

# Mazzeh - Tasting Banquet



*Two course meal - £16.95 per person*

*Three courses for only £17.95*

*Everything listed on this menu is served, eliminating the hassle of choosing!*

*(Available for minimum of two persons ordering; no maximum)*

## "Mazzeh" - First course

*Homous (V+VE) (GF) (LF)*

*Creamed chickpeas, tahini, garlic, fresh lime juice, salt & extra virgin olive oil  
-and-*

*Mast-o-Bademjan (V) (GF)*

*Roasted aubergines, garlic, cumin, salt & cracked black pepper folded in yoghurt  
-and-*

*Murgh Kabab (boneless chicken breast) (GF)*

*Succulent cubes of chicken breast marinated in grated onion, garlic, yogurt, salt, black pepper, extra virgin olive oil and lemon; cooked in clay oven on a skewer  
-and-*

*Mixed Marinated Olives (V+VE) (GF) (LF)*

*With onions, tomatoes, garlic, cracked black pepper, lemon juice, cumin, fennel and salt  
-and-*

*Mahi Biryani (LF)*

*River Cobbler chunks (Asian freshwater fish), onion & carom seeds deep fried in tempura batter  
-and-*

*The above selection is served with our famous light, crisp and airy  
**Flat Bread** (LF) (V+VE) — one per person, as there's loads more food to come!*

*(V) Suitable for vegetarians (VE) Suitable for vegans*

*(LF) Lactose free, without any dairy products*

*(GF) Suitable for gluten free diet*

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

*Although some of my dishes retain their original Persian names, these are all my own recipes and not Iranian anymore!*

*I had to preserve these, as mum called them by these names!*  
*Full a la carte menu is also available, please ask,*



## “Khoraak-e-Asli” - Second course

*All served in individual pots, allowing you to create your own platter on your plate*

*All these dishes complement each other!*

### **Khoresht-e-Gheimeh (V+VE) (LF)**

*Persian inclined 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+VE) (GF) (LF)**

*Deliciously savoury and loaded with the flavours of green herbs: Rose coco beans, cannellini beans, spinach, onions, fenugreek, parsley & sundried limes*

*-and-*

### **Fesenjan (GF) (LF)**

*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, recreated by me with a slant!*

*Boneless chicken breast meat cooked with onion, tomatoes, pomegranate juice, cashew nuts, almonds, olive oil and salt*

*-and-*

### **Gosht-e-Akbari (GF) (LF)**

*(Fusion of Persian and Indian!)*

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

*-Plus-*

### **Dishes of the day x2 (GF)**

*Vegetarian – (V) potato with different vegetables and spices everyday 🍷*

*Chicken/ lamb – spicier versions 🍷🍷 (Please ask)*

*-and-*

*Biryani style vegetable rice (GF) (LF) (V+VE) – basmati rice, steamed with floral extracts*

*Kichri (GF) (LF) (V+VE) - Also spelt khichdee, khichari, kitcheree – South Asian dish made from basmati rice and lentils (dal), commonly considered to be a comfort food and was also the inspiration for the Anglo-Indian dish kedgeree. With turmeric, saffron, caramelised onions and a*

*little cracked black pepper to it making it even more delectable! Mild & subtle!*

*(GF) Suitable for gluten free diet; (LF) Lactose free, without any dairy products  
(V) Suitable for vegetarians; (VE) Suitable for vegans*



*“Shereni” – Afters – Fancy a sweet? Why not add a third course for only £1*

*Halva (LF) (V+VE)*

*Semolina (purified wheat middling of durum wheat), cooked in butter, oil, sugar, aniseed, raisins, almonds, coconut shavings and rose water*

*or*

*Sheer Birenj (GF) (V)*

*Basmati rice cooked with plain whole milk, sugar, honey, rose water pistachios and almonds;  
(served with our spicy strawberry & damson preserve)*

*or*

*Sheer Khurma (V)*

*Another sweet dish imported by the Moughals - Persian word for Mongol is "Mughal," from which we get the English word, "mogul," meaning "tycoon".*

*Traditionally, this dish is served in the Indian Subcontinent on the special occasion of Eid, twice a year. It is here for you to enjoy when ever you would like to!*

*Made with vermicelli, date infused plain whole milk, honey/sugar and floral extracts.*

*Divine!*

*or*

*Fruit salad*

*Coffee and mint £2.95  
Includes Complimentary top up*

*“Chai” - Selection of Persian Teas, with different flavours £2.50*

*Please inquire for specifics.*

*Full a la carte menu is also available, please  
ask.*