



PISTACHIO

Your dishes 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.
(We recommend 3 dishes per person)

(D) Contains dairy | (N) Contains nuts | (V) Vegetarian
(Vg) Vegan | (Vg*) Vegan Option Available | (GF) Gluten Free

DEVILISH DIPS 8.5 each

Choose a dipping option for your dip:
Persian Bread / Pitta / Chopped Veg / GF bread*
(*50p supplement)

- 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)
- Roasted aubergine, garlic & walnut (Warm) (GF) (N) (V) (Vg*)

SIDE DISHES

- Persian bread (Vg) 4
- Side salad (Vg) 5
- Sumac & garlic fries (Vg) (GF) 5
- Pomegranate & walnut olives (Vg)(N)(GF) 5.5
- Persian pickles (Vg) 4
- Crispy potatoes (V) (D) 5
Drizzled with tomato sauce and saffron yoghurt

VEGAN & VEGETARIAN

- Smoked aubergine, pepper & walnut salad, drizzled with a punchy pomegranate dressing (Vg)(N)(GF) 9
- Garlic & chilli mashed butternut squash topped with almond flakes & a splash of tahini (Vg)(N)(GF) 8.5
- Charred Persian Padrón peppers, rubbed with saffron, sumac & sea salt flakes (Vg)(GF) 8.5
- Crispy corn ribs marinated in sumac, saffron, lime & chilli with a spicy vegan mayo relish (Vg)(GF) 8
- Shallots, garlic & green beans infused with a pomegranate & lime balsamic glaze, tossed with roasted almond shavings (Vg)(N)(GF) 8
- Fried halloumi in a sticky fig & balsamic glaze (V)(N)(D)(GF) 9
- Vegan meatballs in a garlicky roasted tomato, lime & sumac sauce (Vg) (Not GF) 9
- Crispy cauliflower bites with date, lime & ginger (Vg) (N) 9
- Feta cheese parcels wrapped in filo pastry, drizzled with a saffron, lime & chilli glaze (Not GF) (V) (D) 9

MEAT & FISH

- Shah prawns infused in a sweet saffron, garlic & sumac reduction (GF) 10.5
- Spicy chorizo in a port, saffron & pomegranate sauce (N) (GF) 9.5
- Fillet of beef soaked overnight in a saffron, lime, garlic & sumac marinade. Served on crunchy white slaw infused with nigella seeds (GF) 12.5
- Crispy panko crumbed calamari Served with punchy pomegranate salsa (Not GF) 9
- Harissa rose crispy chicken breast pieces, served in a sweet & spicy harissa rose sauce (Not GF) 9.5
- Beef meatballs in a garlicky roasted tomato, lime & sumac sauce (GF) 9
- Chicken wings with date, lime & ginger (GF) (N) 9
- Baked cod loin marinated in a saffron & sumac yoghurt (D) 11
- Minced lamb and pistachio cutlets served with saffron & garlic yoghurt (D) (N) (GF) 10

DESSERTS

- 3 Pieces of Baklava: Layered pastry dessert made with filo pastry filled with chopped pistachio & syrup (N)(D) 6
- Persian Ice Cream: Vanilla ice cream infused with rose water, saffron & pistachios (D)(N)(V)(GF)(Vg*) 7
- Pomegranate Cheesecake: Baked vanilla cheesecake topped with a pomegranate glaze & pomegranate seeds (Vg*)(GF)(V) 7
- Pistachio Cheesecake: Baked vanilla cheesecake topped with a chocolate syrup glaze & crushed pistachios (Vg*)(GF)(V)(N) 7
- Chocolate Brownie: Chocolate brownie served warm with vanilla ice cream, chocolate & caramel sauce (GF)(D)(V) (D) 7

EARLY BIRD MENU

Tuesday - Thursday: 5pm - 6.00pm
Friday - Saturday: 12.00 noon - 5.30pm
Choose any 2 dishes & a side

*Supplement: (Prawns/Cod £2 | Fillet of beef £3.00)
18 Per Person



Join us after your meal for
2 FOR 1 COCKTAILS
every Friday and Saturday
from 9pm - 11pm