



Persian modern café & Art Gallery



Taste of Richmond

Side board

- *Sharing plate; Bread ,Cheese, Cucumber pickle, Radish, Walnut, Cherry tomato*
- *Sharing bowl; Persian hummus, pomegranate seed and chickpeas topping*

Starters

- *Fried smoked aubergine , dry mint, onion, garlic , walnut and milk curd served with Milk curd*
 - *Mexican Ceviche*
- *Sirloin Steaks (thin slices in Asian Marinade)in Gem Lettuces ,Coriander Dip drizzled , Lime & chilli flakes*
 - *Goats Cheese on Rye Bread Crisps drizzled with Honey and sprinkled with fresh Thyme*

Main

- *Tahchin; savoury saffron rice cake, split yellow bean and red sauce filling, topped with sweeten barberry*
 - *Lemon and saffron marinated Fried chicken fillet and pomegranate walnut molasses sauce*
 - *Lamb Koftas with Tahini, Parsley & Paprika sprinkled with Pine nuts*
 - *Sweet Potatoes with Chilli & Spring Onion, Figs, Cress and Reduced Balsamic Vinegar*
 - *Rocket Salad & Watercress Salad mixed with Marinated Red Onion, Radishes & Fresh Peas*

Dessert

- *Almond & Chocolate Cake (wheat free)*
- *Seasonal Berries served in a Saffron Syrup and sprinkled with fresh Mint*
 - *Strawberries dipped in Chocolate (optional)*

- Due to nature of our cuisines, 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