

PIZZA ROSSO with tomato sauce

TONNO E CIPOLLA
TUNA, 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, & HOT
JALAPEÑOS. £19

NAPOLI
ANCHOVIES, BLACK OLIVES £11

DIAVOLA
SALAMI PICCANTE & CHILLI FLAKES £12

CAPRICCIOSA
HAM, MUSHROOM, ARTICHOKE, BLACK OLIVES £13

PIZZA BIANCA No tomato sauce


SIERO (V)
AUBERGINE, CARAMELIZED ONIONS, GARLIC
INFUSED WITH WHEY. PURE UMAMI £18

FUNGHI E CREMA DI TARTUFO (V)
PORCINI MUSHROOMS IN A CREAMY TRUFFLE
SAUCE, A DRIZZLE OF WHITE TRUFFLE OIL £19

BURRATA & NDUJA
SPICY NDUJA CREAM SAUCE TOPPED WITH
LUSCIOUS BURRATA & FRESH ROCKET £19

SALMON, SPINACH & BROCCOLI
CREAMY SPINACH, CRUNCHY BROCCOLI, AND SILKY
SALMON MAKE THIS A VERY SPECIAL PIZZA. £18

ARTISANAL PIZZA

MITHRA 
PERSIAN LAMB GHORMH SABZI, AND CREAMY FIOR
DI LATTE MOZZARELLA, JUST HEAVENLY £19

MIRZAGHASEMI DELIGHT (V)
SMOKY AUBERGINE, BAKED EGG, & CREAMY
FETA CRUMBLES, ROCKET £18

IL GRECO (V)
MEDITERRANEAN DELIGHT FEATURING
GARLIC CONFIT, FETA, WALNUTS, CHERRY
TOMATOES, AND AROMATIC HERBS £16

CECE (V)
HUMMUS, MUSHROOMS, OLIVES, RED
ONION & CREAMY FETA £16

PASTA

LASAGNE DI PASTA FRESCA
SILKY BESCIAPELLA, SAVORY RAGU BOLOGNESE,
TENDER PASTA. & PARMIGIANO-REGGIANO, £17

MELANZANE PARMIGIANA (V)
AUBERGINE, TOMATO SAUCE, BASIL,
& LUSCIOUS MOZZARELLA £17

LINGUINE CACIO E PEPE (V)
"CHEESE AND PEPPER," IS A CULINARY REVELATION
THAT NEEDS NO FURTHER EMBELLISHMENT. £14

TAGLIATELLE RAGOUT D' AGNELLO
LAMB RAGU, £18

TAGLIATELLE SALMON, DILL & BROCCOLI £19

LINGUINE WITH BURRATA & NDUJA £17

SALADS

RASHTI SALAD (V)
MIX LETTUCE, TOMATOES, CUCUMBER, RED ONIONS,
WALNUTS, POMEGRANATE & CREAMY FETA £16

VERDURA MISTA (VG)
GRILLED SEASONAL VEGETABLES SERVED WARM
OVER A BED OF ADASI (PERSIAN LENTILS AND
POTATO) £16

CAESAR SALAD (V)
ROMAINE LETTUCE, BARBARI GARLIC CROUTONS
CLASSIC DRESSING, ANCHOVIES, PARMESAN
CHEESE, & BLACK PEPPER. £10

ROCKET, PECORINO & WALNUT (V) £11

ROCKET PECORINO & PARMA HAM £18

SALAD - SHIRAZI (VG)
CUCUMBER, TOMATO, RED ONION, OLIVE OIL,
HERBAL SPICES & VERJUICE £5

GREEN SALAD (VG)
SEASONAL MIXED LEAVES, HOUSE DRESSING £5

ADD-ONS

SALMON OR CHICKEN KABAB £9 -
LAMB FILLET KABAB £12, SPICY CHORIZO £3.5
FETA £2.5, AVOCADO £3.5.

SERVICE: YOUR GENEROSITY REWARDS OUR TEAM FOR MAKING
YOUR EXPERIENCE SPECIAL. IF YOU HAVE ANY FOOD ALLERGIES OR
SENSITIVITIES, PLEASE INFORM YOUR SERVER BEFORE ORDERING. OUR
DISHES ARE PREPARED IN AREAS WHERE ALLERGENS ARE PRESENT, SO
WE CANNOT GUARANTEE THEY ARE COMPLETELY ALLERGEN-FREE.

THE AWARD-WINNING MERSEA OYSTERS

SERVED ON A BED OF CRUSHED ICE. "JUST LIKE KISSING THE SEA ON THE LIPS."

