



MEZZE

ALL AT 8.50 · SIX FOR 48 · SIX WITH A BOTTLE OF HOUSE WINE 69

- 1

Hummus VG
A creamy blend of chickpeas, tahini, lemon juice and garlic, served with bread
- 2

Hummus Harissa VG
Our hummus topped with diced tomato, fiery harissa, green olives and parsley, served with bread
- 3

Baba Ghanouj V·GF
Silky grilled aubergine combined with yoghurt, lime, garlic and tahini, topped with a touch of pomegranate molasses, served with bread
- 4

Tzatziki V·GF
Greek yoghurt with grated cucumber, garlic, fresh mint and dill, served with bread
- 5

Tabbouleh VG
A light Levantine salad of finely chopped parsley, tomato, shallots and fresh mint with cracked wheat, dressed in lime and olive oil
- 6

Mirza Ghasemi V·GFO

A TASTE OF GILAN

A northern Persian classic of smoked aubergine cooked down with tomato, garlic and egg, served with bread
- 7

Batata Harra VG·GF
Roasted potatoes with bell pepper, garlic and onion in a spicy harissa sauce
- 8

Warak Inab B'Zeit VG·GF
Warm vine leaves stuffed with rice, parsley, fresh mint and spring onion, cooked in lemon and olive oil
- 9

Maghrebian Kofta GF
Cinnamon-spiced lamb meatballs, slowly braised in our tomato sauce
- 10

Aubergine Moussaka V·GF
Layers of grilled aubergine, sweet potato and cheese, baked in a rich tomato sauce

- 11

Adas VG·GF
Hearty soup of spiced puy lentils with tomato, ginger and mixed vegetables
- 12

Falafel VG·N
Smashed chickpeas spiced with coriander, cumin and tahini, shaped by hand and fried until crisp
- 13

Halloumi V·GF
Grilled halloumi on a bed of mixed salad
- 14

Teen V
Crisp filo pastry parcels of fig and goat's cheese, drizzled with sweet chilli sauce
- 15

Calamari GF
Spiced calamari, coated in-house and fried until crisp, with garlic mayonnaise
- 16

Moroccan Fish Cakes
Homemade fish cakes spiced with dill, coriander and ginger, drizzled with sweet chilli sauce
- 17

Kookoo Sabzi V·GF·N
Persian herb frittata, dense with fresh greens, walnuts and barberries
- 18

Cheese Fatayer V
Pastry rolls stuffed with feta cheese and fresh mint
- 19

Koobideh GF
Traditional Persian lamb minced with onion, garlic and herbs, grilled on a skewer
- 20

Grilled Merguez GF
Chargrilled lamb sausages, spiced in the traditional Maghrebian way
- 21

Persian Chicken Shish GF
*Chicken breast marinated in yoghurt, saffron, lemon and garlic, chargrilled on a skewer
marinade contains egg and dairy*
- 22

Charred Cauliflower VG·GF
Whole florets roasted until golden, dressed in sundried tomato and olive oil, finished with capers

SET MENUS

- Selection for Two

N

68

Hummus, Baba Ghanouj and Falafel with warm bread, then the Mixed Grill Platter with Persian jewelled rice. Moroccan mint tea or coffee and Baklava to finish
- Selection for Four

N

140

Hummus, Baba Ghanouj, Falafel, Tabbouleh and Warak Inab B'Zeit with warm bread, then the Mixed Grill Platter, Lamb Tagine and Adas Badimjan with two sides of Persian jewelled rice. Moroccan mint tea or coffee and Baklava to finish
- Mezze & Wine

for the table

69

Any six mezze with a bottle of our house wine, red or white

SIDES

- Persian Jewelled Rice

VG·GF·N

6.50

Saffron rice topped with barberries, pistachios, almonds and orange peel
- Basmati Rice with Saffron

VG·GF

6
- Couscous

VG

5
- Salad Shirazi

VG·GF

6

Fresh tomato, onion, cucumber and dried mint dressed with lime juice and black pepper
- Fattoush Salad

VG·GF without croutons

7

Mixed salad with olives, bell peppers, cucumber, spring onion, diced tomatoes and red radish, dressed with lime juice, olive oil, chermoula and sumac. Topped with Lavash croutons
- Sangak

VG

3

Iranian sourdough flatbread, baked over hot river pebbles until blistered and chewy, scattered with nigella and sesame, brought to the table for tearing
- Khobez Flatbread

VG

3
- Pita Bread

VG

2.50
- Chips

VG

5
- Maman's Torshi

VG·GF

5

A traditional family recipe of pickled mixed vegetables, a perfect addition to tagines and grilled dishes



