



Persian modern café & Art Gallery

Beer/Wines

- Hiver beer
- White Wine;
 - o Rocca Trebbiano 2015, Italy
 - o Azumbre Verdejo 2015, Spain
- Red Wine;
 - o War Horse Shiraz 2013, S.A
 - o Cotes du Rhone 2014, France

Vegetarian

- Fried smoked aubergine , dry mint, onion, garlic , walnut and milk curd served with sourdough bread
- Dried apricot filled with feta cheese , aroma herbs and pistachio cut
- Wild garlic and yogurt dip or Beetroot yogurt dip (Sharing bowl)
- Mixed herb , walnut, barberry frittata

Vegan

- Persian style falafel sesame , sumac and lime dressing
- Persian hummus , pomegranate seed and chickpeas topping (Sharing bowl)
- Chopped aroma herbs, shallot , spinach and pomegranate seed salad (Sharing bowl)

Meat

- Tahchin; savoury saffron rice cake , mincemeat , split yellow bean and red sauce filling , topped with pistachio cut
- Lemon and saffron marinated Fried chicken fillet and pomegranate molasses sauce
- Grape leave wrap dolmah with mincemeat and mixed bean filling
- Turkey sausage slice fried with potato wedges mixed with red hot spicy sauce
- Persian hummus , chopped beef and turmeric sauce topping (Sharing bowl)

Desserts

- Cold Saffron rice pudding , rose water, almond and pistachio cut and pinch of cinnamon (V+)
- Ranginak; Date and walnut covered by soft halva , pistachio and almond flaks for garnish (V+)

Price are exclude VAT

Please let us know if you are allergic, we cannot guarantee the absence of allergens in our dishes,
Due to being produced in a kitchen that contains allergens but we do our best to accommodate your need.