



**DINNER BY JAMES NICHOLSON**

Persian gulf spiced olives	3.5
Iranian spiced mixed seeds and nuts	3.5

**STAPLES OF A PERSIAN TABLE**

Maast – homemade yoghurt, cucumber, dried mint	3.5
Sabzi - basket of fresh soft herbs, soft cheese	2
Lavash – flatbread	2
Chelow – fragrant steamed rice	2.5
Baghali polo - broad bean and dill rice	3.5

Shirazi salad - tomato, cucumber, shallot, raddish, dried mint	5
Glazed roast beetroot , yoghurt, pistachio and 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	13

Pirashki - crepe parcels - spiced ground beef, egg and parsley	7
Chargrilled chicken kabob & roasted tomato	9.5
Ghormeh Sabzi - shank of lamb braised with fresh herbs & dried lime	15

Soleh zard - Saffron rice pudding	6
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*Please let us know if you have any food allergies & dietary requirements.  
Most of our dishes contain nuts.*

*Served between 6 & 10.30pm, Wednesday to Saturday*