

# Chefs Weekly Dinner Menu

## STARTERS

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### Chicken Tostadas - 7.0

Layered with refried beans, seasoned ground chicken, fresh pico de gallo, shredded cheese

### Tuscan Wild Mushroom Soup - 7.0

Flavours of oregano, garlic and smoked paprika brought together with cream to make an indulgent comfort food

## MAINS

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### Spezzatino di Manzo - 16.0

A slow-cooked Italian beef stew, served on creamy polenta to catch every drop of sauce

### Tagliatelle alla Bolognese - 16.0

Pasta stuffed with truffles, in a rich creamy sauce of forest mushrooms and topped with parmesan

### Tagliatelle al Ragù d'Anatra - 14.0

Pasta stuffed with truffles, in a rich creamy sauce of forest mushrooms and topped with parmesan

### Rigatoni Pasta Gheymeh Ragu - 16.0

Lamb & yellow split peas in a rich tomato sauce. turmeric, cinnamon, saffron & Persian limes

### Quinoa Black Eye Bean & Shirazi Salad - 12.00

Red & White Quinoa, mixed with diced cucumber, tomato, red onion & black eye beans with olive oil, apple cider vinegar & herbs - Add Avocado +3.50 - Feta +3.00

# Chefs Weekly Lunch Menu

## WRAP

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*Add chunky skin-on chips +6.5 | Gluten-free bread +1.0*

### Charcoal Spicy Beef & Lamb Seekh Kebab Wrap – 12.0

Seasoned with bold spices and chargrilled, wrapped with fresh salad and finished with yoghurt–tahini and sumac dressing

### Spicy Charcoal Chicken Seekh Kebab Wrap 11.5

Wrapped with crisp salad and finished with a smooth yoghurt–tahini dressing and sumac

### Koobideh Wrap – 13.0

Minced beef and lamb, delicately seasoned and chargrilled for a juicy, smoky finish. Wrapped with fresh salad and yoghurt–tahini sumac dressing

### Falafel & Hummus Wrap – 10.5

Wrapped with fresh salad and a lemon–tahini drizzle

## SALAD

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*add Persian bread +1.0*

### Mediterranean Grilled Chicken Salad – 12.0

Served with mixed leaves, cherry tomatoes, cucumber, red onion, feta, Kalamata olives and roasted chickpeas, served with a lemon & olive oil dressing

### Chicken, Roasted Veg & Couscous Salad – 12.0

Herb couscous topped with grilled chicken and roasted vegetables, finished with a lemon–garlic yogurt dressing

### Italian Salumi Salad– 12.5

Parma ham and Italian salami with mixed leaves, cherry tomatoes, cucumber, red onion, black olives and Parmesan shavings, served with extra virgin olive oil and aged balsamic

### Quinoa Black Eye Bean & Shirazi Salad – 12.00

Red & White Quinoa, mixed with diced cucumber, tomato, red onion & black eye beans with olive oil, apple cider vinegar & herbs – Add Avocado +3.50 – Feta +3.00

## PANINI

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Please ask if you would prefer gluten-free bread

### Tricolore Panini – 10.5

Panini with layers of fresh mozzarella, juicy tomatoes, and aromatic basil pesto, grilled to perfection until golden and crispy

### Italian Indulgence Panini – 11.5

Silky prosciutto layered with fresh mozzarella, and peppery rocket, finished with a drizzle of balsamic glaze and grilled until warm

## SOUPS & ASH

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served with bread

### Ash Reshteh Cup – 7.0

Traditional Persian herb and bean soup with reshteh noodles, topped with caramelised onions and finished with Persian whey (kashk)

### SOUP OF THE DAY – 6.5

Please ask what's on today

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.