



پیش غذاهای گرم Hot Starters

1 KASHK-e BADEMJAN کشک بادمجان £4.90 (Persian aubergines dip)

A delicious Persian dish of smoked aubergine, fried diced garlic, Fried sliced onion and curd whey.

2 MIRZA GHASEMI میرزا قاسمی £4.90 (Smoked aubergines with garlic)

A great Persian dish of soft smoked aubergine in tomato and garlic sauce with eggs cooked into it at the last minute.

3 Kookoo Sabzi کوکو سبزی £4.90 (Herbs with eggs)

Mixed Herbs are used and cooked with eggs, garlic and flour.

4 Soup of the day سوپ روز £3.50



پیش غذاهای سرد Cold Starters

5 Nan-o-Panir-o-Sabzi نون و پنیر و سبزی £4.90 (Bread, Cheese and Fresh Herbs)

A Fresh Persian Appetizer of variety of fresh mixed seasonal herbs, spring onion, feta cheese, walnuts and radishes.

6 Salad-e Shirazi سالاد شیرازی £2.50

Finely chopped cucumber, tomatoes and red onion served with optional olive oil and lemon juice.

7 Olivier Salad سالاد الویه £4.90

(is the Persian version of chicken salad and potato salad, rolled into one amazing dish that is loved by most who try it) Finely diced chicken blended with eggs, potato, gherkins, olive oil and mayonnaise.

8 Zeytoon Parvardeh زیتون پرورده £4.50 (Persian marinated Olive Dip)

This Tasty Persian dip combined of Olives, pomegranates paste, Aromatic herbs, walnut, and garlic.

9 Boorani بورانی £2.90

Mashed Spinach and Greek style Yogurt.

10 Mast-o Khiair ماست و خیار £3.50

Greek yogurt mixed with finely chopped cucumber and mint.

11 Mast-o Mousir ماست موسیر £3.50

Greek yogurt and finely chopped wild shallots.

12 Mast ماست £2.00

Greek Style Yogurt with dried meant.

13 Freshly Baked Persian Nan Bread نان داغ و تازه £1.50

Persian bread, a thin flatbread, is made on the premises daily. Traditionally, this type of bread is torn or cut into quarters and used as cutlery to scoop up the dips served as starters and also to wrap around cheese and herbs or kebabs.