

“Khoraak-e-Asli” - Main courses



Khoresht-e-Gheimeh (V) £8.95

A kind of Persian split-pea stew! Yellow split peas, red lentils and yellow lentils are cooked with onions, garlic and fenugreek, giving it the lip-smacking quality!

Ghormeh Sabzi (V) (GF) £8.95

Some consider it as Iranian national dish, deliciously savoury and loaded with the flavours of green herbs: Rose coco beans, spinach onions, fenugreek, parsley and a spice or two

Joojeh Kabab (boneless chicken) £ 9.90

Succulent cubes of chicken breast marinated in salt, black pepper, cumin, Extra virgin olive oil and lemon

Chelo-Maahi (GF) £12.50

Panagassius fillet marinated in garlic, fractured pepper corns & extra virgin olive oil, shallow fried and served with kachoomer salad

Murgh Karahi (GF) £9.50

(North Indian selection)

Cubes of boneless chicken breast, cooked in a wok, with tomatoes, fresh garlic and fresh ginger; garnished with whole cumin seeds

Gosht-e-Akbari (GF) £9.95

(Fusion of Persian and Indian!)

Rich and spicy lamb curry (with Swede), cooked using onions, tomatoes, fresh garlic and ginger, as well as condiments

(V) Suitable for vegetarians; (GF) Suitable for individuals on gluten free diet

Our food is prepared in environment that contains nuts. If you have any special requirements, please ask