



رستوران ایرانی

## Cold Starters

<b>NAAN</b> 🌿	1.95
Traditional flat bread freshly baked in our house clay oven	
<b>GARLIC NAAN</b> 🌿	2.95
Traditional flat bread with garlic and olive oil freshly baked in our house clay oven	
<b>MAST MOSIR</b> 🌿	5.95
Yogurt with finely chopped shallot	
<b>MAST KHIYAR</b> 🌿	5.95
Yogurt with finely chopped cucumber and dried mint	
<b>HUMMUS</b> 🌿	5.95
Mashed chick peas blended with tahini, garlic, lemon juice and olive oil	
<b>NAAZ KHATON</b> 🌿	5.95
Yogurt with grilled aubergine, walnut, fresh mint, chili and herbs	
<b>BABA GHANOOSH</b> 🌿	5.95
Grilled aubergine with tahini, garlic, lemon and olive oil	
<b>TORSHI</b> 🌿	5.95
Traditional Persian homemade pickles with mixed vegetables	
<b>KHIYAR SHOR</b> 🌿	5.95
Pickled cucumber	
<b>OLIVES</b> 🌿	5.95
Olives marinated with garlic, lemon juice and olive oil	
<b>ZEYTON PARVARDE</b> 🌿	5.95
Green olives marinated with lemon juice, olive oil, walnut and pomegranate sauce	
<b>OLVIYEH</b>	5.95
Diced chicken breast, potato, free range egg, gherkins and peas in a light coating of mayonnaise with lemon juice and olive oil	

## Salads

<b>SEASON SALAD</b> 🌿	5.95
Lettuce, tomatoes, cucumber, pomegranate with lemon juice and olive oil	
<b>PANIR SABZI</b> 🌿	5.95
Fresh mint, tarragon, radish, spring onion served with walnut and Feta cheese	
<b>SALAD SHIRAZI</b> 🌿	5.95
Persian style salad finely chopped Cucumber, tomato, onion and Mint with Lemon juice and olive oil	
<b>FETA CHEESE SALAD</b> 🌿	5.95
Lettuce, tomato, red onions, feta cheese and olives, served with lemon juice and olive oil	
<b>TABBOULEH</b> 🌿	5.95
Salad of chopped parsley, fresh mint, tomato, cracked wheat, lemon juice and olive oil	
<b>FATOUSH SALAD</b> 🌿	5.95
Lettuce, tomato, cucumber, mint, parsley, spring onion, pepper, radish, sumac and toasted naan bread, served with lemon juice, olive oil and pomegranate sauce	
<b>CHICKEN SALAD</b>	7.95
Charcoal grilled diced chicken breast marinated in saffron and lemon juice mixed with lettuce, tomato, cucumber, pomegranate, lemon juice and olive oil	

## Warm Starters

<b>KASHK BADEMJAN</b> 	5.95
Lightly fried aubergine with onion, walnuts, herbs and garlic topped with whey	
<b>MIRZA GHASEMI</b> 	5.95
Grilled aubergine, garlic, onion, eggs and tomato	
<b>ASHE RESHTEH</b> 	5.95
Traditional soup with Persian noodles, beans, lentils and herbs topped with whey	
<b>ADASI</b> 	5.95
Slowly cooked lentil soup with tomato sauce	
<b>LOOBIYA</b> 	5.95
Borlotti, kidney and butter beans cooked in homemade sauce, served with olive oil and lemon juice	
<b>DOLMEH</b> 	5.95
Vine leaves stuffed with rice and aromatic herbs	
<b>FALAFEL</b> 	5.95
Four pieces of fried vegetable fritters with broad beans and chickpeas, served with hummus	
<b>CHICKEN WINGS</b>	5.95
Charcoal grilled chicken wings marinated in olive oil and fresh lemon juice	
<b>GOLDEN RICE</b> ( <i>Tahdig</i> )	7.95
Special oven baked crispy rice with saffron. (with a choice of Ghormeh Sabzi or Gheyme)	
<b>CHIPS</b> 	4.95
<b>MIX MAZEH</b> 	24.95
Selection of five starters (Mast Mosir, Mast Khiyar, Hummus, Mirza Ghasemi, Kashk Bademjan) Includes egg, walnut & Yogurt	

## Children Menu

<b>MINCED LAMB KABAB</b>	8.95
Served with rice and salad or chips and salad	
<b>CHICKEN FILLET KABAB</b>	8.95
Served with rice and salad or chips and salad	

