

## SMALL PLATES

### MARINATED OLIVES (V) 4.5

“Zeytoon Parvardeh” Olives, garlic, walnuts, pomegranate molasses, mint, and angelica seeds

### WARM BREAD BASKET (V) 3.5

Persian & European breads served with, organic Butter or Spicy Sicilian Extra Virgin Olive Oil



### STARTER PLATTER FOR TWO 19.0

“Sini-e-Mazeh” 5 mezes recommended by the head chef.

### ANTIPASTO DI FRUTTI DI MARE 12.0

oyster, seafood salad, smoked salmon

### GHALIEH MAYGU 9.0

tempura-battered prawns in a tantalizing sauce crafted from garlic, tamarind, coriander and parsley

### ASH RESHTEH, PERSIAN NOODLE SOUP 8.0

delight in a harmonious blend of nourishing beans, aromatic herbs, tangy kashk, a dairy delicacy “whey”, a soul-warming masterpiece

### MIRZA QASEMI (V) 8.0

smoky, fire-roasted aubergine, tomatoes, garlic, and aromatic spices, a luscious, velvety dip that captures the essence of iranian cuisine

### KASHK-E-BADEMJAN (V) 8.0

roasted aubergine, blended with kashk “whey” creamy texture that dances on your palate

### SPICY WINGS 7.0

onion, garlic, a hint of aleppo pepper

### FETA CHEESE, WALNUTS, & AROMATIC HERBS (V) 8.0

noon-o-panir-o-sabzi, addictive way to kickstart your meal

### MAST-O-MOOSIR (V) 6.5

a blend of yogurt & wild garlic, a culinary experience that’s bound to captivate your taste buds. you’re sure to fall in love with it

### MAST-O-KHIAR (V) 6.5

creamy goodness of yogurt paired with crisp cucumber, red onions, walnuts, dried currants, & refreshing mint

### Haward’s Mersea Oysters

	1	4	8
RAW	3.75	14.6	29
with house-crafted oyster sauce,			
PERSIAN	3.9	15.2	30
Pomegranate & Persian lime juice			
JAPANESE MOTOYAKI	4.5	17.6	35
baked fennel, miso, spicy dashi & cheese			
ROCKEFELLER	4.5	17.6	35
baked with spinach, breadcrumbs, organic Irish butter			
MIXED		18.6	37



## FROM THE GRILL

All our kababs are served with saffron-steamed rice as the standard option. However, you have the flexibility to exchange the rice for your choice of house fries, Persian bread, or a side salad. In keeping with Iranian tradition, grills are traditionally enjoyed with Sumac, butter, grilled tomatoes (+£1.0), and/or raw egg yolk (+£2.0). While it might sound unconventional, these additions enhance the flavours and make the experience truly delicious.



### LAMB KOOBIDEH 11.0

our signature iranian grilled meat dish. a blend of ground lamb and beef, combined with finely grated onions. "with two skewers" 16.0

### LAMB CHENJEH 17.0

offering a rich and savory flavour that's sure to satisfy your taste buds

### LAMB BARG 18.0

succulent lamb skewer, expertly grilled to perfection

### CHICKEN SAFFRON 16.0

smothered in a delectable marinade that showcases the exquisite flavours of saffron and zesty lemon. each bite is a burst of deliciousness

### LAMB TORSH 19 OR CHICKEN TORSH 18.0

our succulent lamb or chicken is marinated in a fragrant blend of aromatic mixed herbs, complemented by the earthy notes of walnuts, the sweetness of onion, and the tartness of pomegranate molasses



### ANGUS BURGER 12.0

it's a mouthwatering delight, with iranian pickled gherkins, fresh tomatoes, a crisp salad, and a delectable garlic herbs mayo  
add cheese +£1.5 - calabrian nduja +£2 - chunky skin on chips +5.5

## IRANIAN BANQUET FOR TWO

take a magic carpet ride - flavour, exotic dishes perfect for [sharing](#)

### SINI-E-KABAB 49.0

this generous platter features a skewer of chenjeh, succulent chicken, one delectable koobideh and spicy wings, grilled tomatoes, all thoughtfully paired with two portions of saffron-steamed rice.

