

À LA CARTE

SMALL PLATES

MARINATED OLIVES "ZEYTOON PARVARDEH" (V)

Olives, garlic, walnuts, pomegranate molasses, mint, and angelica seeds £4.5

WARM BREAD BASKET "NOON" (V)

Persian & European with spicy Sicilian extra virgin olive oil £4.5



STARTER PLATTER FOR TWO "SINI-E-MAZEH"

chefs selection of four starters with Persian bread £ 19

SEAFOOD PLATTER "ANTIPASTO DI FRUTTI DI MARE"

octopus, cuttlefish, squid, mussels and shrimp, £17 for two £25

CLAMS, PRAWNS & CRAYFISH "GHALIEH"

tantalizing spicy sauce made from garlic, tamarind, coriander & parsley £12

PERSIAN NOODLE SOUP "ASH RESHTEH"

nourishing beans, herbs, tangy kashk, "whey", a soul-warming masterpiece £8

SMOKY, FIRE-ROASTED AUBERGINE "MIRZA QASEMI" (V)

tomatoes, garlic, aromatic spices, velvety dip that captures the essence of Iranian cuisine £9.5

ROASTED AUBERGINE & WHEY "KASHK-E-BADEMJAN" (V)

a creamy texture that dances on your palate £9.5

SPICY CHICKEN WINGS

onion, garlic, a hint of Aleppo pepper £7

WHIPPED FETA DIP, WALNUTS, & HERBS "NOON-O-PANIR-O-SABZI" (V)

addictive way to kick-start your meal £9

CREAMY YOGURT AND WILD GARLIC "MAST-O-MOOSIR" (V)

a culinary experience that's bound to captivate your taste buds £6.5

Haward's Mersea Oysters

1 4 8

FRENCH

French Shallot Vinaigrette (Mignonette)

3.75 14.6 25

PERSIAN

Pomegranate & Persian lime juice

3.9 15.2 26.5

JAPANESE MOTOYAKI

baked fennel, miso, spicy dashi & cheese

4.5 17.6 31

ROCKEFELLER

baked with spinach, breadcrumbs, organic Irish butter

4.5 17.6 31

MIXED

18.6 37



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.

BARG

Delight in tender, succulent Rib-eye skewer, expertly grilled to perfection. Each bite is a journey through our special blend of spices, offering a harmonious and unforgettable taste. £29

LAMB LEG FILLET "CHENGEH"

offering a rich and savory flavour that's sure to satisfy your taste buds £17

LAMB LEG FILLET TORSH

our succulent lamb leg fillet 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 £19

SAVOURY GROUND LAMB "KOOBIDEH"

our signature Iranian grilled meat dish. a blend of ground lamb and beef, combined with finely grated onions. "with two skewers" £16 -one skewers £11



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 -one skewers £16

SAFFRON CHICKEN

smothered in a delectable marinade that showcases the exquisite flavours of saffron and zesty lemon. each bite is a burst of deliciousness £17

SAFFRON CHICKEN TORSH

marinated in mixed herbs, walnuts, pomegranate molasses £18

SPICED SALMON KEBABS "MAHI"

Salmon fillet in saffron, olive oil & spices. Served with our savoury dill rice £18

MIX MEAT PLATTER FOR TWO

this generous platter features a skewer of chenjeh, succulent chicken, one delectable koobideh and spicy wings, grilled tomatoes, & two portions of saffron-steamed rice. £49

MIX SEAFOOD PLATTER FOR TWO

this exquisite offering features salmon fillet, king prawns, tender calamari, seafood salad, thoughtfully paired with two portions of saffron-steamed dill rice. £52



RIB EYE STEAK WITH ZA'ATAR

za'atar, a Middle Eastern spice blend, that is a delicious combination of sesame, thyme, and sumac, adding an extra savory depth of flavor £ 24.0

WAGYU BURGER

made from cuts of marbled Wagyu forequarter beef that has been aged for a minimum of 10 days, Iranian pickled gherkins, fresh tomatoes, crisp salad, and a delectable garlic herbs mayo £17

ANGUS BURGER

minced Aberdeen Angus beef steak flavoured with sea salt and cracked black pepper, Iranian pickled gherkins, fresh tomatoes, crisp salad, and a delectable garlic herbs mayo £12

add to any grill: cheese +£1.5 - Calabrian nduja +£2 - chunky skin on chips +£6 - green salad -£5

STEWs - 'KHORESHT'

all are served with fragrant, saffron steamed rice but 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 "GHORME SABZI"

succulent lamb, slow-cooked to perfection, a vibrant medley of fresh herbs, & kidney beans, adding a hearty dimension to the dish. £17

