

Soho Farmhouse, Sample Little Berenjak Menu

Noon o Mazeh

Barbari, clay baked leavened flatbread (vegetarian)
Sangak, whole wheat flatbread baked on pebbles (vegetarian)
Zeytoon, salkini olives, lemon, garlic (plant-based)
Panir sabzi, bulgarian white cheese, radish, fresh herbs (vegetarian)
Mirza ghasemi, coal cooked eggplant, garlic, tomato, St Ewes farm eggs (vegetarian)
Mast o khiar, strained yoghurt, cucumber, mint, green raisins (vegetarian)
Hummus, black chickpeas, sunflower seed tahini, somagh (plant-based)
Black truffle olivieh, chicken mayo salad with potato, egg, salted cucumbers, black truffle
Mast o musir, strained yoghurt, goats curd, Persian shallots, olive oil (vegetarian)
Kashk e bademjoon, coal cooked eggplant, whey, dried mint, onions (vegetarian)

Kababs

Koobideh kabab, minced lamb shoulder, onions, black pepper
Jujeh kabab tond, poussin marinated in chilli, garlic, somagh, red pepper paste
Barreh kabab tond, lamb rump chunks marinated in chilli, tarragon, yoghurt
Jujeh kabab, boneless chicken breast marinated in saffron, lemon, yoghurt, tomato
Meygoo kabab jonoobi, BBQ jumbo prawns, kashmiri chilli, roasted garlic

All served on Sangak bread

Sofreh

Balal, corn on the cobs, chilli, lime, chives (vegetarian)
Sibzamini, fried potatoes, sauce kordi, strained yoghurt (vegetarian)
Shirazi, cucumber and tomato chop salad, onion, mint (plant-based)
House rice, saffron rice, salted butter, crispy rice (vegetarian)
Khiareshoor, salt brined cucumbers, dill (plant-based)
Torshi haftebijar, pickled cauliflower, carrot, cabbage (plant-based)
Torshi phel phel, chopped chillis, malt vinegar, mint, angelica (plant-based)

Khoresht

Ghormeh sabzi, lamb stew with kidney beans, dried lime, mixed herbs
Ghaimeh bademjoon, eggplant stew with split yellow peas, dried lime, tomato (vegetarian)

All served with House Rice and Torshi Haftebijar

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