SIDE ORDERS

41. **MAAST O KHYAR** Yoghurt mixed with cucumber and herbs. (V) **5.50**
42. **MAAST O MOUSIR** Yoghurt mixed with shallots and garlic. (V) **5.50**
43. **PLAIN YOGHURT** (V) **4**
44. **PERSIAN RICE** Topped with saffron, add butter to your rice and break a grilled tomato into it, Tehran style! **4**
45. **BORANI** Steamed spinach mixed with yoghurt and garlic. Best enjoyed with an appetising rice dish. (V) **5**
46. **KHYAR SHOOR & ZEYTOON** Gherkins and olives. **5**
47. **SALAD E SHIRAZI** Traditional salad of Shiraz province. (V) **5.50**
48. **SALAD E FASLE** Mixed salad. (V) **4.50**
49. **GREEK SALAD** (V) **5.50**
50. **NAAN BREAD** Baked fresh in our tanoor (clay oven). (V) **2**
51. **MIXED VEGETABLES** (GRILLED) (V) **6**
52. **CHIPS** **4.50**

SKEWERS *All seasoned and grilled to perfection.*

53. **SEASONAL VEGETABLES** (V) **5.50**
54. **KOOBIDEH** (MINCED LAMB) **6.50**
55. **JOOJEH** (CHICKEN SHISH) **10.00**
56. **JOOJEH** (CHICKEN ON THE BONE) **12.50**
57. **CHINJEH** (LAMB SHISH) **14.50**
58. **BARG** (FILLET OF LAMB) **14.50**

DESSERTS

59. **BASTANI** (PERSIAN ICE CREAM) Traditional Persian ice cream made with saffron and pistachios. **7.50**
60. **PALOODEH** (SORBET) Starch noodles flavoured with lemon juice and mint. **7.50**
61. **MAKHLOOT** (MIXED ICE CREAM SORBET) **7.50**
62. **PERSIAN PISTACHIO BAKLAVA** **5.50**
63. **FRENCH APPLE PIE *** **7.50**
64. **STRAWBERRY CHEESE CAKE *** **7.50**
65. **CHOCOLATE FUDGE CAKE *** **7.50**

*Served with ice cream

DRINKS

70. **SOFT DRINKS** **3.50**
Coke, Diet Coke, Sprite, Fanta Orange
71. **WATER** (SPARKLING OR STILL) **3.50**
72. **FRUIT JUICE** **3.50**
Apple, Orange, Mango, Pomegranate
73. **BEER / CIDER** Peroni, Corona, Budweiser, Kronenberg, K1 Persian Beer, Magners **6.50 / 7**

74. **DOOGH** (YOGURT DRINK) Doogh is a classic Persian drink – refreshing and bubbly! Perfect to cool you down or to wash down a big Persian meal. **3.50**

75. **HERBAL TEA** **4.50 / 6.50**
English, Fresh Mint, Camomile, Green Tea
76. **PERSIAN TEA** **4.50**
77. **AMERICANO** **4.50**
78. **CAPPUCCINO** **4.50**
79. **LATTE** **4.50**
80. **ESPRESSO** **S 4.00 / D 6.00**
81. **HOT CHOCOLATE** **4.50**

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STARTERS

1. **ASH E RESHTEH** A rich and hearty thick Persian vegetable soup made with Persian noodles, packed with fresh herbs and lentils. (V) **8.50**

2. **SPRING ROLL** Served with sweet chilli. (V) **6**

3. **DOLMEH** Tender vine leaves stuffed with rice and onion served with olive oil, herbs and spices. (V) **6**

4. **PANEER O SABZI** It's simply delicious! Mixture of fresh herbs, spring onions, radish, feta cheese and walnuts. (V) **6.50**

5. **KASHK E BADEMJAN** A popular Persian dish consisting of a mixture of sautéed aubergines, walnuts. onions, garlic and broiled yoghurt. (V) **7.50**

6. **MIRZA GHASSEMI**
A great Persian dish with a mixture of grilled aubergine, garlic, egg and fresh tomatoes. (V) **7.50**

7. **HALLOUMI** Served with mixed salad. (V) **7.50**

8. **PERSIAN MAYGOO** "Fast dishes that impress"
King prawns sautéed in garlic, parsley and lemon. **8.50**

9a. **HUMMUS AND OLIVE** Mashed chickpeas, garlic, sesame seed paste and marinated olives. (V) **6.50**

9b. **HUMMUS AND FALAFEL**
Small fritters made of ground garbanzo beans, parsley and seasoning served with Hummus. (V) **7.50**

10. **SALAD E OLIVIEH**
Our version of the potato salad! Shredded chicken breast, potatoes, egg, gherkins, peas, carrots and mayonnaise. **7.50**

11. **BALL E JOOJEH** Skewer of marinated chicken wings in saffron and lemon, grilled to perfection! **8.50**

MAZZEH SINI (PLATTER) "Persian Mazzeh" platter of mixed starters; Paneer O Sabzi, Mirza Ghassemi, Salad E Olivieh, Hummus And Olive. **22.50**

