

SIDES

Mirza Ghasemi (VG/DF/GF) 9

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

Fancy Sabzi o Paneer (VG/GF) 8

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

Do Piazeh e Maygoo (GF) 11

Succulent prawns cooked in a flavorful spicy sauce, paired with sautéed onions and tender potatoes for a hearty and aromatic dish. Served with bread.

Kashke Bademjan (VG) 9.5

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

Kofteh Nardoni (GF) 10

Mini meatballs in a tangy pomegranate glaze, finished with crushed pistachio and fresh pomegranate pearls. Served with bread.

Black Truffle Olivieh (GF) 9.5

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

Mast o Musir (VG/GF) 7

Strained yogurt with pickled Persian shallots and oil.

Mast o Khiar (VG/GF) 7

A refreshing Persian yogurt and cucumber dip.

Shirazi Salad (V/GF) 7

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

Zaytoon Parvardeh (V/GF) 6

Persian marinated olives with walnut, pomegranate, and herbs, sweet, sour, and irresistibly aromatic.

Khlar Shoor (V/GF) 4

Salted brined cucumbers and dill.

Torshi Haft Bijar (V/GF) 4

Mix Pickled vegetables.

Torshi Felfel (V/GF) 4

Chopped chillies with malt vinegar, mint and herbs.

Additional Sangak Bread Basket 3

Whole wheat flatbread baked on pebbles

PLEASE LET US KNOW ABOUT ANY ALLERGIES YOU HAVE.

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





MAIN DISHES

THE KITCHEN'S SIGNATURE

A selection of Persian dishes hand-picked by our chef

Fesenjoon (GF) 24

A famous sweet and tangy stew from Northern Iran made with walnuts and pomegranate molasses. Served with pan-roasted chicken breast and a side of rice topped with saffron.

Ghormeh Sabzi (GF) 22

Sautéed aromatic herbs such as fenugreek and Middle Eastern chive with lamb/beef and red kidney beans, served with rice topped with saffron.

Tahchin (GF) 20

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

Dolmeh Felfel (GF,V,VG) 18

A whole bell pepper stuffed with aromatic rice, fresh herbs, and spices, slow-cooked in a rich tomato sauce.

Hashu on Sea bass Fish (GF) 24

A beloved southern specialty featuring delicate Sea bass fish baked with fragrant Hashu, a traditional blend of fresh herbs, garlic, and spices, served with a side of saffron-topped rice.

Tahdig (Crispy Persian Rice) (GF) 7

The golden, crispy base of saffron rice, slow-cooked to create a crisp texture, a signature element of Persian cooking.

FIRE & GRILL

Koobideh Loghmeh (GF) 19

Lamb and veal mince mixed with onions. Served with bread or rice topped with saffron. Served as one skewer of 200 g.

Joojeh Saffroni (GF) 21

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

Chenjeh Kebab (GF) 23

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

Kebab Tond (GF) 22

Succulent beef fillet, marinated in chilli, fresh herbs, and tomato purée, delivering a tangy depth with a gentle warmth. Served with bread or rice topped with saffron.

ADD-ONS

Rice topped with saffron £5

Skewer of Koobideh £14

Skewer of Joojeh £15

Skewer of Chenjeh £17

Skewer of Tond £16

Sangak Bread (3 slices) £3

Grilled Tomatoes £2

Saffron Zereshk £2

Small Butter (2x) £1

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