



LOUNGE GRILL
— PERSIA —

THE BEGINNING WITH

OLIVES	6
NACHOS [G, Vg]	7
NACHOS WITH CHEESE [G, D, V]	9
HUMMUS [Vg]	8
CHICKPEA PUREE WITH SESAME PASTE (TAHINI) AND LEMON JUICE SERVED WITH HOMEMADE BREAD	8
BABA GHANOUJ [D, V]	6
GRILLED AUBERGINE PUREE MIXED WITH SESAME PAST (TAHINI) AND LEMON JUICE SERVED WITH HOMEMADE BREAD	6
MAST-O-KHIAR [D, V]	
TZATZIKI, YOGURT, CUCUMBER, MINT	

STARTERS

HALLOUMI CHEESE [V]	9
GRILLED HALLOUMI CHEESE SERVED WITH HONEY	9
FALAFEL [Vg]	8
DEEP FRIED BEANS AND FINE HERBS CROQUETTES SERVED WITH TAHINI SAUCE	8
SPICY POTATOES [Vg]	7
POTATOES SAUTEED WITH CORIANDER, GARLIC PEPPERS AND A HINT OF CHILLI	7
KASHKE BADEMJAN [D, N, V]	9
WITH FRIED AUBERGINE, WALNUTS, FRIED ONIONS, HERBS, SPICES AND KASKE CHEESE	9
BONELESS WINGS	10
CONFIT WINGS, LEMON ZEST BURNED, LEMON CHILLI MAYO	10
CALAMARI CRISPY [G]	10
DEEP FRIED SQUID SERVED WITH TARTAR SAUCE	10
KING PRAWNS	11
KING PRAWNS IN GARLIC, CHILLI AND TERIYAKI SAUCE	11
GARLIC MUSHROOM [V]	8
MUSHROOM IN A GARLIC BUTTER AND PARSLEY	8
INSALATA TRICOLORE [V]	10
TOMATO, AVACADO, BUFFALO MOZZARELA AND BASIL DRESSING	10

SALADS

CAESAR SALAD [G, D]	16
GRILLED CHICKEN CUBES, LETTUCE, CROUTONS, SHAVED PARMESAN CHEESE WITH A CAESAR DRESSING	16
PERSIA AVOCADO [M]	18
GRILLED CHICKEN, AVOCADO WITH A HONEY MUSTARD DRESSING	18

MAINS

PENNE AVOCADO [D, V]	15
AVOCADO, FRESH CHILLI AND CREAM SAUCE	15
PENNE DIAVOLA	16
CHICKEN PIECES, TOMATO, CHILLI AND GARLIC	16
SPAGHETTI SEAFOOD [F]	18
MIXED SEAFOOD, GARLIC AND CHERRY TOMATOES SAUCE	18
SPAGHETTI FILETTO [D]	18
FILLET OF BEEF MUSHROOMS AND CREAM SAUCE	18
SPAGHETTI PERSIA [F]	18
KING PRAWNS, GARLIC, FRESH CHILLI AND TOMATO SAUCE	18
SPAGHETTI HENDRICK [D, F]	20
SCALLOPS, KING PRAWNS, CHILLI, GARLIC, SAFFRON, CREAM SAUCE	20

VEGAN

ROASTED VEGETABLES [Vg]	18
AUBERGINES, COURGETTE, PEPPERS, ONION AND TOMATO SAUCE SERVED WITH RICE	18
CHILLI CON CARNE [C, Vg]	18
RED ONION, CARROT, CELERY, BELL PEPPER, GARLIC, CHILLI, RED KIDNEY BEANS AND TOMATO SOUCE SERVED WITH RICE	18

BURGERS

GRILLED CHICKEN	14
LETTUCE, TOMATO, GHERKINS, FRESH RED ONIONS (ADD CHEESE: 2)	14
GRILLED BEEF	16
LETTUCE, TOMATO, GHERKINS, FRESH RED ONIONS (ADD CHEESE: 2)	16

FLAME GRILL/ PLATTERS

FILLET OF BEEF (70 OZ)	29
RIBYE ON THE BONE (120 OZ)	31
OR GRILL YOUR SELF ON HOT STONE	31

SIDES

PEPPER CORN-BEARNAISE-WILD MUSHROOM [D]	5
PERSIAN RICE	4
SKIN-ON FRIES (HAND CUT AND FRIED)	4
THICK CUT CHIPS	5
SIDE MIX SALAD	5
ROASTED POTATOES	5
ROASTED VEGETABLES	5
CREAMY MASH POTATO [D]	5

