

Berenjak, sample all day menu

Noon o mazeh

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 and St. Ewes farm eggs

Mast o khar, rezet yoghurt, cucumber, mint and green raisins

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

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

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

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

Kabaps

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

Koobideh kabab, minced lamb shoulder, onions and black pepper

Meygo kabab jonoobi, bbq prawns, kashmiri chilli, roasted garlic

Sofreh

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

Sibzamini, fried potatoes, sauce kordi and rezet yoghurt

Shirazi, cucumber and tomato chop salad, onion and mint

House rice, saffron rice, salted butter, crispy rice

Khiarshoor, salt brined cucumbers and dill

Torshi haftebijar, pickled cauliflower, carrot and cabbage

Torshi phel phel, chopped chillis, malt vinegar, mint and angelica

Khoresh

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

Ghaimeh bademjoon, aubergine stew with split yellow peas, dried lime and tomato

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.