

TWO COURSE SET MEAL £10.95

One starter and one main course from the following:-

THREE COURSE SET MEAL £13.95

One starter, one main course and one dessert from the following:-

SERVED ALL DAY EVERY DAY

STARTERS

1. **ASH-e RESHTEH (V)** – soup made with Persian noodles, pulses and fresh herbs.
2. **MIRZA GHASEMI (V)** – smoked aubergine, tomatoes, eggs and garlic.
3. **MAST-o MOOSIR (V)** – moosir is a cross between a shallot and a garlic with a very mellow flavour, native to Persia, it is chopped and mixed with thick strained home made yoghurt.
4. **DOLMEH (V)** – vine leaves stuffed with rice and aromatic herbs.
5. **MAST-o KHIYAR (V)** – chopped cucumber and mint mixed with thick strained home made yoghurt.
6. **HUMMOUS (V)** – pureed chickpeas, tahini, garlic and lemon juice.
7. **BOORANI-ye ESFENAJ (V)** – steamed spinach mixed with thick strained home made yoghurt.
8. **OLVIYEH** – Diced chicken, gherkins, eggs, potatoes carrots and peas in a light coating of mayonnaise.

MAIN COURSES

9. **KABAB KOOBIDEH**
Two skewers of finely minced lamb kabab served with a grilled tomato and steamed rice.
10. **JOOJEH KABAB**
A skewer of saffron and lemon marinated cubes of chicken fillet served with a grilled tomato and steamed rice.
11. **GHORMEH SABZI**
A stew made of aromatic mixed herbs cooked with lamb, red kidney beans and dried limes, served with steamed rice.
12. **GHEIMEH**
Lamb stew with split yellow peas and dried limes cooked in a cinnamon and tomato sauce; topped with matchstick chips, served with steamed rice.
13. **BAMIEH**
Lamb and okra in a tomato sauce served with steamed rice.

14. **FESENJAN**
Sweet and sour chicken stew made with pomegranate puree and ground walnuts served with steamed rice.
15. **ADDAS POLOW**
Steamed rice layered with lentils and raisins, flavoured with cinnamon and saffron; served with braised chicken.
16. **ZERESHK POLOW**
Steamed rice mixed with bright ruby-coloured barberries, loved for their mouth watering piquancy, saffron and slivered pistachios, served with braised chicken.
17. **SALAD-e-JOOJEH**
Succulent pieces of saffron and lemon marinated chicken fillet served on a bed of mixed salad.
18. **SALAD-e-SABZI (V)**
A light and tasty salad of mixed lettuce leaves, herbs, olives, feta cheese, walnuts, tomatoes, cucumber and red onions.
19. **AUBERGINE STEW (V)**
Split yellow peas and sautéed aubergine cooked in a tomato sauce flavoured with dried limes, served with steamed rice.
20. **OKRA STEW (V)**
Okra in a cinnamon and saffron flavoured tomato sauce served with steamed rice.

DESSERTS

1. **BAGHLAVA (V)**
Parcels of filo pastry filled with ground almonds and pistachios.
2. **BASTANI (V)**
Saffron, rosewater and pistachio flavoured ice-cream.
3. **PALOODEH (V)**
Persian sorbet threaded with rice noodles and flavoured with lemon juice.
4. **CHOCOLATE and VANILLA ICE-CREAM**
5. **MAKHLOOT (V)**
A combination of Persian ice-cream and sorbet - very traditional.

V- suitable for vegetarians