



LOUNGE | RESTAURANT | COCKTAIL BAR

SET MENU

MEZZA (TO SHARE)

Mezze served with freshly baked nan bread

HUMMOS

Chickpea puree, tahini & lemon juice dip

KASHK-E-BADEMJAN

Aubergines crushed with walnuts mint & garlic topped with whey yogurt

MASTO-O-KHIYAR

Chopped cucumber and mint, mixed with thick yogurt

KMIRZA GHASEMI

Smoked aubergines mixed with tomatoes, egg & garlic

SALAD OLVIEH

Shredded chicken, gherkin, egg potatoes carrots & peas in a light coating of mayonnaise

SET MENU 2 (MEAT FEAST) TO SHARE (MINMUM 2 PEOPLE)

MIXED GRILLED PLATTER

Served with garished salad, grilled tomato and saffron rice

CHENJEH

A skewer of diced & marinated lamb pencil fillet grilled

JOOJEH (BONELESS CHICKEN)

A skewer of marinated chicken fillet with saffron

KOOBIDEH (MINCED LAMB)

Skewers of grilled tender lean minced lamb

DESSERT

Fresh Cardamon Mint Tea - Selection of Baklava

£29.90 PER PERSON

SET MENU 1 (VEGETARIAN)

AUBERGINE & LENTAL STEW

Lentil cooked in tagy tomato and onion sauce topped with sauteedaubergine. Served with saffron rice

OR

BAMIEH (V)

Okra & vegetables cooked in freshly made tomato sauce, served with saffron rice

OR

GRILLED VEGETARIAN SKEWER

Combernation of aubergine, courgettes, peppers and mushroom. Served with saffron rice and yoghurt

DESSERT

Fresh Cardamon Mint Tea - Selection of Baklava

£24.90 PER PERSON

SET MENU 3 (SEAFOOD)

MAHI (SEA BASS FILLET)

Marinated in garlic, paprika & olive oil, served with saffron rice,grilled tomato and garnished salad

SABZI POLO MAHI (SALMON FILLET)

A delicately grilled fillet of salmon Served with dill infused rice and garnished salad

MAYGO (GRILLED KING PRAWNS)

King prawns mariated in fresh garlic paprika and herbs grilled. Served with garnished salad and saffron rice

DESSERT

Fresh Cardamon Mint Tea - Selection of Baklava

£34.90 PER PERSON

Please Note: There will be a service charge of 12.5%