



DINNER BY JAMES NICHOLSON

Persian Gulf spiced olives	3.5
Iranian spiced mixed seeds & nuts	3.5
Mirza Ghasemi – smoked aubergine, tomato & egg dip	5
Maast – homemade yoghurt, cucumber, dried mint	3.5
Lavash – flatbread	2
Glazed roast beetroot , yoghurt, pistachio & fried mint	6.5
Stuffed aubergine - walnut, pomegranate molasses, herbs	8.5
Swordfish kabob, dried lime butter	13
Mahi e Mast o Gerdu - haddock baked in yoghurt with walnut & herbs	14
Pirashki - crepe parcels - spiced ground beef, egg & parsley	7
Chargrilled chicken kabob & roasted tomato	9.5
Ghormeh Sabzi - shank of lamb braised with fresh herbs & dried lime	15
Shirazi salad - tomato, cucumber, shallot, raddish, dried mint	5
Sabzi - basket of fresh soft herbs, soft cheese	2
Chelow – fragrant steamed rice	2.5
Baghali Polo - broad bean & dill rice	3.5
Spiced honey grilled apricots, yoghurt, pistachio & rose petal brittle	6
Soleh Zard - saffron rice pudding	6

*We use the best possible ingredients; suppliers include:
Flock & Herd butchers
Moxons fresh fish and
Persepolis fine Iranian products.*

Served between 6 & 10.30pm, Wednesday to Saturday