

PERSIAN STEWS (KHORESH)

served with saffron-steamed rice or chunky skin on chips or bread or side salad

BAGHALI GHATOOGH

smoked haddock, creamy rosso-cocoa beans, garlic, dill, & egg with dill rice 22.0

FESENJAN BA ORDAK

duck in a rich pomegranate & walnut sauce 19.0

PASTA & BAKED DISHES

Pastas are finished with aged parmesan. Please ask if you would prefer gluten-free pasta

LINGUINE DI COZZE E PECORINO

mussels & pecorino small 9.0 / main 14.0

TAGLIATELLE SALMONE

creamy sauce with dill 19.0

SALADS

RASHTI

lettuce, tomato, cucumber, red onion, walnuts, pomegranate & feta 16.0

CAESAR SALAD

GF croutons available
crisp lettuce, garlic croutons, anchovies, Parmigiano Reggiano & cracked black pepper 12.0

VERDURA MISTA

grilled vegetables, warm lentil stew 16.0

SHIRAZI

diced cucumber, tomato, & red onion with olive oil & herbs 5.0

GREEN SALAD

fresh leafy greens 5.0

GHALIEH DARIA

salmon fillet, clams & prawns in a fragrant tamarind & herb sauce, served with dill rice 26.0

GHORMEH SABZI

tender lamb, fresh herbs & kidney beans 18.0

LASAGNE DI PASTA FRESCA

ragù alla bolognese, besciamella, parmigiano reggiano 17.0

SIDES

BLACKENED BROCCOLI

tahini & spicy harissa 7.0

MAST-O-KHIAR

yogurt cucumber 7.0

MOOSIR

creamy yogurt & wild garlic 7.0

GREEN BEANS

garlic confit, Irish butter 6.0

PICKLED

cucumbers, mix pickles 3.5

CHUNKY SKIN-ON CHIPS

classic 6.0 ~ truffle 6.5 ~ sumac 6.0



Instagram



www



Tripadvisor

A 13.5% service charge will be included—your generosity is greatly appreciated by our team! Kindly inform your server of any allergies or sensitivities prior to placing your order. Although we are diligent in managing allergens, cross-contamination may still happen.

♥ = My favourites



Cafe, Restaurant and Bar

HERMANOS COLOMBIAN COFFEE

ESPRESSO / MACCHIATO / CORTADO 2.6

FLAT WHITE / CANADIANO 3.5

CAPPUCCINO / LATTE / MOCHA 3.6

TURMERIC LATTE / MATCHA LATTE 3.9

CAFÉ GLACÉ 4.9
iced espresso flowing over creamy vanilla gelato.

HOT CHOCOLATE 5.5
a soothing beverage crowned with cream.

SIGNATURE DRINKS

SAFFRON LATTE 5.5
silky milk infused with the aroma of Persian saffron

ROSE & CARDAMOM LATTE 5.5
silky milk with rose petals and a hint of cardamom.

PISTACHIO LATTE 5.5
silky milk, pistachio cream & crumble

PISTACHIO MOCHA 6.5
silky milk, dark chocolate, pistachio cream & crumble

CHEF'S HOT TODDY 11.0
silky milk honey, whiskey, cinnamon and turmeric

D & A AFFOGATO 7.0
hot espresso cascading over pistachio gelato

VIENNOISERIE

Croissant 2.8
Estate Dairy Butter & Preserves 1.5
Pain au Chocolat 3.25
Pain au Raisin 3.25
Cinnamon Roll 3.5

welcome friends
benvenuti amici
khosh amadid doostan
huānyīng gewei pengyōu

TEA

PERSIAN ROSE BLACK TEA 3.6

BLUE-FLOWER EARL GREY 3.6

FRESH MINT / CHAMOMILE / JASMINE 3.6

MUG OF EARL GREY / ENG BREAKFAST 2.6

PERSIAN TEA POT & MEDJOOL DATE 5.5
a fragrant brew with bergamot & fresh mint

HOUMI'S HOT TEA TODDY 12.0
black Persian samovar tea, honey, Courvoisier VS Cognac & fresh lemon juice

HERBAL INFUSIONS

ZERESHK & HONEY TEA 5.9
tart barberries softened with honey

SAFFRON & FRESH GINGER INFUSION 5.9
A bright, warming brew of saffron and ginger

SMOOTHIES & FRESH JUICES

GREEN HAVEN 6.5
apple, spinach, kale, greens & pineapple

PICK ME UP 6.5
banana, peanut butter, oat milk, & espresso

SEX ME UP 6.5
mixed berries, papaya, pineapple, passion fruit

FRESHLY PRESSED JUICES 6.0
made to order, orange, grapefruit, apple, carrot

Spinach & Feta Croissant 5.20
Ham & Cheese Croissants 5.20
Sausage Rolls 4.2
Simit 2.6
Simit Sucuk & Cheese 5.9

BRUNCH

EVERY TUESDAY - SUNDAY | TILL - 3PM

HOUSE SPECIALS

all house specials are accompanied by Barbari or sourdough toast, with the exception of Kedgeree.