STARTERS

Sautéed Squid and King Prawns GF 12
Hot pan chermoula squid and king prawns with bell pepper and shallots.
We're happy to serve the squid on its own

Halloumi Salad V·GF 11
Grilled halloumi over a crisp mixed salad with a pomegranate dressing

Starter Sharing Platter 26
Tzatziki, Mast-o Musir, Mirza Ghasemi and Mashvoie, served with warm bread

Adas Soup VG·GF 10
A generous bowl of our spiced puy lentil soup

Hummus Falafel VG 11
Our hand-shaped falafel, fried until crisp and served on a bed of hummus

Kookoo Sabzi V·GF·N 10
Persian herb frittata, dense with fresh greens, walnuts and barberries

MAINS

Mixed Grill Platter for two · GFO 48
Chargrilled skewers of marinated chicken breast, minced lamb kebab and tender lamb fillets, with spiced merguez, spicy potatoes and grilled tomatoes. Served with Persian jewelled rice

Lamb Chops GF 27
Chargrilled succulent lamb chops, served with grilled tomato and batata harra

Saffron Lamb Fillets GF 24
Chargrilled lamb fillets marinated in saffron, lemon and a touch of chilli, served with grilled tomato and Persian jewelled rice

Joojeh Soltani GF 24
A skewer of chicken breast shish marinated in saffron and lemon, alongside a skewer of seasoned minced lamb kebab, served with grilled tomato and Persian jewelled rice
marinade contains egg and dairy

Tavak Shish GF 20
Chargrilled chicken breast skewer in a yoghurt, saffron, lemon and garlic marinade, served with grilled tomato and Persian jewelled rice
marinade contains egg and dairy

Kefta Tagine GF·N **CHEF'S CHOICE** 22
Cinnamon-spiced lamb meatballs baked in an aromatic tomato sauce with roast vegetables, topped with a poached egg, served with Persian jewelled rice

Ghormeh Sabzi GF 21
Slow-cooked Persian stew of lamb, fresh herbs, kidney beans and dried lime, served with basmati rice with saffron

Lamb Tagine GF·N 25
Aromatic lamb shank spiced with ras el hanout, slow-cooked with prunes, caramelised onion and root vegetables, topped with a sprinkle of sesame and parsley, served with Persian jewelled rice

Chicken Tagine GF·N 22
Chicken leg spiced with ras el hanout, slow-cooked with apricots, preserved lemon, green olives, onion and carrot, topped with a sprinkle of sesame and parsley, served with Persian jewelled rice

Al Bahr Tagine GFO **FROM THE SEA** 24
King prawns, sea bass and baby squid in a harissa tomato stew with chickpeas and parsley, served with couscous (saffron rice available)

Fesenjan GF·N 23
Tender chicken simmered in a rich, slow-cooked sauce of ground walnuts and pomegranate molasses; a sweet-and-savoury Persian classic, served with Persian jewelled rice

Aubergine Gateau V·GF 22
Layers of grilled aubergine, sweet potato, basil and mozzarella, baked in an aromatic tomato sauce, served with Persian jewelled rice

Adas Badimjan VG·GF 19
Oven-roasted aubergine stuffed with aromatic herbs, lentils and rice, slow-cooked in a tomato sauce and served with a side salad

Seven Root Vegetable Tagine VG 20
Slow-cooked tagine of butternut squash, carrot, swede, celeriac, parsnip, sweet potato and turnip, topped with aubergine and courgette slices, served with couscous

NIBBLES

Olives VG·GF 5
Marinated mixed olives

Mashvoie VG 7
Smoky roasted pepper dip with onion, garlic, coriander and a touch of ginger, served with Al Farid crackers

Mast-o Musir V 7
Thick yoghurt dip with musir, Persian wild shallot, served with Al Farid crackers

GOOD TO KNOW

A FEW WORDS

Tahini: a sesame seed sauce
Harissa: a red North African hot chilli paste
Chermoula: a green North African sauce and marinade made with fresh herbs, warm spices and olive oil
Ras el hanout: a warm Moroccan blend of many spices
Sumac: a red spice with a citrusy taste
Barberries: small tart red berries known in Persian as zereshk, prized for their sharp, jewel-like brightness

PLEASE ASK BEFORE YOU EAT

Food prepared here may contain or have come into contact with peanuts, tree nuts, soya, milk, eggs, wheat, shellfish or fish. Tell us about any allergy or dietary need and we will guide you.

DIETARY LEGEND

V Vegetarian · VG Vegan · GF Gluten free · N Contains nuts
GFO Gluten-free option, just ask
All items are subject to availability