



Persian modern café & Art Gallery

Beer/Wines

- Hiver beer
- White Wine;
 - o Rocca Trebbiano 2015, Italy
 - o Azumbre Verdejo 2015, Spain
 - o Sauvignon Blanc 2016, N.Z
- Red Wine;
 - o War Horse Shiraz 2013, S.A
 - o Cotes du Rhone 2014, France
 - o Tarabilla 2015, Spain
- Asolo Dry Prosecco 2015, Italy

Vegetarian

- Fried smoked aubergine , dry mint, onion, garlic , walnut and milk curd served with sourdough bread (Shared bowl)
- Wild garlic and yogurt dip (Shared bowl)
- Fried smoked aubergine , tomato, Free range egg, garlic served with Brioche nun (Shared bowl)
- Mixed herb , walnut, barberry frittata (1 Bite per person)
- Fried feta cheese and fresh dill and free range eggs wrap (1 Bite per person)

Vegan

- Persian hummus , pomegranate seed and chickpeas topping (Shared bowl)
- Chopped aroma herbs, shallot , spinach and pomegranate seed salad (Shared bowl)

Meat

- Grape leave wrap dolmah with mincemeat and mixed bean filling (1 Bite per person)
- Tahchin; savoury saffron rice cake , mincemeat , split yellow bean and red sauce filling , topped with pistachio cut (1 Bite per person)
- Lemon and saffron marinated Fried chicken fillet and pomegranate molasses sauce (2 Bite per person)

Desserts

- Spicy carrot cake , Sourcherry jam (1 Bite per person)
- Apricot and pistachio cake and lemon drizzle (1 Bite per person)

Price are exclude VAT

Please let us know if you are allergic, we cannot guarantee the absence of allergens in our dishes, Due to being produced in a kitchen that contains allergens but we do our best to accommodate your need.