



Christmas Tasting Banquet Meal
£18.96 per person

“Mazeh” - Appetizers

*Mast-o-Bademjan (V) Roasted aubergines, garlic, cumin, salt & cracked black pepper folded in yoghurt
-and-*

*Homous (V) Creamed chick peas, tahini, garlic, fresh lime juice, salt & extra virgin olive oil
-and-*

*Salad Fresh fruit and vegetables diced and folded in mayonnaise
and
extra virgin olive oil
-and-*

*Mahi Biryan River Cobbler (Asian fresh water fish), onion & carom seeds in tempura batter - deep fried
-and-*

*Olives Marinated with cumin, cracked black pepper, lemon, carom seeds with diced onions and tomatoes
-accompanied, of course, with-*

Our famous light, crisp and airy clay oven baked flat bread!

*Old Hall Persian Restaurant Main Road Shrewsbury, Shropshire SY5 7JD
01743 719100 www.oldhallpersian.co.uk*



“Khoraak-e-Aslī” - Main courses

Khoresht-e-Gheimeh (V) Persian split-pea stew! Yellow split peas, cooked with fried onions, tomatoes, sundried lime, turmeric and salt giving it the lip-smacking taste!

and

Ghormeh Sabzi (V) (GF) Some consider it as Persian national dish; deliciously savoury and loaded with the flavours of green herbs: Rose coco beans, spinach, onions, fenugreek, parsley & sundried limes

and

Baqlamoon-o-Portaqal (GF) Turkey strips marinated in cinnamon, olive oil, orange zest, salt and pepper; cooked with fresh oranges

or

Fesenjan (GF) This traditional khoresht (Stew) originated in the province of Gilan, on the shores of the Caspian Sea, its swamps the nesting place of delicious wild ducks. Equally delicious with chicken!

Delightful, sweet and sour taste using only natural ingredients

Boneless chicken breast cooked with onion, tomatoes in pomegranate juice, walnuts, almonds, olive oil, salt and pepper

and

Gosht-e-Akbari (GF) (Indo-Persian fusion!)

Rich with whole spices, a lamb curry cooked with swede, onions, tomatoes, bay leaves, cloves, cinnamon, brown cardamom pods, fresh garlic, ginger & salt

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“Goonagoon” - Sides and accompaniments

Naan-e-Barbari

Persian leavened flat bread (Barbari means "of or related to Barbars" in Persian. Barbars are a group of people living in Khorasan near eastern borders of Iran. Perhaps, the most common style baked in Iran)

Polloo

Steamed Basmati rice

*Optional - ordered separately for £3.75 each
(not that you'll need them!)*

*Cauliflower and potatoes
Shallow fried in special sauce*

Cous Cous With vegetables and fruit

*Gharch, Kalam, Piazz-o-Gojeh (Mushrooms, onions and cabbage)
(چراق. ملك. زايپ. هجوك يگنرف)*

*Quick fried with cumin, cracked black pepper and lemon juice -
“Nice!”*

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