# Berenjak sample menu

#### Noon o mazeh

Barbari, clay baked leavened flatbread Sangak, whole wheat flatbread baked on pebbles Zeytoon, souria olives, lemon and garlic Panir sabzi, bulgarian white cheese, radish and fresh herbs Mirza ghasemi, coal cooked aubergine, garlic, tomato and eggs Mast o khiar, strained yoghurt, cucumber, mint and green raisins Hummus, black chickpeas, sunflower seed 'tahini' and somagh Black truffle olivieh, chicken mayo salad with potato, egg, salted cucumbers and black truffle Mast o musir, strained yoghurt, goat's curd, persian shallots and cold pressed rapeseed oil Kashk e bademjoon, coal cooked aubergine, whey, dried mint and onions

### Kababs

Koobideh kabab, minced lamb shoulder, onions and black pepper 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 Tikkeh masti kabab, beef fillet, garlic, onion, yoghurt Chenjeh kabab, lamb fillet chunks marinated in onions, saffron and cracked black pepper Meygoo kabab, bbq prawns, kashmiri chilli, roasted

### Sofreh

Balal, corn on the cobs, chilli, lime and chives Sibzamini, fried potatoes, sauce kordi and strained 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

## Khoresht

Ghormeh sabzi, lamb stew with kidney beans, dried lime and mixed herbs Ghaimeh bademjoon, aubergine stew with split yellow peas, dried lime and tomato Zereshk polow ba morgh (for two), whole rotisserie chicken, saffron sauce, barberries, house rice, and shirazi salad

### Shireen

Creme caramel, saffron, milk, eggs, cardamom Date and white chocolate cookies, brown butter, dates, white chocolate Persian tea ice cream, ceylon tea syrup, cookie crumb