

# 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

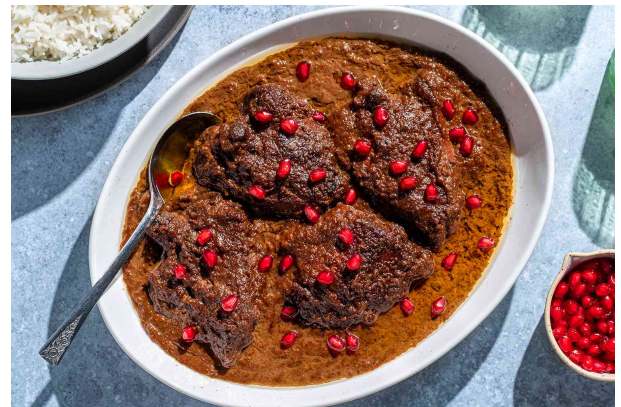
- Barley/oat soup: chicken, barley/oat, tomato, carrot, parsley, milk

## 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)**

Ground beef, green lentils, walnut, dates, raisins, rice



- **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



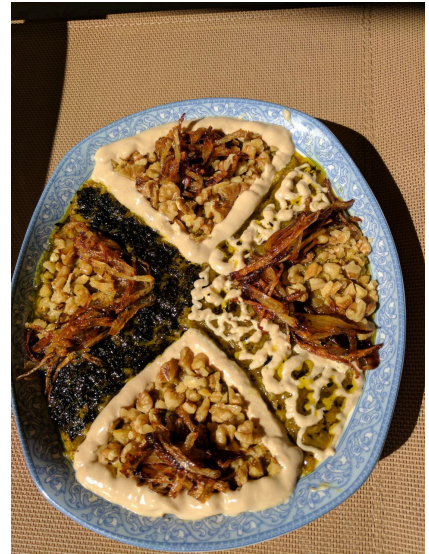
- **Zereshk polo (Barberry rice and chicken)**

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





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



## Dessert

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

