

Little Berenjak menu

Noon o mازه

Barbari, clay-baked leavened flatbread

Sangak, whole wheat flatbread baked on pebbles

Zeytoon, salkini olives, lemon and garlic

Panir sabzi, bulgarian white cheese, radish and fresh herbs

Mirza ghasemi, coal cooked aubergine, garlic, tomato, cacklebean eggs

Mast o khiar, rezet yoghurt, cucumber mint, green raisins

Hummus, black chickpeas, sunflower seed 'tahini' and somagh

Black truffle olivieh, corn fed chicken mayo salad with potato, egg, salted cucumber and black truffle

Mast o musir, rezet yoghurt, goat's curd, persian shallots, cold pressed rapeseed oil

Kashk e bademjoon, coal cooked aubergine, whey, dried mint and onions

Kababs

Koobideh kabab, minced lamb shoulder (200g), onions

Jujeh kabab, boneless chicken breast marinated in saffron, lemon, yoghurt and tomato

Jujeh kabab tond, poussin marinated in chilli, garlic, somagh and red pepper paste

Barreh kabab tond, lamb rump chunks marinated in chilli, tarragon and yoghurt

Chelow kabab chenjeh, lamb fillet marinated in onions and saffron, buttery rice, shirazi salad

Sofreh

Balal, corn on the cobs, chilli, lime, chives

Sibzamini, fried potatoes, sauce kordi and rezet yoghurt

Shirazi, cucumber and tomato salad, onion, mint

House rice, saffron rice, salted butter, crispy rice

Khiarshoor, salt brined cucumber and dill

Torshi haftebijar, pickled cauliflower, carrot and cabbage

Torshi phel phel, chopped chilli, malt vinegar, mint, angelica

Khoresht

Ghormeh sabzi, lamb stew with kidney beans, dried lime, mixed herbs

Ghaimh bademjoon, aubergine stew with split yellow peas, dried lime, tomato