saffron 28





FOOD MENU

VEGETARIAN MAIN

ADAS POLO (V, GF, DF) Rice and Persian Saffron Served with Sultana, Lentils and Slivered Almond	20
BAGHALI GHATOGH (V, GF, DF) Lime Beans and Dill Served with Rice and Persian Saffron	24
SHISH ANDAZ (VEGETERIAN FESENJAN) (V, GF, DF) Steam cooked Eggplant with Ground Walnuts, Pomegranate Paste and Tomato Served with Rice and Persian Saffron	25

SPECIAL MEAL for *SPECIAL DAY*

TAHCHIN (GF) <i>Fridays</i> Saffron and Yoghurt-Infused Rice Layered with Chicken Served with Barberries and Slivered Pistachio	28
KABAB DIGI (PERSIAN PAN KEBAB) (GF, DF) <i>Saturdays</i> Minced Lamb and Beef, grated Onion Served with Rice and Persian Saffron, Grilled Chilli and Tomato	24

DESSERT

SAFFRON DISH Saffron - Pistachio Ice cream, Saffron Pear and Saffron Cotton Candy	18
BASTANI (3 SCOOPS) Traditional Persian Ice Cream: Saffron - Pistachio - Rose Petal and Rose Water	10
TODAY'S CAKE Cake Served with Turkish Style Pear Dessert and cotton candy	15
TEA (CINNAMON, CARDAMOM, ROSE) Pot	10

