

À LA CARTE

SMALL PLATES

MARINATED OLIVES "ZEYTOON PARVARDEH" OR (V)

olives, garlic, walnuts, pomegranate molasses, mint, and angelica seeds £5

OLIVE ASCOLANE

soft and savory meat stuffing surrounded by a crisp, breaded crust £7

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 FOR TWO "ANTIPASTO DI FRUTTI DI MARE"

houmi's beetroot & fennel cured salmon, oysters, octopus, cuttlefish, squid, mussels shrimp £25

CLAMS, MUSSELS, PRAWNS "GHALIEH"

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

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

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

for a milder experience, please inform your server "no chily". This dish is a delightful and addictive start to your culinary journey, no matter how you enjoy it. £9.5

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

4 8

FRENCH

French Shallot Vinaigrette (Mignonette)

12.0 23.0

PERSIAN

Pomegranate & Persian lime juice

12.5 24.0

JAPANESE MOTOYAKI

baked fennel, miso, spicy dashi & cheese

16.0 29.0

ROCKEFELLER

baked with spinach, breadcrumbs, organic Irish butter

16.0 29.0

MIXED

18.0 32.0



THE GRILL

all our kabab's 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 tomato (+£1.5) and/or raw egg yolk (+£2). While it might sound unconventional, these additions enhance the flavours and make the experience truly delicious.

BARG

succulent rib-eye skewers, artfully flattened, grilled to perfection. unforgettable taste experience. £29

LAMB FILLET "CHENGEH"

offering a rich and savory flavour that's sure to satisfy your taste buds £19

LAMB 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 £21



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, home made pickles provide a tangy crunch. a true culinary journey, "with two skewers" £26 -one skewers £19

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 £18

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 £14

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. £18

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

jewel in the crown of Persian stews, duck breast, tender & perfectly cooked. a sweet & sour pomegranate and walnut sauce £19

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 £12
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 £16

VERDURA MISTA

grilled seasonal vegetables served warm over a bed of adasi (Persian lentils and potato) £16

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. £10

SALAD - SHIRAZI (V)

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

GREEN SALAD (V)

seasonal mixed leaves, house dressing £5

ADD-ONS

vegi kabab £8 - chicken £9 - lamb fillet £12

SIDES

ROASTED & BLACKENED BROCCOLI, LEMON TAHINI DRESSING & SPICY HARISSA (V) £7

SAUTÉED GREEN BEANS WITH GARLIC CONFIT (V) £6

CHUNKY SKIN ON CHIPS £6 - WITH SUMAC £6.5 - WITH CAJUN £6.5 with TRUFFLE £7

SWEET POTATO FRIES WITH WASABI MAYO (V) £6.0

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

LENTILS & ONIONS "ADASI" (V) £4.5

EXTRA BREAD £2

MAST-O-KHIAR (V) £6.5

PICKLED CUCUMBERS £3.5

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



PIZZA BIANCA cream based with mozzarella



SIERO (v)

a delightful combination of aubergine, caramelized onions, and garlic infused with whey. pure umami with a hint of salt and a burst of tangy flavor! £17

FUNGI E CREMA DI TARTUFO (v)

savor the richness of porcini mushrooms in a creamy truffle sauce, finished with a delicate drizzle of white truffle oil £19

IL GRECO (v)

Mediterranean delight featuring garlic confit, feta, walnuts, cherry tomatoes, and aromatic herbs £14

NDUJA & BURRATA

experience the heat of spicy nduja cream sauce topped with luscious burrata and fresh rocket leaves £19

SALMON, SPINACH & BROCCOLI (v)

creamy spinach, crunchy broccoli, and silky salmon make this a very special pizza. £18

PIZZA with Tomato Sauce and Mozzarella

MIRZAGHASEMI DELIGHT PIZZA (v)

smoky Persian aubergine, a perfectly baked egg, and creamy feta crumbles, finished with fresh, peppery rocket leaves for an exotic twist on a classic favorite. £18

TONNO E CIPOLLA

Spain's top tuna, Ortiz with sautéed red onions. £15

RAGOUT D' AGNELLO

lamb ragù topped with creamy mortadella cheese £15

AMANTE DELLA CARNE

meat lover's feast with Persian BBQ chicken, wagyu beef ragù, pepperoni, and hot jalapeños. £21

MITHRA THE GODDESS

Persian lamb ghormh sabzi, and creamy fior di latte mozzarella, just heavenly £18

NAPOLI

anchovies, black olives £11

DIAVOLA

salami piccante & chilli flakes £12

CAPRICCIOSA

ham, mushroom, artichoke, black olives £12



DESSERTS

AFFOGATO £5

ice cream in a shot of hot espresso, add a shot of baileys +3

TARTUFO NERO £6.5

truffle shaped zabaione and chocolate ice-cream with a chocolate sauce centre

BAKLAVA £6

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 +3

PERSIAN ICE CREAM £7.5

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

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 £6.5 pair with Persian ice cream for an indulgent duo +3



KOLOOCHEH & ICE CREAM £8.5

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

ARAGOSTINE

crisp, flaky layers, generously filled with luscious hazelnut chocolate cream. a perfect blend of textures and rich flavors for an indulgent treat. £3.5

CANNOLO PISTACHIO

filled with a luxurious blend of pistachio and ricotta cream. pure indulgence. £7

CANNOLO SHELL FILLED WITH TRADITIONAL RICOTTA CREAM

a timeless treat, traditional ricotta cream, perfect balance of texture and flavour. £7

BELGIAN CHOCOLATE WARM SPONGE PUDDING £7 add icecream +3

THREE SCOOPS OF ITALIAN ICE CREAM £8

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

DIZIN THE DRUNKEN CUCUMBER

Persian cucumber sorbet, a shot of Ketel one Botanical £9

CARDAMON COFFEE & DATE HALVA OR MEDJOOOL DATE

natural sweetness healthy & delicious £5.5

DIGESTIVO 50ml measure

LIMONCELLO £6

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

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

AMARETTO £8

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

AMARO AVERNA £8

a complex blend of 33 herbs

ARMAGNAC XO £11

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 24/06/2024.