## Grilled Dishes

GRILLED DISHES ARE SERVED WITH SEASONAL SALAD AND A CHOICE OF SAFFRON STEAMED BASMATI RICE, CHIPS OR NAAN BREAD

<b>KOOBIDE</b>	10.95
Two skewers of charcoal grilled minced lamb served with grilled tomato and pepper	
<b>JOOJEH</b>	12.95
A skewer of charcoal grilled diced chicken breast marinated in saffron and lemon juice, served with grilled tomato and pepper	
<b>JOOJEH TORSH</b>	13.95
A skewer of charcoal grilled diced chicken breast marinated in sour pomegranate sauce, saffron and lemon juice, served with grilled tomato and pepper	
<b>JOOJEH BA OSTOKHAN</b>	13.95
A skewer of charcoal grilled whole poussin (baby chicken) marinated in saffron and lemon juice, served with grilled tomato and pepper	

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 vegetarian

<b>MOMTAZ</b>	<b>14.95</b>
A skewer of marinated boneless chicken and a skewer of minced lamb. Both charcoal grilled and served with grilled tomato and pepper	
<b>GHAFGHAZI</b>	<b>14.95</b>
A skewer of charcoal grilled lamb fillet and chicken fillet cubes marinated in saffron and lemon juice, served with grilled tomato and pepper	
<b>CHENJEH</b>	<b>14.95</b>
A skewer of charcoal grilled diced lamb fillet marinated in saffron and lemon juice, served with grilled tomato and pepper	
<b>KABAB TORSH</b>	<b>15.95</b>
A skewer of charcoal grilled diced lamb fillet marinated in sour pomegranate sauce, saffron and lemon juice, served with grilled tomato and pepper	
<b>MEDITERRANEAN KABAB</b>	<b>15.95</b>
A skewer of charcoal grilled diced lamb fillet marinated in saffron and lemon juice and a skewer of grilled onion, pepper and tomato	
<b>BAKHTIYARI</b>	<b>15.95</b>
Grilled whole baby chicken marinated in saffron and lemon juice, served with grilled tomato and pepper	
<b>SHASHLIK</b>	<b>15.95</b>
A skewer of charcoal grilled lamb chops marinated in saffron and lemon juice, served with grilled tomato and pepper	
<b>SOLTANI</b>	<b>16.95</b>
A skewer of baby lamb fillet (Chengeh ) and a skewer of minced lamb. Both charcoal grilled and served with grilled tomato and pepper	
<b>BARG</b>	<b>15.95</b>
A skewer of charcoal grilled tender baby lamb served with grilled tomato and pepper	
<b>MAKHSOS</b>	<b>17.95</b>
A skewer of lamb fillet (Barg) and one skewer of minced lamb, served with grilled tomato and pepper	
<b>MIXED GRILL FOR 1</b>	<b>16.95</b>
A skewer of charcoal grilled lamb fillet and chicken fillet cubes marinated in saffron and lemon juice, and a skewer of minced lamb, served with grilled tomato and pepper	
<b>MIXED GRILL FOR 2</b>	<b>31.95</b>
A mixed platter with two skewers charcoal grilled minced lamb kebab and two skewer of lamb fillet and chicken fillet cubes marinated in saffron and lemon juice served with grilled tomato and pepper	
<b>MIXED GRILL FOR 4</b>	<b>56.95</b>
A mixed platter of four skewers of charcoal grilled minced lamb, two skewers of lamb fillet and chicken fillet cubes and a skewer of whole poussin (baby chicken), marinated in saffron and lemon juice served with grilled tomato and pepper	
 <i>Sea food</i>	
<b>SEA BASS</b>	<b>16.95</b>
Grilled whole sea bass marinated in a special sauce, served with grilled pepper	
<b>SALMON</b>	<b>16.95</b>
Grilled fillet of salmon marinated in special sauce, served with grilled pepper	
<b>PRAWNS</b>	<b>16.95</b>
A skewer of charcoal grilled king prawns marinated in special sauce, served with grilled pepper	





## Lamb and Chicken Specials

<b>ZERESHK POLO</b>	<b>14.95</b>
Rice mixed with saffron, slivered pistachios, almond and forest berries, served with boiled chicken in tomato sauce	
<b>BAGHALI POLO MAHICHE</b>	<b>15.95</b>
Lamb shank cooked in special sauce, served with saffron steamed basmati rice, fresh dill and shelled broad beans	
<b>LOBIYA POLO GARDAN</b>	<b>15.95</b>
Lamb neck cooked in special sauce, served with saffron steamed basmati rice, green beans and tomato sauce	

## Stews

<b>GHEYMEH</b>	<b>12.95</b>
Chunks of boneless lamb leg, split peas, fried potato (chips) and dried lime cooked in saffron and tomato sauce, served with saffron steamed basmati rice	
<b>GHEYME BADEMJAN</b>	<b>12.95</b>
Chunks of boneless lamb leg, split peas, fried aubergine and dried lime cooked in saffron and tomato sauce served with saffron steamed basmati rice	
<b>BAMIYE</b>	<b>12.95</b>
Tomato based lamb stew cooked with okra served with saffron steamed basmati rice	
<b>GHORME SABZI</b>	<b>13.95</b>
Traditional stew with lamb, mixed herbs, kidney beans and dried lime, served with saffron steamed basmati rice	
<b>FESENJAN</b>	<b>14.95</b>
Fried chopped walnuts and chicken breast cooked in pomegranate sauce, served with saffron steamed basmati rice	