DUCK IN A POMEGRANAT & WALNUT SAUCE "FESENJAN BA ORDAK"

jewel in the crown of Persian stews, duck breast, tender and perfectly cooked. a sweet and sour pomegranate and walnut sauce £18

MEAT BALLS IN A CREAMY WALNUT SAUCE "ANAR BIJ"

creamy walnut sauce, with the added freshness of hand-picked herbs, and touch of pomegranate molasses £17

FISH OF THE DAY, CLAMS, PRAWNS & CRAYFISH "GHALIEH DARIA"

fish fillet, seafood in a tantalizing spicy sauce made from garlic, tamarind, coriander & parsley £22

SAFFRON AUBERGINE "BADEMJAN" (V)

*gently simmered in a delicate sauce of tomato and saffron, £14
pair it with saffron-infused chicken.£8*



RICE

PERSIAN GULF-STYLE SEAFOOD RICE. "MAYGOO POLOW"

*mix spiced seafood delicately cooked with steamed basmati rice
flavoured with bell peppers, onion & tomato £22*

LENTIL RICE "ADAS POLOW" (V)

*a delicious & hearty dish made of aromatic basmati rice, lentils, caramelized onion, dates and raisins, £12
add mix vegi kabab + £9.0 chicken + £9 lamb leg fillet + £11*

BARBERRY RICE "ZERESHK POLO" (V)

*prepare to fall in love, a dish that encapsulates sweet and tangy perfection £11
add mix vegi kabab + £9.0 chicken + £9 lamb leg fillet + £11*

ACCOMPANIMENT.

no Persian meal goes without Here is my favourites

Azi's "my mother-in-law" torshi makhloot - just devine £3.5

PASTA

LASAGNE DI PASTA FRESCA

silky besciamella, savory ragu bolognese, tender pasta. and parmigiano-reggiano, £17

MELANZANE PARMIGIANA (V)

aubergine, tomato sauce, fragrant basil, and luscious mozzarella £17

LINGUINE CACIO E PEPE "CHEESE AND PEPPER," (V)

is a culinary revelation that needs no further embellishment. £14



TAGLIATELLE RAGOUT D' AGNELLO

tagliatelle pasta, with the lamb ragu, £18

SALADS

RASHTI SALAD (V)

mix lettuce, tomatoes, cucumber, red onions, walnuts, pomegranate & creamy feta £12

VERDURA MISTA

grilled seasonal vegetables served warm over a bed of adasi (Persian lentils and potato) £15

CAESAR SALAD (V)

romaine lettuce, Barbari garlic croutons dressed classic combination of with lemon juice, olive oil, egg yolks, Worcestershire sauce, anchovies, garlic, Dijon mustard, Parmesan cheese, and black pepper. £11

SALAD - SHIRAZI (V)

cucumber, tomato, red onion, olive oil, herbal spices & verjuice £5

GREEN SALAD (V)

seasonal mixed leaves, house dressing £5

ADD to any salad: vegi kabab £6 - chicken £8 - lamb leg fillet £9

SIDES

TENDERSTEM BROCCOLI WITH TAHINI ZA'ATAR DRESSING (V) £7

SAUTÉED GREEN BEANS WITH GARLIC CONFIT (V) £6

TRUFFLE FRIES CHUNKY SKIN ON CHIPS (V) £7

SUMAC FRIES £6 - CAJUN FRIES £6

SWEET POTATO FRIES WITH WASABI MAYO (V) £6.0

MAST-O-KHIAR (V) £6.5

"ADASI", LENTILS & ONIONS (V) £4.5

SAFFRON STEAMED RICE (V) £5.5 - DILL RICE (V) £6.- LENTIL RICE (V) £7

EXTRA BREAD £2

PICKLED CUCUMBERS £3.5

HOME MADE MIX PICKLES, GARLIC, SHOOR, TORSHI MAKHLOOT £3.5



DESSERTS

AFFOGATO 5.0

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

TARTUFO NERO 7.0

truffle shaped zabaione and chocolate ice-cream 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 7.5

"bastani" saffron, pistachios & rose petals are mixed into the Madagascan vanilla ice-cream

KOLOOCHEH & ICE CREAM 8.5

coconut or walnut flavour pastry, unveils a tender & flaky texture that captivates your palate

ARAGOSTINE FILLED WITH HAZELNUT CHOCOLATE CREAM £1.99

STICKY TOFFEE PUDDING 7.0

sticky toffee packed with dates and coated with lashings of butterscotch, + vanilla ice-cream 2.5

CHOCOLATE PUDDING 7.0

add icecream +2.5

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 18/04/2024.

