

B E L G R A V E

flavour of persia

SMALL PLATES

Bread 2.5

Zeytun Parvardeh 6 v

Olives marinated with walnuts, pomegranate and herbs

Bandari 7

Iranian Sausage, Potatoes, Onion, Tomato sauce & Hint of chilli

Kashk Bademjoon 7 v

Pan fried aubergines accompanied by sautéed mint, walnuts matured saffron yogurt

Dolmeh Barge 8 v

Vine leaves stuffed with rice, raisins cooked in a tangy herbal pomegranate sauce

Mirza Ghasemi 7 v

Chargrilled aubergines in a tomato and garlic sauce, topped with poached egg

Mast Mousir 5 v

Homemade strained yogurt blend with shallots

Mast Khir 5 v

Homemade strained yogurt blend with diced cucumbers, dried mint, topped with raisins and walnuts

Shirazi 6 v

Finely chopped cucumber, tomato & red onion served with olive oil and lemon juice

Garden Salad 6 v

Chips 3 v

Homemade salted chips

Sharing Board 22

Chef's selection of 4 small plates

CHEF SPECIALS

Shekam Poor 15

Whole Pan-fried sea bass filled with herbs from northern Iran served with rice

Diggi 14

Pan-fried minced beef Pattie, mixed with Persian spices & saffron, cooked with plum tomatoes sauce.

Torsh o Shirin 18

Whole organic spring baby chicken, cooked with fresh orange, fresh tamarind, filled in with orange & apricot served rice

Gardan 18

Slow cooked lamb neck served with rice

TAHCHINS 16

Oven baked rice cake made with yolk, saffron rice & yoghurt

Classic Chicken

Shredded chicken topped with barberries, pistachio & almonds

Gheymeh (Lamb)

Slow cooked lamb in tomato sauce saffron split peas topped with crispy potatoes

Ghorme Sabzi (Lamb)

Slow cooked lamb in parsley, coriander, chives, fenugreek sauce with kidney beans

Loubia Polo Tahchin

Finley diced lamb mixed with fresh green beans in tomato sauce & cinnamon

Addas Polo Tahchin (v)

Lentils, topped with barberries, raisin, cranberry, walnuts,

Add an extra: **Chicken £5 | Beef £5**

Makarani (v)

Soya, peas, green beans, tomato sauce mixed with spaghetti wrapped with a layer of thin bread

SANDWICHES 9

Bandari

Iranian Sausage, potato, onion cooked with tomato, chopped parsley, pickles

Chicken

Pulled chicken, tomatoes, lettuce, chopped parsley, pickles, mayo

Zaboon

Slow cooked ox tongue, tomato, pickles, lettuce, chopped parsley, mayo

Soosis

Iranian Sausage, crispy potato, tomato, pickles, lettuce, chopped parsley, mayo, cheddar cheese

Kookoo (v)

Frittatas of parsley, coriander, spring onion, tomato, pickles, mayo

Kotlet (v)

Homemade Potato patties, tomato, pickles, chopped parsley, mayo

Oilviah (v)

Homemade Russian salad, tomato, pickles, chopped parsley

If you have food allergy, you should inform your server. Some dishes may contain trace of nuts.

All items are subject to availability. An optional 12.5 service charge will be added to your final bill

SOFT DRINK

Soda Glass	330ml	2.5
Water		2.5/3.50
Fresh orange	330ml	4
Fresh apple	330ml	4
Booster	330ml	5
Doogh	Sour yogurt drink	2.5

VIRGIN COCKTAILS 7

Sekanjabin

Saffron syrup mixed with chia seed & lemonade

Lavashak

Homemade sour Lavashak syrup mixed with cranberry juice

BEERS

Abjo 5

Saffron beer

Peroni 4

SPARKLING

Ca' Del Console Prosecco 6/27

Dry and clean with aromas of white peach, pear and flowers

Veuve Clicquot 60

Dry and full with complex aromas of ripe apple and light cream

COCKTAILS 10

Saffron Martini

Saffron gin shaken with lime, sugar syrup, pomegranate juice & Cointreau with touch of egg white

Persian Kiss

Watermelon liqueur, Vodka, sugar syrup & pineapple

Floating rose

Gin, rose syrup, lime juice, cherry & cranberry juice

Heartbreaker

Gin blended with lychee, mango, Leon & grapefruit

ROSE

HOUSE ROSE 5/22

WHISPERING ANGEL 45

By Chateau D'esclans Provence, France

Classy, delicate with delicious red fruit flavours and refreshing balance.

POMEGRATE WINE 8/39

2016 Voskevaz, Armenia

Organic Pomegranate, medium dry, crisp acidity matched with Mediterranean dishes can be enjoyed as an aperitif

WHITE WINES

PIENO SUD BIANO 5/19

2015 Sicilia, Italy

Perfumed blend of native Sicilian grape varieties offers ripe pear and red apple fruit

PINOT GRIGIO TERRE DEL NOCE 7/27

2016 Vigneti delle Dolomiti IGT, Italy

Elegant and dry with clean crisp finish, Apple and banana aromas

SAUVIGNON BLANC TERRE D'AZUR 31

2015

Bright, fruity, medium - bodied, showing the richness and Puglia fruit

CHARDNAY RESERVATIONS 9/35

Valley, Chile

Lovely and fresh with notes of pineapple, orange peel and fresh herbal hints

RED WINES

PIENO SUD 5/19

ROSSO 2015 Sicilia, Italy

A juicy, well-balanced wine that captures the sunshine of Sicily

KALECIK KARASI DIREN COLLECTION 7/25

2015 Cappadocia & Aegean, Turkey

Fruity and velvety, well-balanced with a long and elegant finish

VERY SEXY SHIRAZ 9/34

2013 Darling, South Africa

Fresh and concentrated with rich blackberry fruit hinted with a spicy, mineral lift

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