PERSIAN STEWS & PASTA SERVED WITH RICE YOUR CHOICE OF HOUSE FRIES, PERSIAN BREAD, OR A SIDE SALAD

GHORME SABZI, TENDER, LAMB, IN A MEDLEY OF FRESH HERBS	18
Ghalieh Daria, fish of the day, clams, prawns & crayfish	24
Fesenjan ba Ordak, duck in a pomegranat & walnut sauce	19
LINGUINE CACIO E PEPE, CHEESE & PEPPER (V)	14
Tagliatelle Ragout D' Agnello, lamb ragu	18
Tagliatelle Salmon, Dill & Broccoli	19

DESSERTS

Koloocheh, coconut or walnut flavour pastry & ice cream	8.5
Cannolo, traditional or pistachio pure indulgence	7.0
Sticky Toffee Pudding add icecream +3	7.0
Belgian, Chocolate Sponge Pudding add icecream +3	7.0
Three Scoops Ice Cream	7.0
CHOCOLATE, VANILLA, VEGAN VANILLA, STRAWBERRY, PISTACHIO, COCONUT, LEMON AND MANGO SORE	BETS
Tartufo Nero, zabaione & chocolate ice-cream with a chocolate sauce centre	6.5
Baklava, two pieces of your choice Orio, Biscoff or Classic	6.5
Bastani, Persian ice cream pistachios, rose petals & saffron	7.5
Cardamon Coffee & Date Halva or Medjool	5.5
Affogato, ice cream in a shot of hot espresso, add a shot of baileys +3	5.0
Aragostine, crisp pastry, your choice of hazelnut chocolate, Coffee or Lemon	3.5

SOFT DRINKS

Schweppes slim line / tonic / pink rose	2.9
Fever Tree tonic / elderflower / soda	3.9
Coke regular / diet / zero / appletiser	3.2
Water / Still / Sparkling	4.5

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.

Brunch Sparkling & Cocktails

KIR ROYALE, CRÈME DE CASSIS TOPPED WITH CHAMPAGNE	12.5
BLOODY MARY, VEGAN SPICE MIX, TOMATO JUICE & VODKA	12.5
Champagne Paul Langier, Champagne, France	11.0
Prosecco, Superior: Veneto, ITALY	9.5
Not seeing something you fancy? Just ask for our wine & cocktail list!	



Fresh Juices, Smoothie & Soft Drinks

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Green Haven, spinach, mango, apple & berries	6.5
Pick Me Up, banana, peanut butter, oat milk, espresso	6.5
Sex Me Up, papaya, pineapple, passion fruit, apple, mango & berries	6.5
Avocado Shake, banana, avocado, & vanilla ice-cream	6.5
Orange - Apple - Carrot or Grapefruit fresh juice	6.0
Energizer, grapefruit, apple, ginger	6.0
A-M-G, APPLE, MINT, GINGER	6.0



HERMANOS

COFFEE DOUBLE SHOT OF ESPRESSO OR ICED-VERSION

	COLOMBIAN COFFEE ROASTERS
Espresso / Macchiato / Cortado	2.6
Americano / Flat White	3.5
CAPPUCCINO / LATTE / MOCHA	3.6
Chai Latte / Turmeric Latte / Matcha Latte	3.6
Café Glacé, espresso shaken with ice-cream	4.9
Spanish Hot Chocolate decadent with silky texture	4.9
CAFFÉ VIENNESE, espresso & hot frothed milk topped with whipped creserved in a big cup. Just like in Vienna	eam 5.0

I EA LET THE WARMTH OF OUR TEA POTS ENVELOP YOU IN TRANQUILLITY	
Ceylon / Earl Grey / Darjeeling / English Breakfast	2.9
Fresh mint / Camomile / Peppermint / Jasmine	3.5
Manuka Honey & Ginger / Wild Cherry	3.5
Persian Rose, Blue Flower Earl Grey	4.0
Persian Tea, bergamot flavour, date & fresh mint	5.0
ADD-ONS	0.5

NON-DAIRY MILK, EXT. COFFEE, DECAF, MEDJOOL DATE, ICE DRINKS, CREAM, FLAVOURED SYRUPS: VANILLA, HAZELNUT, PUMPKIN, CARAMEL, CHOCOLATE, SUPERCHARGE: SPIRULINA, CHIA SEED, PEANUT BUTTER, FLIXWEED

