

For the whole table 1.Appetiser

Mirza Ghasemi Grilled aubergine, garlic, eggs & tomato

Salad Olivieh

Chorned onion, cucumber, tomato & herbs drizzled with lemon juice

Mast-o Khiar

2.Soup

Ash-e Joe Slow-cooked barley soup with fresh herbs, bears, and tender chicken.

3.Fragrant Rice

Lubia Polow Cut Beans cooked with Persian spices, pure tomato & tender mixed lamb

4.Grilled Meat Platter

Chicken Sheesh (boneless chicken)

Tender chicken breast cubes, marinated in suffron, lemon & onion Koobideh (ground lamb)

Skewered, freshly seasoned, hand ground shoulder of lamb Ghormeh Sabzi

Gnormen Sabzi

Lamb stew with a blend of mixed persian herbs, kidney beans & sun dried lime Choimach Badownian

Lamb stew with split peas, sun dried lime, tomato & baby absergine

5.Dessert

Persian Ice Cream

Saffron ice cream

Persian Tea

PRICE : £50/Per Person

If you have any dietary requirements, please speak to one of our staff, as we can provide you with ingredient information to make a safe choice. All prices include WAT, Please note, a discretionary service charge of 15% will be added to your final bill.