ALL OUR GRILL BELOW COMES WITH SALAD

KEBAB KOUBIDEH	15
TWO SKEWERS OF MINCE LAMB	15
KEBAB BARGH	18
ONE SKEWER OF TENDER LAMB	18
JOOJE KEBAB ON THE BONE [D]	16
ONE SKEWERS OF BABY CHICKEN POUSSIN MARINATED IN LEMON JUICE AND SAFFRON	16
JOOJE KEBAB OFF THE BONE / DOUBLE [D]	20, 25
ONE OR DOUBLE SKEWERS OF CHICKEN FILLET MARINATED IN LEMON JUICE AND SAFFRON	20, 25
KEBAB CHENJEH / DOUBLE	22, 27
ONE OR DOUBLE SKEWERS OF TENDER FILLET	22, 27
KEBAB SOLTANI	22
ONE SKEWER OF TENDERLAMB FILLET AND ONE SKEWER OF MINCED BABY LAMB	22
KEBAB MAKHSOOS	20
ONE SKEWER OF DICED LAMB AND ONE SKEWER OF MINCED BABY LAMB	20
KEBAB MOMTAZ [D]	19
ONE SKEWER OF MINCED LAMB AND ONE SKEWER OF JOOJEH KEBAB OFF THE BONE	19
LAMB CHOPS	25
GRILLED SKEWER OF TENDER MARINATED CHOPS	25
VEGETARIAN GRILL	16
AUBERGINE, COURGETTE, PEPPERS, MUSHROOM, TOMATO, ONION, CHILLI, PEPPER	16
GHAFGHAZI [D]	22
CHICKEN AND LAMB MIXED: ONE SKEWER MARINATED CHICKEN BREAST (OFF THE BONE) AND ONE SKEWER OF LAMB FILLET	22
GRILL TIGER PRAWN	29
GRILLED TIGER PRAWNS COOKED TO PERFECTION OVER HOT COAL SERVED WITH MIXED SALAD	29

CHICKEN DISHES

CHICKEN FIORENTINA [D]	22
BREAST OF CHICKEN COOKED WITH BLUE CHEESE, SPINACH AND CREAM SAUCE	22
CHICKEN CREMA [D]	20
FRESH BREAST OF CHICKEN WITH CREAM AND MUSHROOM SAUCE	20

FAJITAS

FAJITAS CHICKEN	23
SIZZLING FAJITAS WITH MIXED PEPPERS, RED ONIONS, SPRING ONIONS, MIXED HERBS AND SPICES. SERVED WITH SOUR CREAM, GUACAMOLE, SALSA AND FRESH HOMEMADE BREAD	23
FAJITAS BEEF	25
SIZZLING FAJITAS WITH MIXED PEPPERS, RED ONIONS, SPRING ONIONS, MIXED HERBS AND SPICES. SERVED WITH SOUR CREAM, GUACAMOLE, SALSA AND FRESH HOMEMADE BREAD	25

MEAT

LAMB SHANK [G]	23
SERVED WITH GRAVY SAUCE	23
BEEF STROGANOFF [D, M, G]	28
BEEF FILLET STRIPS, GHERKINS, FRENCH MUSTARD AND CREAM, DEMI GLACE	28

SEAFOOD

MIX SEAFOOD [F]	32
KING PRAWNS MUSSELS, SQUID, SCALLOPS AND FILLETED SEA BASS SERVED WITH HOMEMADE BREAD	32
SEA BASS	25
GRILLED WHOLE SEA BASS IN OLIVE OIL WITH A DASH OF SALT AND PEPPER, SERVED WITH A FRESH VEGETABLES	25
SALMON [D, G]	28
BAKED SALMON ON WILTED SPINACH, CHERRY TOMATO, SAFFRON SAUCE	28

MIXED GRILL

FOR 1	27
ONE SKEWER OF MARINATED CHICKEN BREAST OFF THE BONE, ONE SKEWER OF MINCED LAMB AND ONE SKEWER OF TENDER LAMB FILLET	27
FOR 2	50
ONE SKEWER OF DICED TENDER LAMB FILLET, ONE SKEWER OF CHICKEN FILLET, ONE SKEWER OF CHICKEN POUSSIN, SKEWER OF MINCED LAMB	50
FOR 4	100
GRILLED SKEWER OF ORGANIC TENDER MARINATED LAMB CHOPS, ONE SKEWER OF DICED TENDER LAMB FILLET, ONE SKEWER OF CHICKEN FILLET, FOUR SKEWERS OF MINCED LAMB, ONE SKEWER OF CHICKEN POUSSIN	100
RISOTO	
SEAFOOD [F]	19
SELECTION OF FRESH SEAFOOD, GARLIC, SAFFRON SAUCE	19
CHICKEN AND MUSHROOM [D]	
CHICKEN, MUSHROOMS AND FRESH HERBS	16

For food allergies please speak to a member of staff about your requirements.

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

C - Contains Celery, D - Contains Dairy, F - Contains Shellfish, G - Contains Gluten, N - Contains Nuts, M - Contains Mustard, Vg - Vegan, V - Vegetarian

Please note fish may contain bones.

A discretionary service of 12.5% will be added to your bill. All prices are in GBP and include 20% VAT.