



FOOD MENU

PISH KHORAAK (APPETISER)

MIRZA GHASEMI (V, GF, DF)

Smoked Eggplant, Egg, Tomato and Garlic served with Pickled Vegetables and Bread 14

*Main served with Rice and Persian Saffron 20

KASHKE BADEMJAN (GF)

Golden Fried in Fresh Oil, Eggplant with Touch of Garlic, Whey and Mint served with Crispy Fried Onion, Pickled Vegetables and Bread 14

KALEKABAB (V, GF, DF)

Smoked Eggplant, Walnut, Pomegranate Paste and Touch of Garlic served with Bread 12

ZEYTOON PARVARDEH (V)

Marinated Olives with Walnut, Pomegranate Paste and Touch of Garlic 9.0

MAST-O-KHIAR (V, GF)

Cucumber, Persian Yoghurt and Mint 9.0

TORSHI (MIXED PICKLED) (V, GF, DF)

Garden Vegetables Pickled in Vinegar 7.5

SEER TORSHI (V, GF, DF)

Pickled Garlic in Vinegar 4.5

SHIRAZI SALAD (V, GF, DF)

Cucumber, Tomato and Onion with Mint 7.5

NAAZ SINI (TASTING PLATTER)

VEGETRIAN SINI (V)

Mirzaghasemi, Kashke Bademjan, Kalekebab, Adas Polo, Baghali Ghatogh, Shirazi Salad/Shish Andaz, Zeytoon Parvardeh, Mast-o-Khiar, and Torshi Served with Bread



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

32

ZERESHK POLO (GF, DF)

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

29

BAGHALI POLO BA MAHICHE (GF, DF)

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

32

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

27

GHEYMEH BADEMJAN (GF, DF)

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

26

ALOO MOSAMMA (GF, DF)

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

27

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	24
BAGHALI GHATOGH (V, GF, DF)	
Hand Peeled Red Beans and Dill Served with Rice and Persian Saffron	28
SHISH ANDAZ (VEGETERIAN FESENJAN) (V, GF, DF)	
Steam Cooked Eggplant with Ground Walnuts, Pomegranate Paste and Tomato	
Served with Rice and Persian Saffron	28

SPECIAL MEAL for *SPECIAL DAY*

TAHCHIN (GF) <i>Fridays</i>	
Saffron and Yoghurt-Infused Rice Layered with Chicken	
Served with Barberries and Slivered Pistachio	29
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	26
NAAZ FISH PLATTER (2 PEOPLE) (GF, DF) <i>Wednesdays</i>	
Persian Style Marinated King Salmon Served with Dill Rice, Pomegranate Sauce,	
Lemon, Pickled Sour Cherries, Pickled Garlic and Chilli	84

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	12
TODAY'S CAKE	
Cake Served with Turkish Style Pear Dessert and cotton candy	15
TEA (CINNAMON, CARDAMOM, ROSE)	
Pot	10