CACKLEBEAN'S EGG-STRAVAGANZA

SHAKSHUKA, two poached eggs in a spicy tomato & bell pepper sauce (v)	12	_
Panir Bereshteh, two scrambled eggs, feta cheese, fresh & dry dill (v)	12	
Houmi's Omelette, two eggs, spicy sausage & mozzarella cheese	12	A)ACA
SAFFRON SCRAMBLED, two eggs, butter, cream & saffron (v)	11	NOW DY
Turkish Eggs, two fried eggs, garlic yogurt, fresh dill (v)	10	Wind Control

BENEDICTS TWO ORGANIC EGGS ON TOASTED SOUR-DOUGH WITH TAHINI HOLLANDAISE

ROYAL, house beetroot cured salmon	12
BENEDICT, cooked ham	12
Spicy Avo, smashed avocado with a hint of chilli and lime (v)	12
FLORENTINE, steamed baby spinach (v)	10

House Specials

KEDGEREE, basmati, turmeric & cumin, poached smoked haddock in milk, egg	14
FULL ENGLISH, sausage, bacon, mushrooms, beans, poached egg & tomato	12
GARDENER FETA, avocado, mushrooms, beans, poached egg & tomato (v)	12
Adasi lentils & onions cooked in a flavourful broth (v)	6



SANDWICHES, BRUSCHETTA & WRAPS,

served with pickled cucumbers, tomatoes, crisp salad & herbs mayo

Joojeh, chicken wrap	11
Koobideh, ground lamb & beef wrap	11
Whipped spicy Feta, walnuts, & herbs wrap (v)	9
Bruschetta cured Salmon, lemon & dill cream cheese	12
Bruschetta Spicy Avocado & Feta, on toasted sour-dough (v)	12



ADD-ONS

POACHED OR FRIED, YOGURT, CREAM CHEESE, FETA CHEESE	2.5
avocado, nduja, Cumberland or vegan sausage, grilled halloumi, chorizo, bacon	3.5
SMOKED SALMON, GRILL CHICKEN, GRILL VEGETABLES	4.5
PARMA HAM, KING PRAWNS, TRUFFLE FIRES, CHUNKY CHIPS	5.5

SMALL PLATES



HUMMUS with sautéed mushrooms & Spanish padron peppers (vg) 12 GHALIEH, clams, mussels & prawns spicy sauce, garlic, tamarind, herbs SALMON beetroot cured, cucumber, dill & pomegranate NOON-O-PANIR, spicy feta dip, walnuts, & fresh herbs (v) MIRZA QASEMI smoky, fire-roasted aubergine tomatoes, garlic (vg) 9.5 Kashk-e-Bademjan, roasted aubergine & whey (v) 9.5 BBQ CHICKEN SPICY WINGS, ONION, GARLIC, A HINT OF ALEPPO PEPPER 7.0 MAST-O-MOOSIR, creamy yogurt & wild garlic (v) 7.0 OLIVE ASCOLANE, savory meat stuffing surrounded by a crisp, crust 7.0 Nocellara olives large size, firm texture & mild buttery flavour (vg) 6.0 ZEYTOON PARVARDEH, garlic, walnuts, pomegranate molasses, mint(vg) 5.0 NOON, bread basket with spicy Sicilian extra virgin olive oil (vg) 4.5

TORSH

marinated in herbs, walnuts, & pomegranate molasses. choice of:

CHICKEN £19

SALMON £19

LAMB £21

KABABS ARE SERVED WITH SAFFRON RICE, OR FRIES, PERSIAN BREAD, OR A SIDE SALAD

Shah Abbasi, a koobideh & chicken kabab	23
CHENGEH, lamb fillet rich & savory, sure to satisfy your taste buds	19
TABHEI KOOBIDEH, in a delicious tomato sauce	18
Mahl, spiced saffron salmon savory dill rice	18
JOOJEH, saffron marinated chicken	17
Koobideh, 2 skewers of ground lamb & beef with finely grated onions	16

24



RIB EYE STEAK WITH ZA'ATAR OR CHILLI BUTTER



BURGERS, SERVED WITH GHERKINS, TOMATO, SALAD, MAYO, BRIOCHE BUNS, OR BUNLESS+SALAD	
WAGYU Beef Burger exquisite marbling, tenderness & rich flavour	19
TRUFFLE Angus, wild mushroom, truffle oil & truffle mayo	17
Tuscan Angus, bacon, cheese	17
MEXICAN Angus, spicy bean stew, jalapeños, cheese, chilli mayo	17
ANGUS Burger minced steak flavoured with sea salt & cracked pepper	15
CHICKEN Burger coated in panko & fried to golden perfection	14