



## VEGETARIAN

### GHORMEH SABZI vg

Mixed herb stew with Tofu, kidney beans, dried lime and zucchini served with saffron rice **16.00**

### KHORESHTE BAMIEH vg

Okra stew in tomato sauce and zucchini served with saffron rice or naan bread **16.00**

### KHORESHTE FESEJAN vg

Ground walnuts infused with pomegranate sauce served with saffron rice **16.00**

### FELAFEL vg

8 pieces crispy chickpea fritters served with hummus served with naan bread **15.00**

## SIDES

NAAN BREAD 3.00


RICE 4.00

CHIPS 4.50

TAHDIG (Crispy rice) 6.00

**ALL MEAL IS AVAILABEL FOR KIDS UNDER 5 YEARS OLD FOR HALF PRICE**

**PLEASE APPLY THE HEALTH GUID TO EACH ITEM**





## STEW

### GHORMEH SABZI

Mixed herb stew with diced lamb, kidney beans, served with saffron rice **20.00**

### KHORESHTE FESEJAN

Ground walnuts infused with pomegranate sauce with stewed chicken thigh fillets served with saffron rice **23.00**

### ZERESHK POLO BA MORGH

Slow-cooked chicken in saffron and tomato sauce served with steamed saffron rice topped with barberries **20.00**

### LAMB SHANKS (Baghali Polo Ba Mahicheh)

Slow cooked tender lamb shank in a special saffron and tomato sauce is served with steamed rice mixed with broad beans and dill **24.00**

### GHABULI PALOW

Traditional Afghan rice dish made with tender lamb long-grain basmati rice, sweet carrots, raisins, and fragrant spices **25.00**

## SEAFOOD

### SEA BASS

Chargrilled marinated sea bass fillet served with saffron rice, mixed salad, grilled tomato and pepper **24.00**

### SALMON

Chargrilled marinated salmon fillet served with saffron rice, mixed salad, grilled tomato and pepper **23.00**

## SALADS

### FATTOUSH SALAD vg

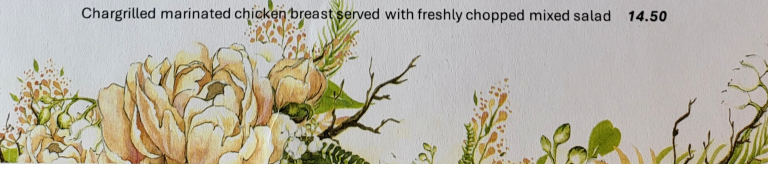
A delicious blend of mixed salad, herbs, and crispy pitta chips drizzled with a zippy pomegranate vinaigrette dressing **9.50**

### SALAD SHIRAZI vg

Finely chopped cucumber, tomato, and red onion with mint, parsley, and lemon dressing **8.50**

### CHICKEN SALAD

Chargrilled marinated chicken breast served with freshly chopped mixed salad **14.50**





## GRILLS

### CHICKEN SHISH BONELESS (joojeh)

Chargrilled marinated boneless chicken breast served with saffron rice, mixed salad, grilled tomato and pepper **20.00**

### LAMB STAKES (Barg)

Thinly sliced marinated lamb tenderloin grilled over charcoal served with saffron rice, mixed salad, grilled tomato and pepper **25.00**

### LAMB CHOPS (Shishlik)

Chargrilled skewer of tender marinated lamb chops served with saffron rice, mixed salad, grilled tomato and pepper **26.50**

### LAMB SHISH (Chenjeh)

Chargrilled skewer of tender diced lamb fillet in our special marination served with saffron rice, mixed salad, grilled tomato and pepper **23.00**

### POMEGRANATE LAMB (Kebab Torsh)

Lamb fillet marinated with pomegranate, walnuts and herbs grilled over charcoal and served with saffron rice, mixed salad, grilled tomato and pepper **25.00**

### SOLTANI

One skewer of minced lamb shoulder, one skewer of diced lamb fillet served with saffron rice, mixed salad, grilled tomato and pepper **28.00**

### KOOBIDEH

Two chargrilled skewers of succulent minced lamb shoulder infused with saffron and onion served with saffron rice, mixed salad, grilled tomato and pepper **19.00**

### MOMTAZ

One skewer of marinated chicken breast, one skewer of minced lamb shoulder served with saffron rice, mixed salad, grilled tomato and pepper **24.00**

### MIXED GRILL FOR TWO

Two skewers of minced lamb shoulder, one skewer of marinated boneless chicken, and one skewer of diced marinated lamb fillet, served with two portions of saffron rice and mixed salad **55.00**

### MIXED GRIL FOR FOUR

Four skewers of minced lamb shoulder, one skewer of marinated boneless one skewer of grilled tender marinated lamb chops, and one skewer of diced ma lamb fillet, served with four portions of saffron rice and mixed salad **99.00**





## STARTERS

### **LENTIL SOUP v** (Seasonal)

Nutritious lentils cooked with a vibrant mix of seasonal vegetables and greens in a light, flavourful broth **7.50**

### **MANTU**

Steamed dumplings filled with minced lamb topped with a herby yoghurt drizzle and flavourful stewed lentils **13.00**

### **MIRZA GHASEMI v**

Smoked aubergine dip cooked in a tomato sauce with garlic and egg **10.50**

### **KASHK -O- BADEMJAN v**

Aubergine dip cooked in whey sauce, garlic & mint, topped with caramelised onion and whey sauce **10.50**

### **CALAMARI** (Mahi Morakab)

One portion of salt and pepper coated fried squid served with sweet chilli sauce **10.50**

### **PRAWNS** (Meygoo)

Crispy golden prawns coated in delicate breadcrumbs, served with lemon aioli **11.50**

### **BALE KEBABI** (Saffron chicken wings)

5 pieces of chicken wings marinated in spicy lemon and saffron sauce, grilled over charcoal **13.00**

### **FELAFEL v**

4 pieces crispy chickpeas fritters served with hummus **7.50**

### **MASTO KHIYAR/MUSIR v**

Tangy yogurt with fresh cucumber or shallot served chilled **7.50**

### **DOLMA vg**

Tender vine leaves stuffed with rice and aromatic herbs (5pc) **10.00**

### **MIXED OLIVES vg**

Finest green and black olives infused with herbs and mixed Pickles **6.00**

### **HOUSE HUMMUS vg**

Chickpeas, tahini, lemon juice, garlic and olive oil **8.50**

### **MIXED STARTER**

A combination of five different choices: Mirza Ghasemi, Kashko Bademjan, Mast Khair, Mast-o Musir, Hummus, mixed olives and Dolma **39.00**

