



Christmas set menu

*Make this Christmas a glamorous experience
With live music, belly dancing ...
the finest Persian food and
amazing drink packages*

Set Menu 1 (Vegetarian)

Mezze

Hummous (v)

Chickpea purée, tahini & lemon juice dip

Masto-o-Khiyar (v)

Chopped cucumber and mint, mixed thick yogurt

Meatballs

Home made lamb meatballs in spicy garlic and tomato sauce

Mirza Ghasemi (v)

Smoked grilled Aubergine mixed with tomatoes, egg & garlic

Salad Olviah

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

Mezze served with freshly baked Nan Bread

Main Course's

Bameh (Okra stew)

Combination of aubergine, courgettes, peppers and mushroom served with saffron rice and yogurt dip.

Or

Aubergine and lentil stew

Lentil cooked in tangy tomatoe and onion sauce topped with sautéed aubergine

Desert

Fresh Cardamom mint tea,
Selection of Baklava & zolobia

£23.95 Per Person

V vegetarian dishes N these dishes contain nuts
Please inform you waiter if you have a nut allergy
A 12.5% discretionary service charge will be added to your bill

Set Menu 2 (meat feast)

Mezze

Hummous (v)

Chickpea purée, tahini & lemon juice dip

Masto-o-Khiyar (v)

Chopped cucumber and mint, mixed thick yogurt

Meatballs

Home made lamb meatballs in spicy garlic and tomato sauce

Mirza Ghasemi (v)

Smoked grilled Aubergine mixed with tomatoes, egg & garlic

Salad Olvieh

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

Mezze served with freshly baked Nan Bread

Main Course's

Barg (Lamb Fillet)

Tender Fillet of lamb in saffron butter

Joojeh (Boneless Chicken)

A skewer of marinated chicken fillet with saffron

Koobideh (Minced Lamb)

Skewers of grilled tender lean minced lamb

Ghafghazi (Chicken & Lamb Shish)

Grilled skewer of cubed lamb fillet & chicken fillet

Mix grill will be Served with saffron rice, Grilled tomato & salad

Desert

Fresh Cardamom mint tea,
Selection Baklava & zolobia

£26.95 Per Person

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Set Menu 3 (seafood)

Mezze

Hummous (v)

Chickpea purée, tahini & lemon juice dip

Masto-o-Khiyar (v)

Chopped cucumber and mint, mixed thick yogurt

Meatballs

Home made lamb meatballs in spicy garlic and tomato sauce

Mirza Ghasemi (v)

Smoked grilled Aubergine mixed with tomatoes, egg & garlic

Salad Olvieh

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

Main Course's

Mahi (Fillet of sea bass)

Pan fried fillet of sea bass served with tamarind & coriander sauce
Served with saffron rice

Or

Sabzi Polow & Mahi (Fillet of salmon)

Delicately pan fried fillet of salmon on a bed of dill infused saffron rice

Or

Maygo (Grill Prawns)

Marinated prawns skewer served with Saffron rice & Salad

Desert

Fresh Cardamom mint tea,
Selection Baklava & zolobia

£29.95 Per Person

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