KEDGEREE

poached smoked haddock, egg, turmeric & cumin basmati rice 16.0

SIMIT AND POACHED EGGS

golden Turkish simit, two poached eggs, garlic saffron yogurt, za'atar dressing 12.0

SAFFRON SCRAMBLED

two soft, buttery scrambled eggs infused with cream & aromatic saffron 11.0
add avocado +3.5 / cured salmon +4.5 / bacon 4.0

FULL ENGLISH

sausage, bacon, mushrooms, baked beans, poached egg, & grilled tomato 12.0

SOSIS BANDARI

two hot dogs in a onion chili sauce, topped with eggs and melted cheese 18.0

HOUTI'S OMELETTE

omelette with spicy sausage and melted mozzarella, packed with bold flavours 12.0

AVOCADO HEROES

fire kisses the avocado, & its flavour deepens into something lush, mellow, and unexpected

CHARRED AVOCADO

two poached Eggs on Sourdough 14.0

PAN-FRIED AVOCADO IN IRISH BUTTER

halloumi, tomatoes & two poached Eggs 14.0

BAKED AVOCADO

Persian-spiced lamb & sumac yoghurt 14.0

AVOCADO AL FORNO PICCANTE

tomato, buffalo mozzarella & chilli oil 16.0

CACKLEBEAN BENEDICTS ON TOASTED SOURDOUGH

two organic poached CackleBean's eggs & tahini hollandaise, a nutty twist to this timeless delight

BENEDICT

cooked ham 12.0

WILD MUSHROOM & TRUFFLE SAUCE

buttery sautéed wild mushrooms, luxurious truffle sauce & oil 16.0

ROYAL

house beetroot-cured salmon 12.0

FLORENTINE

steamed baby spinach 11.0

LUNCH

EVERY TUESDAY - SUNDAY | 11:30AM - 3PM

SMALL PLATES & SANDWICHES

GHALIEH

aromatic seafood dish of clams, mussels, & prawns in a tangy tamarind sauce 16.0

HUMMUS

nutty rosso coco beans or grilled veg 11.0
nduja, olives, spicy sucuk 14.0
Persian-spiced lamb 14.0

JOOJEH WRAP

saffron-marinated grilled chicken 11.0

SPICY FETA & WALNUT WRAP

zesty feta paired with crunchy walnuts and aromatic herbs 9.0

PROSCIUTTO HAM, MOZZARELLA PANINI

Sweet cured prosciutto, peppery arugula
fresh juicy mozzarella 12.0

SMOKY MIRZA QASEMI

fire-roasted aubergine, garlic & tomatoes, bursting with bold Persian flavours 9.50

KASHK-E-BADEMJAN

aubergine slow-cooked with caramelized onions, garlic & Persian whey 9.50

KOOBIDEH WRAP

juicy skewer of ground lamb & beef 11.0

HOT DOG

round hotdog, topped with chili beans, cheese & red onions 12.0

ROASTED VEGGIE PANINI

roasted veggies & a simple arugula/rocket pesto 12.0

WAGYU BURGERS

olive-fed, exquisite marbling & tenderness with gherkins, tomatoes, crisp salad, & brioche bun

WAGYU CALABRIAN BURGER

Nduja, bacon & cheese 21.0

WAGYU CLASSIC BURGER

Exquisite meat flavour 18.0

avocado, nduja, kimchi, Cumberland sausage, halloumi, chorizo, bacon 3.5 each
chunky skin on chips 6.0, (truffle 6.5, sumac or cajun enhanced 6.3)

GRILLS

Persian grills, choose: saffron rice or side salad or chunky skin on chips or bread enhance with:
sumac butter +0.5 grilled tomato + 1.80, raw egg yolk 1.2

KOOBIDEH

two skewers of
seasoned lamb &
beef 17.0
one skewer 13.0

TORSH

herbs, walnuts &
pomegranate molasses
marinated, Chicken 18.0
Salmon 19.0 / Lamb 20.0

JOOJEH

chicken marinated in
saffron & aromatic
spices 17.0

CHENGEH

lamb fillet, Persian
spices 19.0

RIB EYE

richly marbled for a juicy experience 28.0
za'atar or chili butter +1.0, spicy nduja, blue cheese hollandaise, truffle-infused mushroom sauce,
avocado, bacon, spicy beans +3.5