## Vegetarian Dishes

<b>VEGETARIAN STEWS</b> 	<b>12.95</b>
Celery, carrot, green beans and mushroom cooked in tomato sauce and spices, served with saffron steamed basmati rice	
<b>VEGETARIAN BAMIYE</b> 	<b>12.95</b>
Okra cooked in tomato sauce, mushroom, garlic and spices served with saffron steamed basmati rice	
<b>VEGETARIAN GHORME SABZI</b> 	<b>13.95</b>
Persian stew with mixed herbs, kidney beans and dried lime, served with saffron steamed basmati rice	
<b>FALAFEL</b> 	<b>10.95</b>
Seven pieces of fried vegetable fritters with broad beans and chickpeas, served with hummus and naan bread	

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## Wraps

### KOOBIDE WRAP

7.50

A skewer of charcoal grilled minced lamb served with naan bread & salad

### JOOJEH WRAP

7.50

A skewer of charcoal grilled bonless chicken served with naan bread & salad

### FALAFEL WRAP

7.50

Five pieces of fried vegetable fritters with broad beans and chickpeas, served with hummus, naan bread & salad

## Extras

### SAFFRON STEAMED BASMATI RICE

3.50

### SKEWER OF KOOBIDE

3.95

### SKEWER OF GRILLED TOMATO

3.50

### SKEWER OF GRILLED PEPPER

3.50

### SKEWER OF GRILLED ONION

3.50

### SKEWER OF GRILLED JOOJEH *(Bonless)*

9.00

### SKEWER OF GRILLED JOOJEH *(On the bone)*

10.00

### SKEWER OF FILLET LAMB

11.00

## Cold Drinks

		Small	Large
COCA COLA ORIGINAL			3.20
DIET COKE			3.20
COCA COLA ZERO SUGER			3.20
FANTA			3.20
SPRITE			3.20
APPLETISER			3.50
STILL WATER		2.95	4.95
SPARKLING WATER		2.95	4.95
SCHWEPES 1783 CRISP TONIC WATER			2.50
SCHWEPES SODA WATER			2.50
DOUGH (Yogurt drink)		2.95	5.50
FRESH JUICE (Orange, apple, carrot)			3.95
FRANKLIN & SONS BREWED GINGER BEER			3.50
FRANKLIN & SONS STRAWBERRY & RASPBERRY			3.50
FRANKLIN & SONS LEMONADE			3.50

## Hot Drinks

ESPRESSO <i>Single/double</i>	2.25	2.75
CAPPUCCINO		2.95
LATTE		2.95
MOCHA		2.95
AMERICANO BLACK		2.95
HOT CHOCOLATE		2.95
WHIPPED CREAM		0.95
TEA <i>Cup/pot</i>	2.25	4.50
(Persian tea, Persian mint tea)		

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MONDAY  
TO FRIDAY  
12.00 till 16.00

# Three Course Meal

£11.95

A SELECTION OF STARTERS , MAINS & SOFT DRINKS

## Starters

NAAN	Traditional flat bread freshly baked in our house clay oven
GARLIC NAAN	Traditional flat bread with garlic & Olive oil freshly baked in our house clay oven
HUMMUS	Mashed chick peas blended with tahini, garlic, lemon juice and olive oil
MAST KHIYAR	Yogurt with finely chopped cucumber and dried mint
DOLMEH	Vine leaves stuffed with rice and aromatic herbs
OLIVES	Olives marinated with garlic, lemon juice and olive oil

## Maines

KOOBIDE	A skewer of charcoal grilled minced lamb served with saffron rice & salad
JOOJEH	A skewer of charcoal grilled diced chicken breast served with saffron rice & salad
MOMTAZ	A skewer of boneless chicken & a skewer of minced lamb with saffron rice & salad
CHICKEN SALAD	Charcoal grilled bonless chicken mixed with season salad
VEGETARIAN STEW	Celery, carrot, green beans and mushroom cooked in tomato sauce served with saffron rice
KOOBIDE WRAP	A skewer of charcoal grilled minced lamb served with naan bread & salad
JOOJEH WRAP	A skewer of charcoal grilled bonless chicken served with naan bread & salad
FALAFLE WRAP	Five pieces of fried vegetable fritters with broad beans and chickpeas, served with hummus, naan bread & salad

## Cold Drinks

COKE, DIET or ZERO COKE, FANTA, SPRITE, STILL WATER, SPARKLING WATER, DOUGH (Yogurt Drink)

## Dessert

Homemade Pistachio Baghlava

