

Authentic Persian Cuisine menu

Side

Marinated Olives (Contains nuts)

Yoghurt with sun dried shallots

Shirazi Salad (Persian cucumber, onion, tomato, lime juice and dried mint)

Starter

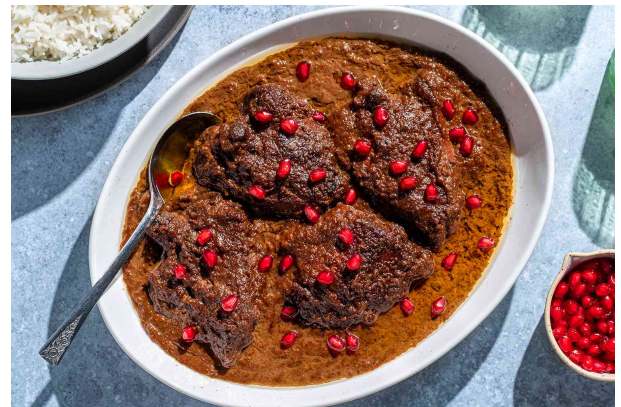
- Barley/oat soup: chicken, barley/oat, tomato, carrot, parsley, milk

Main Dish

- **Fesenjoon**

Pomegranate and walnut stew, braised chicken

Served with saffron basmati rice



- **Lubia Polo**

Mince Beef, braised green beans, tomato, rice



- **Adas Polo (Lentil dish) (Option of Vegetarian)**

With / without ground beef, green lentils, walnut, dates, raisins, rice, onion



- **Celery Stew**

Braised Beef/Lamb/Chicken, celery, herbs, black eyed peas, dried lime

Served with saffron basmati rice



- **Gheymeh Badimjan (Egg plant stew) ***

Beef/lamb, tomato, egg plant, dried lime, Split peas

Served with saffron basmati rice



- **Ghomreh Sabzi (Herb stew) ***

Beef stew, pinto bean, dried lime, scallion and herbs
Served with saffron basmati rice



- **Kabab Tabeh (Pan kebab)**

Minced beef and lamb, onion, sumac, grilled tomato
Served with saffron basmati rice

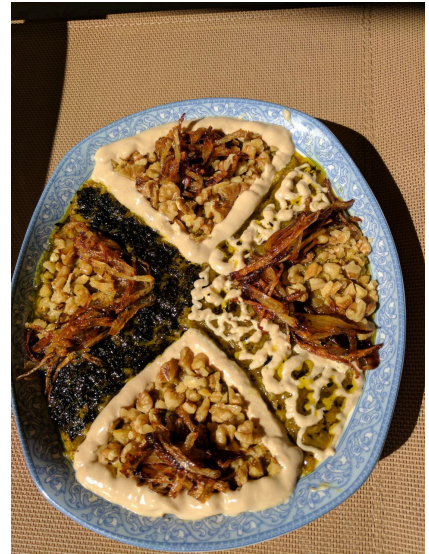


- **Zereshk polo (Barberry rice and chicken)**

Chicken, tomato, saffron, Barberry, pistachios,
almond, orange zest
Served with Saffron basmati rice made with yoghurt



- **Kashk Bademjan (Vegetarian):** Fried eggplant, whey, crispy onion, walnut, garlic, mint
Served with sunny side up egg and Fresh Flat bread



- **Ashe-Reshteh (Vegetarian):** Legumes, Herbs, Onion, Garlic, Dried mint and Persian Whey
- Served with Fresh Flat Bread



Dessert

Persian Love Cake
7" Cake made with rose water and cardamum
Serving size 4-6