### SINI-E-MAHI 49.0

this exquisite offering features salmon fillet, king prawns, tender calamari, thoughtfully paired with two portions of saffron-steamed dill rice.

## STEWs - 'KHORESHT'

all are served with fragrant, saffron steamed rice as the standard option. however, you have the flexibility to exchange the rice for your choice of house fries, persian bread, or a side salad.



### TENDER, LAMB, IN A MEDLEY OF FRESH HERBS 16.0

"ghorme sabzi", succulent lamb, slow-cooked to perfection, a vibrant medley of fresh herbs, wholesome kidney beans, adding a hearty dimension to the dish.

### DUCK IN A POMEGRANAT & WALNUT SAUCE 17.0

"fesengan ba ordak" jewel in the crown of Persian stews, duck breast, tender and perfectly cooked. a luxuriously sweet and sour pomegranate and walnut sauce

### MEAT BALLS IN A CREAMY WALNUT SAUCE 16.0

"anar bij" creamy walnut sauce, elevated with, the freshness of hand-picked herbs, and touch of pomegranate molasses,

### FISH OF THE DAY & SUCCULENT PRAWNS 19.0

"ghalieh daria" fish fillet, tempura king prawns, in an enchanting fusion of rich garlic, tangy tamarind, and the aromatic coriander and parsley sauce.

### SAFFRON AUBERGINE (V) 14.0

"bademjan" gently simmered in a delicate sauce of tomato and saffron, pair it with saffron-infused chicken.+5.0

## RICE

### LENTIL RICE (V) 11.0

"adas polow" a delicious & hearty dish made of aromatic basmati rice, lentils, caramelized onion, dates and raisins, with mix vegi kabab +6.0 with a chicken +7.0 with a skewer lamb chenjeh +8.0

### BARBERRY RICE 11.0

"zereshk polo" prepare to fall in love, a dish that encapsulates sweet and tangy perfection with mix vegi kabab +6.0 / with a chicken +7.0 with a skewer lamb chenjeh +8.0

No Persian meal goes without accompaniment. Here are my favourites in particular, try Azi's "my mother-in-law" torshi makhloot - just devine 3.50



## PASTA

LASAGNE DI PASTA FRESCA 17.0  
silky besciamella, savory ragu bolognese, tender pasta.  
and parmigiano-reggiano,

MELANZANE PARMIGIANA (V)17.0  
aubergine, tomato sauce, fragrant basil, and luscious mozzarella

LINGUINE CACIO E PEPE (V) 17.0  
cheese and pepper," is a culinary revelation that needs no further embellishment.

TAGLIATELLE RAGOUT D' AGNELLO 18.0  
tagliatelle pasta, with the lamb ragu,

## SALADS

RASHTI SALAD (V) 12.0  
mix lettuce, tomatoes, cucumber, red onions, walnuts,  
pomegranate & creamy feta

VERDURA MISTA 12.0  
grilled seasonal vegetables served warm over  
a bed of adasi (Persian lentils and potato)

CHICKEN CAESAR SALAD 16.0 CAESAR SALAD 11.0  
the ultimate persian bbq chicken caesar salad!

SALAD - SHIRAZI 5.0  
cucumber, tomato, red onion, olive oil, herbal spices & verjuice



## SIDES

CHUNKY SKIN ON CHIPS 6.5

TRUFFLE FRIES 5.5

SUMAC FRIES 5.5

SWEET POTATO FRIES 5.9

LENTILS & ONIONS 4.5

WITH JUST ABOUT ANYTHING ANY TIME

PICKLED GARLIC 3.5

MIX PICKLED 3.5

PICKLED VEG IN BRINE 3.5

PICKLED CUCUMBERS 3.5

## DESSERTS

### CHEESE BOARD 12.0

continental cheeses, homemade preserves, chutney & biscuits

### AFFOGATO 5.0

ice cream in a shot of hot espresso, add a shot of baileys 8.0

### TARTUFO NERO 6.0

truffle shaped zabaione and chocolate icecream with a chocolate sauce centre.

