

SAFFRON MENU

STARTERS

1. **ASH-e RESHTEH (V)** £3.95
One of the oldest and most popular soups, made with Persian noodles, pulses and fresh herbs
2. **MIRZA GHASEMI (V)** £3.95
Smoked aubergines, tomatoes, eggs and garlic
3. **KUKU SABZI (V)** £3.95
A delicate herb omelette
4. **MAST-o MOOSIR (V)** £3.50
Moosir is a cross between a shallot and a garlic with a very mellow flavour, native to Persia, it is chopped and mixed with thick strained home made yoghurt
5. **DOLMEH (V)** £3.95
Vine leaves stuffed with rice and aromatic herbs
6. **KASHK-e BADENJAN (V)** £3.95
Sautéed aubergine, walnuts, garlic, whey and mint
7. **MAST-o KHIYAR (V)** £3.50
Chopped cucumber and mint mixed with thick strained home made yoghurt
8. **HUMMOUS (V)** £3.50
Pureed chickpeas, tahini, garlic and lemon juice
9. **BOORANI-ye ESFENAJ (V)** £3.50
Steamed spinach mixed with thick strained home made yoghurt
10. **OLVIYEH** £3.95
Diced chicken, gherkins, eggs, potatoes carrots and peas in a light coating of mayonnaise
11. **MAZEH SINI** £15.95
A selection of starters- Mirza Ghasemi, Mast-o Khiyar, Hummous, Kashk-e Badenjan and Olviyeh

SIDE ORDERS

12. **TAFTOON BREAD (V)** £1.50
Persian bread, baked fresh to order
13. **SABZI-o PANIR (V)** £3.95
No meal is complete with out a plate of fresh herbs, feta cheese, radish, spring onion and walnut
14. **SALAD SHIRAZI (V)** £3.95
Diced cucumber, tomatoes and onions with a lemon dressing
15. **SALAD-e FASL (V)** £3.95
Seasonal mixed lettuce leaves, tomato and cucumber
16. **TORSHI (V)** £2.95
Persian pickle made of mixed vegetables and aromatic mixed herbs
17. **KHIYAR SHOOR (V)** £2.95
Persian gherkins pickled in brine flavoured with garlic and tarragon
18. **ZAYTOON (V) ~ Marinated olives** £2.95

MAIN COURSES

PERSIAN GRILLS

CHELOW KABAB, rice and kabab, is the national dish of Persia. It is eaten with many accompaniments such as sabzi (fresh herbs), Shirazi salad, yoghurt dishes and more. Butter is melted into the rice and a sprinkling of Sumac, a slightly sour spice, adds piquancy to the lamb kababs. These dishes are served with chelow - steamed rice, garnished with saffron and grilled tomato

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| 19. | KABAB KOOBIDEH
Two skewers of finely minced lamb kabab. | £8.95 |
| 20. | KABAB-e BARG
Tender kabab of marinated lamb fillet basted in saffron butter. | £11.95 |
| 21. | MAKHSOOS
One skewer of lamb fillet and one skewer of minced lamb kabab. | £13.95 |
| 22. | KABAB-e CHENJEH
Succulent cubes of marinated lamb fillet. | £11.95 |
| 23. | SOLTANI
One skewer of cubed lamb fillet and one of minced lamb kabab. | £13.95 |
| 24. | GHAFGHAZI KABAB
Grilled skewer of cubed lamb fillet, chicken fillet cubes, onion and peppers. | £12.95 |
| 25. | JOOJEH KABAB
A whole poussin, portioned and marinated in lemon juice, onion and saffron. | £10.95 |
| 26. | JOOJEH KABAB
A skewer of saffron and lemon marinated cubes of chicken fillet. | £9.95 |
| 27. | MOMTAZ
One skewer of marinated chicken fillet and one of minced lamb kabab. | £11.95 |
| 28. | SAFFRON SINI
Mixed platter of one Barg, one Joojeh, two Koobideh and one Ghafghazi. | £39.50 |

STEWES

29. **GHORMEH SABZI** £9.95
A stew made of aromatic mixed herbs cooked with lamb, red kidney beans and dried limes, served with steamed rice.
30. **GHEIMEH** £9.95
Lamb stew with split yellow peas and dried limes cooked in a cinnamon and tomato sauce; topped with matchstick chips, served with steamed rice.
31. **GHEIMEH BADENJAN** £10.95
Lamb stew with split yellow peas and dried limes cooked in a tomato sauce and topped with sautéed aubergine, served with steamed rice.
32. **BAMIEH** £9.95
Lamb and okra in a tomato sauce served with steamed rice.
33. **FESENJAN** £9.95
Sweet and sour chicken stew made with pomegranate paste and ground walnuts served with steamed rice.
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34. **ADDAS POLOW** £9.95
Steamed rice layered with lentils and raisins, flavoured with cinnamon and saffron; served with braised chicken.
35. **ZERESHK POLOW** £9.95
Steamed rice mixed with bright ruby-coloured barberries, loved for their mouth watering piquancy, saffron and slivered pistachios, served with braised chicken.
36. **MAHI** £12.95
Fillet of sea bass served with steamed saffron rice and salad.

VEGETARIAN DISHES

37. **AUBERGINE STEW (V)** £9.95
Split yellow peas and sautéed aubergine cooked in a tomato sauce flavoured with dried limes, served with steamed rice.
38. **OKRA STEW (V)** £9.95
Okra in a cinnamon and saffron flavoured tomato sauce served with steamed rice.

WEEKEND SPECIAL

39. **BAGHALI POLOW** £11.95
A fragrant rice dish made with fresh dill and shelled broad beans, served with braised lamb shank.



DESSERTS

£3.95

1. **BAGHLAVA (V)**
Parcels of filo pastry filled with ground almonds and pistachios
2. **BASTANI (V)**
Saffron, rosewater and pistachio flavoured ice-cream
3. **PALOODEH (V)**
Persian sorbet threaded with rice noodles and flavoured with lemon juice
4. **CHOCOLATE and VANILLA ICE-CREAM**
5. **ANAR JELLY (V)**
Persian pomegranate jelly and home-made chocolate terrine served with cream
6. **MAKHLOOT (V)**
A combination of Persian ice-cream and sorbet - very traditional

V- suitable for vegetarians