WRAPS *Freshly baked naan bread, Persian salad and our homemade garlic & chilli sauce. Served until 6pm.*

12. **KOOBIDEH** (MINCED LAMB) One skewer of Persian style minced baby lamb. **8.50**

13. **CHINJEH** (LAMB SHISH) Tender lamb pieces. **9.50**

14. **JOOJEH** (CHICKEN SHISH) Tender baby chicken breast. **8.50**

15. **FALAFEL** Small fritters made of ground garbanzo beans, parsley and seasoning. (V) **8.50**

16. **MOZZARELLA & AVOCADO** Mozzarella with sliced tomatoes and avocado. (V) **8.50**

17. **VEGETARIAN KEBAB**
Fresh skewered tender courgettes, yellow squash, mushrooms, shallots and mixed peppers. (V) **8.50**

FROM THE GRILL *Served with a choice of naan and salad, rice or chips . Our meat is marinated in our RiCE House Seasoning.*

18. **KOOBIDEH** (MINCED LAMB) Two skewers of very tender minced lean baby lamb. **15.50**

19. **BARG** (FILLET OF LAMB) A skewer of tender fillet of baby lamb. **21.50**

20. **CHINJEH** (LAMB SHISH) Skewer of diced chunks of tender fillet of baby lamb. **21.50**

21. **JOOJEH** (CHICKEN SHISH) A big skewer of boneless chicken breast. **16.50**

22. **JOOJEH BA OSTOKHAAN** (CHICKEN ON THE BONE) Skewer whole baby chicken. **18.50**

23. **VEGETARIAN KEBAB**
Two skewers of tender courgettes, yellow squash, mushrooms, shallots and mixed peppers. (V) **13.50**

24. **KEBAB BAKHTIARI**
Mixed lamb and chicken shish. **19.50**

25. **SHISHLIK** (TENDER LAMB CHOPS) **23.50**

26. **MAHI** (FISH KEBAB) Fresh marinated cubed fillets of salmon, grilled to perfection! **19.50**

HOUSE SPECIAL (MAKHSOUS)
One skewer of Koobideh (minced lamb) with a choice of one skewer of:

27a. **BARG** (LAMB FILLET) **OR CHINJEH** (LAMB SHISH) **23.50**
OR
27b. **JOOJEH** (CHICKEN SHISH) **19.50**

28. **SINI** (PLATTER TO SHARE)
Two skewers of Koobideh (minced lamb) + One skewer of Chinjeh (lamb shish) + One skewer of Joojeh (chicken shish) + Two pieces of Shishlik (lamb chops) + Two portions of rice. **47.50**

MAIN COURSES

29. **ZERESHK POLO**
A simple fan favourite of all Persians! Steamed rice with sautéed red berries and saffron
with braised chicken. **19.50**
Or with lamb shank. **23.50**

30. **SHIRIN POLO**
This is the mother of all rice dishes, created around the 16th century under the reign of Shah Abbas. Steamed rice with shredded tangerine peel, pistachios, almonds, sautéed red berries and saffron
with braised chicken. **19.50**
Or with lamb shank. **23.50**

31. **ADASS POLO**
A delicious and hearty Persian dish made of aromatic steamed rice mixed with lentils and raisins
with braised chicken. **19.50**
Or with lamb shank. **23.50**

32. **LOOBIA POLO**
Steamed rice mixed and cooked with green beans, saffron and tomato puree with braised chicken **19.50**
Or with lamb shank. **23.50**

33. **BAGHALLI POLO**
Steamed rice mixed and cooked with broad beans and dill with braised chicken. **19.50**
Or with lamb shank. **23.50**

PERSIAN STEWS (KHORESHT) *If you are Vegetarian, just ask us for an alternative option!* (V)

34. **GHAIMEH BADEMJAN** (AUBERGINE AND LAMB) **17.50**
Sautéed aubergines and chick peas, chunks of lamb, onions, tomato puree braised, served with a portion of rice.

35. **BAAMIEH** (OKRA AND LAMB) **17.50**
Tender lady fingers, chunks of lamb, fresh tomatoes, tamarind braised to perfection, and served with a portion of rice.

36. **FESENJAN** (WALNUT AND POMEGRANATE) **18.50**
Sautéed chicken, slow cooked in a sweet and sour sauce of fresh ground walnut and pomegranate puree, and served with a portion of rice.

37. **GHORMEH SABZI** **17.50**
Sautéed mixed herb, chunk of lamb and kidney beans braised to perfection, served with a portion of rice.

SALADS

38. **MOZZARELLA AND AVOCADO** Mozzarella with sliced tomatoes and avocado. (V) **12.50**

39. **CHICKEN CAESAR**
Bed of mixed leaf salad topped with grilled chicken breast, croutons, shaved parmesan cheese and Caesar dressing. **14.50**

40. **NICOISE**
Bed of mixed leaf salad and tomatoes topped with grilled fillet of tuna, French beans, egg, black olives and anchovies. **18.50**