



Persian modern café & Art Gallery

Birthday party menu

Welcome drink; Saffron honey syrup, rose water, basil seeds, fizzy water

Kashk Badenjoon; Fried smoked aubergine, Milk curd, dry mint, walnut, garlic and onion served with Persian bread (Sharing bowl)

Tahchin; Crunchy baked saffron and yoghurt cake with layer of juicy spiced chicken and barberry in the middle

Gheimeh; Split yellow bean, chunk lamb meat and thick red sauce stew, Fried baby aubergine served with Persian steamed rice

Dolmeh; Oven baked Bell pepper stuffed in with cooked rice, mincemeat and aroma herbs served in red Sour sauce

Pomegranate, parsley, golden apricot and green leaves salad and sumac dressing

- Due to nature of our cuisine, the food may expose to nuts or contain nuts
- Please inform us (in advance) for any food allergies, we do our best to accommodate your need
- We can offer vegan and vegetarian dietary substitute