FRENCH
FRENCH SHALLOT VINAIGRETTE (MIGNONETTE)

PERSIAN
POMEGRANATE & PERSIAN LIME JUICE

JAPANESE MOTOYAKI
BAKED FENNEL, MISO, SPICY DASHI & CHEESE

ROCKEFELLER
baked with spinach, breadcrumbs, organic Irish butter



4 8
12.0 23.0

14.0 27.0

19.0 35.0

19.0 35.0

SMALL PLATES

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"
BEETROOT & FENNEL CURED SALMON, OYSTERS, OCTOPUS, CUTTLEFISH, SQUID, SHRIMP £25

CURED MEAT PLATTER FOR TWO "ANTIPASTO MISTO"
THREE ITALIAN CURED MEAT, OLIVES, GHERKINS, TOMATOES, SALAD AND BARBARY BREAD. £19

CLAMS, MUSSELS & PRAWNS "GHALIEH"
TANTALIZING SPICY SAUCE MADE FROM GARLIC, TAMARIND, CORIANDER & PARSLEY £12

BEETROOT CURED SALMON
CUCUMBER, DILL & POMEGRANATE £12



SMOKY, FIRE-ROASTED AUBERGINE "MIRZA QASEMI" (VG)
TOMATOES, GARLIC, AROMATIC SPICES, 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)
THIS DISH IS A DELIGHTFUL AND ADDICTIVE START TO YOUR CULINARY JOURNEY,
NO MATTER HOW YOU ENJOY IT. £11

HUMMUS WITH SAUTÉED MUSHROOMS & SPANISH PADRON PEPPERS (V)
CREAMY HUMMUS, ENRICHED WITH TAHINI AND OLIVE OIL, TOPPED WITH SAVORY SAUTÉED
PORTOBELLO MUSHROOMS AND FLAVOURFUL SPANISH PADRON PEPPERS £11

CREAMY YOGURT AND WILD GARLIC "MAST-O-MOOSIR" (V)
A CULINARY EXPERIENCE THAT'S BOUND TO CAPTIVATE YOUR TASTE BUDS £7

MARINATED OLIVES "ZEYTOON PARVARDEH" (VG)
OLIVES, GARLIC, WALNUTS, POMEGRANATE MOLASSES, MINT, AND ANGELICA SEEDS £5

OLIVE ASCOLANE
SOFT AND SAVORY MEAT STUFFING SURROUNDED BY A CRISP, BREADED CRUST £7

NOCELLARA GIANT OLIVES (VG)
SPECIALLY SELECTED FOR THEIR LARGE SIZE, FIRM TEXTURE AND MILD BUTTERY FLAVOUR £7

WARM BREAD BASKET "NOON" (VG)
PERSIAN & EUROPEAN WITH SPICY SICILIAN EXTRA VIRGIN OLIVE OIL £4.5

STEWES - '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 "FESEJAN 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 "GHALIEH DARIA"

SALMON FILLET & SEAFOOD IN A TANTALIZING SPICY SAUCE MADE FROM GARLIC, TAMARIND, CORIANDER & PARSLEY £24

SAFFRON AUBERGINE "BADEMJEAN" (VG)

GENTLY SIMMERED IN A DELICATE SAUCE OF TOMATO AND SAFFRON, £14
PAIR IT WITH SAFFRON-INFUSED CHICKEN +£8

RICE

SPICY PERSIAN GULF-STYLE SEAFOOD RICE "MAYGOO POLO"

MIX SPICED SEAFOOD DELICATELY COOKED WITH STEAMED BASMATI RICE £22

LENTIL RICE "ADAS POLOW" (VG)

A DELICIOUS & HEARTY DISH MADE OF AROMATIC BASMATI RICE, LENTILS, CARAMELIZED ONION, DATES AND RAISINS, £12

BARBERRY RICE "ZERESHK POLO" (VG)

PREPARE TO FALL IN LOVE, A DISH THAT ENCAPSULATES SWEET AND TANGY PERFECTION £12

ADDONS

MIX VEGI KABAB + £9.0 CHICKEN + £9 LAMB LEG FILLET + £11

GAMES NIGHT



JOIN US EVERY TUESDAY & ENJOY BACKGAMMON AND OTHER BOARD GAMES IN A FUN, RELAXED ATMOSPHERE. BRING YOUR GAME, WITH YOU



CIGAR CLUB



JOIN FELLOW ENTHUSIASTS ON OUR WHATSAPP GROUP. DISCOVER PREMIUM CIGARS IN A RELAXED SETTING

THE GRILL

ALL ARE SERVED WITH FRAGRANT, SAFFRON STEAMED RICE BUT YOU HAVE THE FLEXIBILITY TO EXCHANGE THE RICE FOR YOUR CHOICE OF FRIES, PERSIAN BREAD, OR A SIDE SALAD.

