



## Small Plates

**Bread 3**

**Zeytun Parvardeh 8 V**

Olives marinated with walnuts, pomegranate & herbs

**Bandari 9**

Iranian Sausage, Potatoes, Onion, Tomato sauce & Hint of chilli

**Kashk Bademjoon 9 V**

Pan fried aubergines accompanied by sautéed mint, walnuts matured saffron yogurt

**Dolmeh Barge 9 V**

Vine leaves stuffed with rice, raisins cooked in a tangy herbal pomegranate sauce

**Oilvieh 8 v**

Potato, egg, carrot & gherkins with lemon juice & mayonnaise

**Mirza Ghasemi 9 V**

Chargrilled aubergines in a tomato and garlic sauce, topped with poached egg

**Mast Khair 6 V**

Homemade strained yogurt blend with diced cucumbers, dried mint, topped with raisins and walnuts

**Shirazi 6 V**

Finely chopped cucumber, tomato & red onion served with olive oil and lemon juice

**Avocado Salad 7 v**

Finely chopped cucumber, tomato, Avocado, pomegranate served with olive oil and lemon juice

**Sharing Board 35**

Chef's selection of 4 small plates

## Chef Specials

**Shekam Poor 19**

Whole Pan-fried sea bass filled with herbs from northern Iran served with green rice

**Diggi 19**

Pan-fried minced beef Pattie, mixed with Persian spices & saffron, cooked with plum tomatoes sauce, served with saffron rice

**Torsh o Shirin 20**

Whole organic spring baby chicken, cooked with fresh orange, fresh tamarind, filled in with orange & apricot served rice

**Lamb Neck / Lamb Shank 22**

Slow cooked lamb neck/ shank served with green rice

Ask For today's special

## Stews

**Ghormeh sabzi 17**

Traditional Persian lamb & herb stew with red kidney beans & sundries lime served with saffron rice

**Ghymeh 17**

Tomato based lamb stew cooked with yellow split peas, & sundries lime served with saffron rice

**Fesenjoon 20**

famous stew from north of Iran Sweet & sour stew of chicken, ground walnuts & pomegranate puree served with steamed rice

**Ghalieh Maygo 20**

Famous dish from south of Iran, parsley, coriander, touch of garlic cooked in fresh tamarind & mix with prawns

## Tahchin Collection

**Classic Tahchins 18**

Oven baked rice cake made with yolk, saffron rice & yoghurt filled with pulled chicken, topped with barberries & Pistachio

**Ghymeh Tahchin 19**

Oven baked rice cake made with yolk, saffron rice & yoghurt filled with Lamb stew cooked with yellow split peas, topped with barberries & Crispy potato

**Ghormesabzi Tahchin 19**

Oven baked rice cake made with yolk, saffron rice & yoghurt filled with lamb & herb stew with red kidney beans

If you have food allergy, you should inform your server. Some dishes may contain trace of nuts. All items are subject to availability. An optional 12.5 service charge will be added to your final bill



### Virgin Cocktails

- Sekanjabin 8**  
Saffron syrup mixed with chia seed & lemonade
- Lavashak 8**  
Homemade sour Lavashak syrup mixed with cranberry juice

### Soft Drinks

- Coke 3**
- Diet coke 3**
- Doogh 4**
- Small water 4**
- Large water 6**

### Hot Drinks

- Single Espresso 2.50**
- Double Espresso 3.00**
- Latte 3.50**
- Cappuccino 3.50**
- Mocha 3.50**
- Persian tea pot 7**
- Herbal tea pot 8**

Ask For dessert of the day

### Beers

- Abjo 6**  
Saffron beer
- Peroni 5**

### Cocktails

- Saffron Martini 12.00**  
Saffron gin shaken with lime, sugar syrup, pomegranate juice & Cointreau with touch of egg white
- Persian Kiss 12.00**  
Watermelon liqueur, Vodka, sugar syrup & pineapple
- Lavashak 12.00**  
Homemade sour Lavashak syrup mixed with cranberry juice your choice of spirit

### WHITE WINES

- PIENO SUD BIANO 7/25**  
2015 Sicilia, Italy  
Perfumed blend of native Sicilian grape varieties offers ripe pear and red apple fruit
- PINOT GRIGIO TERRE DEL NOCE 9/35**  
2016 Vigneti delle Dolomiti IGT, Italy  
Elegant and dry with clean crisp finish, Apple and banana aromas

### SAUVIGNON BLANC TERRE D'AZUR 2015 37

Bright, fruity, medium - bodied, showing the richness and Puglia fruit

### RED WINES

- PIENO SUD 7/25**  
ROSSO 2015 Sicilia, Italy  
A juicy, well-balanced wine that captures the sunshine of Sicily
- KALECIK KARASI DIREN COLLECTION 9/36**  
2015 Cappadocia & Aegean, Turkey  
Fruity and velvety, well-balanced with a long and elegant finish

### Bodega La Flor, Pulentia Wines, Argentina 10/40

2018 Malbec , Mendoza

- VERY SEXY SHIRAZ 9/36**  
2013 Darling, South Africa  
Fresh and concentrated with rich blackberry fruit hinted with a spicy, mineral lift

### ROSE

- HOUSE ROSE 7/25**
- WHISPERING ANGEL 50**  
BY CHATEAU D'ESCLANS Provence, France  
Classy, delicate with delicious red fruit flavours and refreshing balance.

- POMEGRATE WINE 11/45**  
2016 Voskevaz, Armenia  
Organic Pomegranate, medium dry, crisp acidity matched with Mediterranean dishes can be enjoyed as an aperitif

### Sparkling

- Itinera italia Prosecco 8/32**  
Dry and clean with aromas of white peach, pear and flowers
- Veuve Clicquot 60**  
Dry and full with complex aromas of ripe apple and light cream