

LIVE MUSIC WITH TYGER TYGER

PERSIAN NOODLE SOUP (V) 8.0

“ash reshteh”, beans, aromatic herbs, tangy kashk, “whey”

BEETROOT CURED SALMON 16.0

cucumber, dill & apple salad

KOOFTEH RIZEH 8.0

meatballs in a spicy tomato sauce

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CATCH OF THE DAY WITH PERSIAN HERBED RICE 18.0

served with “kuku sabzi” & “shirazi salad”

RIB EYE STEAK & ZA'ATAR BUTTER 24.0

28 day matured Irish beef

DUCK IN A POMEGRANAT & WALNUT SAUCE 17.0

“fesengan ba ordak”, saffron steamed rice

TENDER, LAMB, IN A MEDLEY OF FRESH HERBS 16.0

“ghorme sabzi”, saffron steamed rice

WAGYU BURGER 15.0 - ANGUS BURGER 12.0

Iranian pickled gherkins, fresh tomatoes, crisp salad, garlic herbs mayo - cheese +£1.5 - nduja +£2 - chunky chips +6.0

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BAKLAVA 5

KOLOOCHEH & ICE CREAM 8.5

coconut or walnut flavour pastry

2 courses £26.0 | 3 courses £32.0 (supplement Fish +3.0 / Steak +7)
all cocktails £11.0, house 125ml wine £4.50



SIDES

TENDERSTEM BROCCOLI WITH TAHINI ZA'ATAR DRESSING 7.0

SAUTÉED GREEN BEANS WITH GARLIC CONFIT 6.0

TRUFFLE FRIES CHUNKY SKIN ON CHIPS 6.5

SUMAC FRIES 5.5 - CAJUN FRIES 5.5 - TRUFFLE FRIES 7.0

SWEET POTATO FRIES WITH WASABI MAYO 6.0

MAST-O-KHIAR (V) 6.5

“ADASI”, LENTILS & ONIONS 4.5

SAFFRON STEAMED RICE 5.5

DILL RICE 5.5

LENTIL RICE 7.0

EXTRA BREAD 2.0

PICKLED CUCUMBERS 3.5

TORSHI MAKHLOOT 3.5

KENNINGTON SUPPER CLUB

PERSIAN NOODLE SOUP (V)

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

BBQ WINGS

onion, garlic, and aleppo pepper for a delightful kick

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GRILLED GROUND LAMB SKEWER

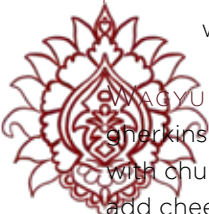
“Koobideh” , a blend of ground meat and onions grilled to perfection, served with saffron-steamed rice

SAFFRON-INFUSED CHICKEN

succulent chicken pieces, marinated to perfection with saffron and lemon, served with saffron-steamed rice

WAGYU BURGER supplement +5.0

gherkins, tomatoes, a crisp salad, garlic herbs mayo with chunky skin on fries
add cheese +£1.5 - Calabrian nduja +£2



AUBERGINE STEW (V)

“Bademjan” simmered in a delicate sauce of tomato and saffron, & saffron-steamed rice. + Chicken £5.0

TORTELLACCI RICOTTA & SPINACH (V)

with creamy gorgonzola & walnut sauce

CREAMY SMOKED SALMON PASTA

black pepper dill & zingy lemon twist

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AFFOGATO

ice cream drowned in a shot of piping hot espresso

one course £9.9, two courses: £14.9 - three courses: £16.9

all cocktails £9.5, house 125ml wine £4.9