



Freshly shucked, with vibrant flavour pairings inspired by Persian & Mediterranean cuisines

French, Huitres Crues

Persian, Sadaf 🦞

Raw oysters, shallot vinaigrette

Pomegranate and lime juice

3 oysters £9 ~ six £14 ~ nine £24

Prawn Cocktail

Plump prawns in Marie Rose sauce, crisp lettuce with lemon and paprika 15.0

Gourmet-Style Sausage Roll

Crispy, golden and served with mustard mayo & piccalilli 9.0

Roast Yellow Peach & Burrata Salad pomegranate dressing 12.0



Wagyu Beef Burger

Olive-fed Wagyu beef known for marbling and tenderness, topped with gherkins, fresh tomatoes, and crisp salad, all on soft brioche buns 18.0

Rib Eye Steak *

Enjoy 35-day aged Irish grass-fed expertly charred 28.0

Shah Abbas

Chicken marinated in saffron and aromatic spices, Koobideh, grilled skewers of seasoned lamb and beef, offering juicy, smoky flavours with every bite. served with saffron-steamed rice 25.0

Baghali Ghatogh

Smoked haddock with creamy rose-cocoa beans, garlic, dill, & egg served with dill rice £22.00

Vegan alternative available for £15.00



Cakes of the Day

please as whats on today 8.0 add ice cream +3.0

Baklava

Filo pastry, chopped nuts, syrup & honey 6.0

Enjoy three courses for just £39.0 - * supplement 5.0 (please note only three oysters are included in the set menu)

Enhance Your Dish: Avocado, nduja, sucuk, kimchi, egg, cheese, mushrooms, bacon £3.00 each Chunky skin on chips, (classic, truffle, sumac or cajun) £6.00 Za'atar or chili butter for £1