Weekly Specials

Persian Noodle Soup (v)
"ash reshteh", beans, aromatic herbs, tangy kashk, "whey" £8

BEETROOT CURED SALMON cucumber, dill & Pomegranate £9

KOOFTEH RIZEH meatballs in a spicy tomato sauce £8

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TORTELLINI WITH SPINACH AND RICOTTA spicy nduja with the creaminess of fresh ricotta £16

RIGATONI CON POLPETTE ARRABBIATA meatballs with one of my favourite sauces, Arrabbiata £16

SPAGHETTI WITH LENTILS & MARINARA SAUCE hearty vegetarian dinner £14

Spaghetti Wagyu Bolognese meatballs with one of my favourite sauces, Arrabbiata £19

**WAYGU BEEF "KOOBIDEH" served with saffron-rice, grilled tomatoes add smoky sweetness, iranian pickles provide a tangy crunch. a true culinary journey, "with two skewers" £21

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 £27 | 3 courses £32 (** +7)



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

RRQ WINGS

onion, garlic, and aleppo pepper for a delightful kick

GRILLED GROUND LAMB SKEWER

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

SAFERON-INFUSED CHICKEN

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

Burger supplement +5.0

ns, tomatoes, a crisp salad, garlic herbs mayo

nunky skin on fries

cheese +£1.5 - Calabrian nduja +£2

AUBERGINE STEW (V)

"Bademian" 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 balck pepper dill & zingy lemon twist

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