

# WEEKLY SPECIALS

PERSIAN NOODLE OR LENTIL AND YOGURT SOUP (v)  
Detox Persian Way £8

BEETROOT CURED SALMON  
cucumber, dill & pomegranate £9



\*BURRATA SALAD  
bursty tomato & zhough dressing £12

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

SPAGHETTI WITH BURRATA & NDUJA £19

TAGLIATELLE WAGYU BOLOGNESE  
meatballs with one of my favourite sauces, Arrabbiata £19

GREEN PLUM, YOUNG ALMONS AND HERB STEW  
a flavourful lamb and herb stew with mouthwatering  
fresh Persian green plums and young almonds  
served with saffron steamed rice £17



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PALOODAN "FALOODEH"  
delicate rice noodles, semi-frozen, bathed in sweet sugar  
syrup and tangy lime juice. Floral notes of rosewater dance  
through every frosty bite £6.50



pair with Persian ice cream for an indulgent duo £9.50

KOLOOCHEH & ICE CREAM  
coconut or walnut flavour pastry £8.5

DIZIN THE DRUNKEN CUCUMBER  
Persian cucumber sorbet with a dbl shot  
of Ketel one Botanical £11



# HOUSE PIZZA

## MARGHERITA (V)

fior di latte, fresh basil £10

## NAPOLI

anchovies, black olives £11

## DIAVOLA

salami piccante & chilli flakes £12

## CAPRICCIOSA

ham, mushroom, artichoke, black olives £12

## MIRZA (V)

smooky aubergine, garlic, tomatoes & egg £14

## SPICY WAGYU BOLOGNESE

finest wagyu meat ragu £19

## POLPETTE ARRABBIATA

meatballs in a spicy tomato sauce £16

## VERDURA MISTA

grilled seasonal vegetables £14

# PIZZA BIANCA

## BURRATA & NDUJA

each bite is an adventure, combining the richness of creamy burrata with the fiery kick of spicy nduja £19

## SIERO

aubergine, caramelized onion, garlic & whey, pure umami, little salt, a lot of tang, and a whole lot of flavor! £16

## IL GRECO

feta cheese, walnuts & herbs £16

## FUNGHI E CREMA DI TARTUFO (V)

Oporcini, in a creamy truffle sauce, drizzle of white truffle oil £18