### BAKLAVA 5.0

delicate filo pastry, generously filled with chopped nuts, and sweetened to perfection with a luscious blend of syrup and honey. with a scoop of ice cream +2.5

### PERSIAN ICE CREAM 7.0

“bastani” saffron, pistachios & rose petals are mixed into the madagascan vanilla icecream

### STICKY TOFFEE PUDDING 6.0

sticky toffee packed with dates and coated with lashings of butterscotch, add vanilla icecream +2.5

### DAIRY FREE CHOCOLATE PUDDING 6.0

add vegan vanilla icecream +2.0

### THREE SCOOPS OF ITALIAN ICE CREAM 7.0

chocolate, madagascan vanilla, vegan vanilla, strawberry cream, pistachio, coconut,lemon sorbet, mango sorbet

### VIN SANTO (70ML) 9.0

a traditional italian dessert wine. served in a generous 70ml pour, this golden elixir offers a symphony of rich, honeyed flavors that dance on the palate. accompanied by delicate cantuccini biscuits

## DIGESTIVO

50ml measure

### LIMONCELLO 6.0

made by infusing lemon peel in alcohol, fresh taste of southern Italian lemons

### GRAPPA 6.0

a fragrant, grape-based pomace brandy, traditionally produced in Northern Italy

### FRANGELICO LIQUEUR 7.0

legendary italian hazlenut liqueur made to a recipe dating back around 300 years

### AMARETTO 8.0

pure essence of 17 selected herbs and fruits soaked in apricot kernel oil

### AMARO AVERNA 8.0

a complex blend of 33 herbs

### ARMAGNAC XO 11.0

delightful French brandy



# HERBALS

## HERBAL DRINKS YOUR CHOICE OF THREE 5.0

there are many herbal drinks dating back to the ancient times they are used frequently for medicinal purposes or just to enjoy a soothing and tasty hot drink

### ROSE WATER EXTRACT

'Golab', heart and nerve tonic, sedative, good for skin, liver and gum

### ORANGE BLOSSOM EXTRACT

'bahar narang' strengthen the heart and nerves, anticonvulsant sedative, anti-hysteria, cure depression, cure insomnia and nervous disorders, relieve hiccup

### MINT EXTRACT

'aragh e nana', relieve gastrointestinal discomfort eliminate bad breath

### PUSSYWILLOW EXTRACT

'aragh e bidmeshk', strengthen the heart, relieve cramps and throbbing heart

### BORAGE/STARFLOWER EXTRACT

'gol gav zaban'borage has very high levels of GLA, gamma linolenic acid, an important essential fatty acid.

# COFFEE

Espresso - Americano - Macchiato - Cortado - Long Black 2.8  
Mocha - Cappuccino, Latte, Flat White 3.5  
Hot Chocolate Spanish - Affogato 5.0

# TEA

English Breakfast Tea - Peppermint - Chamomile Tea 2.8  
Lemon, Ginger & Manuka Honey Tea 3.0  
Jasmine / Green Tea 3.0  
Fresh Mint 3.0

### TEA POT LOOSE TEA LEAVES 3.5

Blue Flowers Earl Grey  
Wild Cherry Blossom - Persian Rose

### PERSIAN TEA 5.0 - FOR TWO 6.0

delicious bergamot flavour served with date and fresh mint & nabat 'safron rock sugar'

### EXTRAS 0.50

ice any drink, decaf blend, extra shot coffee, no-moo milk, whipped cream, honey persian date, syrups: vanille, caramel, hazelnut, grape molasses, date, carob & mulberry syrup



THE FOODS DESCRIBED WITHIN THIS MENU MAY CONTAIN NUTS OR DERIVATIVES OF NUTS. IF YOU SUFFER FROM ANY ALLERGY OR FOOD INTOLERANCE, PLEASE ADVISE A MEMBER OF STAFF WHO WILL BE PLEASED TO ASSIST YOU. A DISCRETIONARY 12,5% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL. Please note that the information is current as of 18/02/2024.