

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



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

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

Served with saffron basmati rice



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- **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

