

Finest Persian Cuisine

Starters

- Sabzi Khordan** 🌿 5
A plate of fresh herbs, spring onion, radishes, walnuts and feta cheese , is served at most Persian meals, as an appetiser, or do as the Persians do leave it on the table throughout the meal.
- Mast-O-Khiar** 🌿 4
Yogurt mixed with chopped cucumber and mint . This cool and healthy dip can be served alongside rice and meat, or simply with bread. No Persian meal is complete without Mast O Khidar.
- Mast-O-Musir** 🌿 4
Yogurt with finely chopped wild garlic Musir, (Persian shallots) taste and smell somewhat like very mild garlic, without giving garlic breath. It adds refreshing flavour to yogurt that takes it to a whole new level.
- Borani – E- Esfenaj** 🌿 5
A combination of spinach, garlic, thick creamy yoghurt, Goes wonderfully well with most rice and stew dishes, grilled meat & fish.
- Hummus** 🌿 4
Crushed chickpeas with tahini, olive oil, lemon juice and garlic.
- Salad-e Shirazi** 🌿 5
Finely chopped cucumber, tomato and red onion served with olive oil and lemon.
- Chef Salad** 🌿 6
Bowl of salad with feta cheese , cucumber, tomato, rocket and olives.
- Salad-e Olivieh** 🌿 5
Slow Boiled eggs, potato, tasty gherkins, Extra virgin olive oil and mayonnaise.
- Zeytoon Parvardeh** 🌿 4
Northern Province of Iran, it is made with olives, pomegranate paste, walnuts, garlic and herbs.
- Torshi (mixed pickle)** 🌿 4
Mixed vegetable pickle, preserved in herb & vinegar.
- Kashk-e Bademjon** 🌿 5
The quintessential Persian appetiser. Baked, crushed, aubergine slow-cooked with seasoned yogurt and sprinkled with crushed walnuts, sautéed chopped mint and Kashk (traditional Persian preserved yogurt whey).
- Mirza-Qasemi** 🌿 5
A combination of tomatoes, lots of garlic, mashed grilled aubergine & egg.
- Mixed Starters** 15
Selection of four starters.
- Freshly Baked Taftoon Bread** 🌿 2
Homemade organic brown and white flour flat bread.

The Sinuhe Grill

All our Grills 'Kababs' are marinated with mild spices to enhance the natural flavours of the meats and then grilled, served with grilled tomato & Saffron steamed rice 'Chelo'. Traditionally one should eat Chelo Kabab by making a small hole in the centre of the Chelo, putting an egg yolk in it, then butter and, a teaspoon or two of Sumac over the Kabab to enhance the exotic flavour of each ingredient. Mix well and start eating it. Sounds odd, but it is extremely delicious. All are served with grilled tomatoes and saffron steamed rice, bread or salad.

Koobideh	10
Two skewers of seasoned Tender lean minced Lamb with saffron.	
Barg	13
Skewer of thinly sliced Persian style tender lamb fillet.	
Chenjeh	13
Skewers of sliced tender neck fillet of lamb marinated in saffron olive oil and onion.	
Lamb chops	15
Skewer of tender lamb chops marinated in saffron olive oil and onion.	
Soltani	14
Combination of Barg & Koobideh.	
Chenjeh & Koobideh	14
Combination of chenjeh & koobideh	
Bakhteari (Chenjeh & Jujeh)	17
skewer of grilled chicken, lamb fillet.	
Chicken Boneless (Jujeh)	11
Marinated chicken breast threaded on a skewer.	
Chicken on the Bone (Jujeh)	11
Baby chicken on the bone cut into pieces, threaded on a skewer.	
Momtaz	13
One skewer of chicken fillet and one skewer of minced lamb.	
Sinuhe Special (Mixed grill for two people)	38
Selection of two skewer of Tender lean minced Lamb, one skewer of tender lamb fillet. One skewer of marinated tender lamb chops, one skewer of marinated chicken breast.	
Additional skewer of Koobideh	4
Extra grilled tomato or onion	3

Khoresht , Persian Stew

All our stews served with saffron steamed rice, bread or salad.

Gormeh Sabzi	11
Diced lamb with parsley, coriander, chives, red kidney beans and sun-dried lime.	
Gheimh	11
Diced lamb with yellow split peas and sun-dried lime in saffron and tomato sauce.	
Bamieh	11
Diced lamb with fresh green okra in garlic and tomato sauce, onion and saffron.	
Bademjan	12
A perfect marriage of baby aubergine and lamb, stewed gently in tomato sauce and saffron.	
Fesenjan (Pomegranate Walnut Stew)	15
Chicken pieces and Ground walnuts slow cooked in a rich pomegranate paste.	

Vegetarian Stew

All our stews served with saffron steamed rice ,bread or salad.

Bamieh 	9
Fresh green okra in garlic and tomato sauce, onion and saffron	
Bademjan 	9
Baby aubergine and , stewed gently in tomato sauce and saffron	

Chef Specialties (Grilled)

Served with saffron steamed rice, bread or salad.

Fresh Sea Bass , Marinated 18

King prawns, Marinated 19

Saturday Special

Baghali Polo 14

A favourite amongst Persians, saffron rice and broad beans infused with fresh dill, served with a tender lamb shank.

Sunday Special

Zereshk Polo (Barberry Rice) 13

A colourful rice dish bursting with flavour and aroma, jeweled with barberries & saffron accompanied by braised chicken.

Additional Side Dishes

Saffron steamed rice 3

Zereshk (barberries) 5

Barberries, saffron, sliced almonds and pistachios

Soft Drinks & Fresh Juices

Doogh	glass	2
(Classic persian drink, combination of yogurt with fizzy water)	jug	5
Coca Cola (glass bottle)		2
Diet Coke (glass bottle)		2
7 up (glass bottle)		2
Fanta (glass bottel)		2
Hildon Natural Mineral Water		
Still	330ml	2
	750ml	4
Sparkling	330ml	3
	750ml	5
Fresh squeezed orange juice		4
Fresh apple juice		4
Fresh mix juice (orange, carrot, apple)		5

Dessert

Zolbia Bamieh & Baghlava		5
Saffron Ice-Cream		4
Home made rich and creamy saffron flavoured ice cream with pistachios.		
Persian Sorbet		4
Rice noodles flavoured with rose water and lemon juice.		

Tea & Coffee

Pot of Persian Tea (mint or cardamon)		4
Espresso	Single	2
	Double	3
Cappuccino		3
Latte		3

Some dishes may contain nuts.
For more information about the ingredients in our menu please ask a member of staff
optional service charge of 10% will be added to your bill.



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