SUMAC & SAFFRON

TURKISH & PERSIAN CUISINE

SAFFRON SUNDAY SET MENU

Gather & Grill

Every Sunday from 12pm

A relaxed Sunday menu designed for sharing with the people you love the most.

SHARING PLATTERS

CHICKEN AND RIBS PLATTER

Chicken shish, adana kofte, lamb ribs, chicken wings, chicken beyti and chicken doner.

Serves 2 £49.00 | Serves 4 £95.00

SUMAC INSPIED PLATTER

Lamb shish, chicken shish, adana kofte, lamb chops, lamb ribs, chicken wings, chicken beyti and mixed doner.

Serves 2 £65.00 | Serves 4 £119.00

PERSIAN PLATTER

Two skewers of minced lamb kebab and one skewer of lamb fillet and chicken fillet cubes marinated in saffron and lemon juice.

Serves 2 £49.90

Add an extra serving for £24

ADD COLD MEZE FOR 2 FOR £9.50
Your choice of 2 meze dishes.

ADD COLD MEZE FOR 4 FOR £17.90
A mix of the 4 meze choices.

1 COLD MEZE + 1 MAIN FOR £19.50

ALL GRILLS SERVED WITH RICE AND SALAD

COLD MEZE

Mixed Olives	£5
Hummus	£6.90
Tzatziki	£6.90
Shirazi Salad	£6.90

ADD ON THE SIDES

Rice (pilav)	£4.90
Bulgur wheat	£4.90
Chips	£4.90
Yoghurt	£4.50
Sautéed Potato	£5.00
Mashed Potato	£5.50

GRILLS

TURKISH SUMAC GRILLS

Chicken

Chicken Wings (5pcs)
Marinated chicken wings grilled over charcoal for a juicy and smoky flavour.

Chicken Shish (4 pcs)
Tender cubes of chicken breast marinated in olive oil, garlic and spices, grilled over open charcoal flames.

Chicken Beyti (3pcs)
Minced chicken breast seasoned with herbs, grilled and wrapped in lavash bread.

Lamb

Adana Kebab (1 skewer)
Spicy Turkish minced lamb skewered and chargrilled.

Izgara Kofte (3 pcs)
Grilled Turkish lamb meatballs seasoned with herbs and spices. Lightly crispy outside with a juicy and flavourful inside.

Lamb Ribs (4 pcs)
Marinated lamb ribs, slow-grilled over coals until tender and crispy at the edges.

PERSIAN SAFFRON GRILLS

Joojeh (4pcs)
Saffron-marinated chicken breast grilled over charcoal.

Koobideh
One skewer of traditional Persian minced lamb skewer grilled over charcoal.

Chenjeh +£4 Supplement
A skewer of diced lamb fillet marinated in saffron and lemon juice.

WORLD FAMOUS STEWS

SERVED WITH SAFFRON POLO

Bamiye
Tomato-based stew cooked with okra.

Ghormeh Sabzi
Traditional stew with mixed herbs, kidney beans, and dried lime.

Gheyme Bademjan
Lentils, fried aubergine and dried lime cooked in saffron and tomato sauce.

All available to add meat

RICE SUPREMACY

Loobiya Polo
Slow-cooked chopped lamb neck or shank served with saffron rice mixed with green beans and tomato sauce.

Tahchin Morgh
A luxurious Persian rice cake (casserole) featuring layers of fragrant basmati rice, yoghurt, eggs, and saffron, packed with tender chicken.

Baghaly Polo Ba Gosht
Slow-cooked lamb shank served with saffron rice mixed with fresh dill and green broad beans.

UNLIMITED SOFT DRINKS

+£5 PER PERSON

Must be ordered by all guests sharing the table.

VEGETARIAN OPTIONS

Falafel
Deep-fried balls of chickpeas and broad beans with herbs. Served with hummus.

Vegetable Kebab
Grilled mix of vegetables served with rice or bulgur.

Vegetarian Moussaka
Layers of aubergine, courgettes, and potatoes with bechamel sauce and cheese.

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Premier League

UEFA CHAMPIONS LEAGUE