IN IRAN, 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.

SHARING PLATTERS FOR TWO

MIX MEAT

INCLUDES A SKEWER OF CHENJEH, SUCCULENT CHICKEN, ONE KOOBIDEH, SPICY WINGS, GRILLED TOMATOES, AND TWO PORTIONS OF SAFFRON-STEAMED RICE. £49

MIX SEAFOOD

FEATURES SALMON FILLET, KING PRAWNS, TENDER CALAMARI, SEAFOOD SALAD, AND TWO PORTIONS OF SAFFRON-STEAMED DILL RICE. £52

RIB EYE STEAK WITH ZA'ATAR BUTTER

A SAVORY MIDDLE EASTERN SPICE BLEND OF SESAME, THYME, AND SUMAC, ENHANCING THE STEAK'S RICH FLAVOUR £24

BARG

SUCCULENT RIB-EYE SKEWER, ARTFULLY FLATTENED & GRILLED TO PERFECTION. AN UNFORGETTABLE TASTE EXPERIENCE £29

LAMB FILLET "CHENGEH"

RICH & SAVORY, SURE TO SATISFY YOUR TASTE BUDS £19

SAVOURY GROUND LAMB "KOOBIDEH"

OUR SIGNATURE BLEND OF GROUND LAMB & BEEF WITH FINELY GRATED ONIONS. TWO SKEWERS £16, ONE SKEWER £11

WAGYU BEEF "TABHEI KOOBIDEH"

PERFECTLY COOKED TO ACHIEVE A TENDER AND JUICY TEXTURE, SERVED WITH DELICIOUS TOMATO SAUCE, AND HOMEMADE PICKLES A TRUE CULINARY JOURNEY. REGULAR £26, SMALL £19

SAFFRON CHICKEN

MARINATED IN SAFFRON & LEMON FOR A BURST OF DELICIOUSNESS IN EVERY BITE £17



TORSH YOUR CHOICE OF CHICKEN £19, SALMON £19, LAMB FILLET £21
MARINATED IN MIXED HERBS, WALNUTS, AND POMEGRANATE MOLASSES.

SPICED SALMON KEBABS "MAHI"

SALMON FILLET WITH SAFFRON, OLIVE OIL, SPICES, WITH SAVORY DILL RICE £18

ACCOMPANIMENT

NO PERSIAN MEAL GOES WITHOUT. HERE IS MY FAVOURITES AZI'S "MY MOTHER-IN-LAW" TORSHI MAKHLOOT - JUST DEVINE £3.5

WAGYU BEEF BURGER

EXPERIENCE THE LUXURY OF WAGYU BEEF, RENOWNED FOR ITS EXQUISITE MARBLING THAT ENSURES UNPARALLELED TENDERNESS AND RICH FLAVOUR. THIS PREMIUM DELIGHT IS COMPLEMENTED BY IRANIAN PICKLED GHERKINS, FRESH TOMATOES, CRISP SALAD, AND A DELECTABLE GARLIC HERB MAYO. INDULGE IN THIS GOURMET CREATION FOR JUST £19.

CHICKEN

COATED IN CRISPY PANKO AND FRIED TO GOLDEN PERFECTION, THIS BURGER IS TOPPED WITH TANGY PICKLED GHERKINS, FRESH TOMATOES, AND CRISP SALAD. FINISHED WITH A GENEROUS SPREAD OF GARLIC HERB MAYO, ALL NESTLED IN A TOASTED BRIOCHE BUN. A DELICIOUS FUSION OF FLAVORS FOR JUST £12.

ADD-ONS:

AVOCADO / BACON / NDUJA / CHORIZO £3.5

CHEESE / FRIED EGG / KIMCHI / MUSHROOMS £2.5

RED WINE CARAMELIZED ONIONS / SLICED JALAPEÑO PEPPERS £1

ALL BURGERS ARE AVAILABLE BUNLESS

SIDES

BLACKENED BROCCOLI, LEMON

TAHINI DRESSING & SPICY HARISSA £7

GREEN BEANS, GARLIC CONFIT £6

CHUNKY SKIN ON CHIPS £6

SUMAC CHIPS, CAJUN CHIPS £6.5

TRUFFLE CHIPS £7

LENTILS & ONIONS "ADASI" £4.5

MAST-O-KHIAR £7

PICKLED CUCUMBERS £2.5

MIX PICKLES £3.5

EXTRA BREAD £2

SIDE SALAD £6