

DEVILISH DIPS £8 each

Choose a dipping option for your dip:
Persian Bread / Pitta / Chopped Veg / GF bread

Pistachio, feta and yoghurt (V)(N)(D)(GF)

Loaded homemade hummus (V)(D)(GF)

Spicy red pepper, pomegranate & walnut (Warm) (V)(Vg)(N)(GF)

Artichoke, spinach & cheese (Warm) (V)(D)(GF)

Saffron, lime chilli infused hummus (Vg)(GF)

Loaded Avocado Dip (V)(GF)(D) (Vegan option available)

PERFECT LITTLE MEATBALLS

Beef Meatballs: £8.50

Vegan Meatballs: £8.50 (Not GF)

Choose your meatball sauce:

* Sour cherry, walnut & pomegranate (Vg) (N) (GF)

* Spicy red pepper, saffron & chilli (Vg) (GF)

* Garlicky roasted tomato, lime & sumac (Vg) (GF)

STICKY MIDDLE EASTERN WINGS

Chicken Wings: £8

Cauliflower: £8 (Not GF)

Choose your wings glaze

* Pomegranate & walnut (Vg) (N) (GF)

* Saffron, sumac & chilli (Vg) (GF)

* Date, lime & ginger (Vg) (N) (GF)

SIDE DISHES

Persian Bread £3

Side Salad £4

Sumac & Garlic Fries £4



Pistachio

Your food will be served the traditional tapas way, in no particular order and as soon as they are prepared. A full breakdown of allergens is available on request. Please inform us of any allergies or special dietary requirements when ordering.

(D) Contains dairy (N) Contains nuts (V) Vegetarian (Vg) Vegan (GF) Gluten Free

PICKY PERSIAN PLATES

Smoked aubergine, pepper & walnut salad, drizzled with a punchy pomegranate dressing (Vg)(N)(GF) £8

Shah prawns infused in a sweet saffron, garlic and sumac reduction (GF) £9.50

Garlic & chilli mashed butternut squash topped with almond flakes & a splash of tahini (Vg)(N)(GF) £7

Pomegranate & walnut marinated green olives (Vg)(N)(GF) £4.50

Charred Persian Padrón peppers, rubbed with saffron, sumac & sea salt flakes (Vg)(GF) £7

Crispy Corn Ribs marinated in sumac, saffron, lime & chilli with spicy mayo relish (V)(GF) (vegan option available) £7

Shallots, Garlic & Green Beans infused with a Pomegranate & Lime Balsamic glaze, tossed with roasted Almond shavings (Vg)(N)(GF) £7

Fried Halloumi in a sticky fig and balsamic glaze (V)(N)(D)(GF) £8

Spicy chorizo in a port, saffron & Pomegranate sauce. (N) (GF) £8.50

Duck breast with pancetta, shallots and green beans in a black cherry & port sauce (GF) (N) £11.50

Fillet of Beef (GF) £11.50

Soaked overnight in a saffron, lime, garlic & sumac marinade. Served on crunchy white slaw infused with nigella seeds.

DESSERTS

Persian Tea £2.50

3 Pieces of Baklava (N) (D) (V) £4.95

Homemade saffron, rose water & pistachio ice cream £6.00

WINE

White

Il Papavero Pinot Grigio Italy (Vegan)

White peach, ripe apple and grapefruit with a zingy freshness
125ml £4.00 - 175ml £5.50 - 250ml £7.50 - Bottle £22.00

Sunday Bay - Sauvignon Blanc (Marlborough, NZ)

Lively tropical fruit with hints of passion fruit
125ml £5.00 - 175ml £6.50 - 250ml £9.00 - Bottle £27.00

Red

Opi Malbec, Argentina (Vegan)

Intense, full flavoured black fruit with smooth tannins. Juicy
125ml £4.50 - 175ml £6.00 - 250ml £8.50 - Bottle £25.00

Yarrunga Field Pinot Noir

Juicy summer berries and plum, with a gentle kiss of spice. Mid weight.
125ml £4.00 - 175ml £5.50 - 250ml £8.00 - Bottle £23.00

Pillastro Primitivo 2019 Puglia

Packed with spiced plum and raspberry flavour, this is a rich, dark, velvety red
125ml £5.00 - 175ml £6.50 - 250ml £9.00 - Bottle £27.00

Rose

Amoras, Portugal Dry (Vegan)

Crisp redcurrant, citrus and summer berry fruits; peppery edge
125ml £4.00 - 175ml £5.50 - 250ml £7.50 - Bottle £22.00

Sparkling

Bevini Prosecco Italy

Glass - £6.00 - Bottle - £25.00

House Wine By the Glass

125ml - £3.50 175ml - £4.50 250ml - £6.00

House White Italy

Clean and crisp with a ripe aroma of pears and apples

House Red Spanish

Fresh, juicy, and full of strawberries, redcurrants and black cherries.
Medium Bodied

House Rose Spanish

A crisp refreshing rose wine with hints of summer fruits