

SET MENU

£33pp • Available Monday – Friday lunch (Until 3pm)

To be taken to the whole table • Choose one from each section

NOON O MAZEH

Fancy Sabzi o Paneer (VG/GF)

Whipped feta spread with fresh herbs, walnuts, radishes, and mint oil. Served with bread.

Mirza Ghasemi (VG/DF/GF)

Smoky aubergine bowl with chopped tomatoes, tomato paste, garlic, and eggs. Served with bread.

Kashke Bademjan (VG)

Aubergine with cured yogurt, mint oil, fried, onions, garlic chips, and walnuts. Served with bread.

Black Truffle Olivieh (GF)

Chicken and potato salad with egg, salted cucumbers and black truffle oil. Served with bread.

Mast o Musir (VG/GF)

Strained yogurt with pickled Persian shallots and oil.

Mast o Khiar (VG/GF)

A refreshing Persian yogurt and cucumber dip.

FIRE & GRILL

Koobideh Loghmeh (GF)

Lamb and veal mince mixed with onions. Served with bread or rice topped with saffron.

Joojeh Saffroni (GF). +2

Chicken breast marinated in saffron and spices. Served with bread or rice topped with saffron.

Chenjeh Kebab (GF) +4

Succulent lamb, marinated in special spices, grilled to perfection. A Persian classic served with bread or rice topped with saffron.

THE KITCHEN'S SIGNATURE

Fesenjoon (GF)

A famous sweet and tangy stew from Northern Iran made with walnuts and pomegranate molasses. Served with pan-roasted chicken breast.

Ghormeh Sabzi (GF)

Sautéed aromatic herbs such as fenugreek and Middle Eastern chive with lamb/beef and red kidney beans.

Tahchin (GF)

Crispy saffron rice cake layered with tender shredded chicken, topped with barberries and shredded pistachio.

SOFREH

Shirazi Salad (V/GF)

Finely chopped cucumber, tomato and onion with dried mint, dressed in lemon juice.

House Rice

Saffron rice, salted butter and crispy rice.

While we cannot guarantee a completely allergen-free kitchen, we will do our best to accommodate your needs.

We add a discretionary 10% service charge

(V) Vegetarian (DF) Dairy Free (N) Contains Nuts

www.konjcafe.com

