

SUMAC & SAFFRON
TURKISH & PERSIAN CUISINE
FLAVOURS OF PERSIA
Beyond Anatolia

STARTERS



Masto Khiyar [V][M]
6.90

Creamy Persian yoghurt blended with finely chopped cucumber, dried mint and herbs. Refreshing, light and the perfect accompaniment to charcoal-grilled dishes.



Mast Moosir [V][M]
7.90

A Persian yoghurt dip blended with finely chopped shallots (moosir), creating a rich, creamy and slightly garlicky flavour unique to Persian cuisine.



Oliviye [E]
£8.90

A beloved Persian classic made with shredded chicken breast, potato, free-range eggs, gherkins and peas, gently combined with mayonnaise and lemon juice.

Mirza Ghasemi[V][E]
8.90

Chargrilled aubergines, garlic, onion, eggs and tomato, slowly cooked together to create one of Northern Iran's most celebrated dishes.



Kashk Bademjan[V][M][N-WALNUT]
8.90

Slow-cooked aubergines with herbs, onion and garlic, topped with Persian whey (kashk). Rich, comforting and full of authentic Persian flavour.

WORLD FAMOUS VEGAN STEWS

Authentic Persian recipes, slow-cooked for rich layers of flavour and aroma. Served with fragrant saffron polo rice. Enjoy as a naturally vegan dish or add tender slow-cooked lamb upon request.

Bamiye
19.90

A rich and fragrant saffron-infused stew with tender okra and tomatoes, slow-cooked to develop deep flavour. A beloved ingredient throughout Persia and the Middle East, okra is celebrated for its delicate texture and unique taste.



Ghormeh Sabzi
19.90 MOST LOVED

Persia's most iconic herb stew. Slow-cooked parsley, coriander, chives, kidney beans and dried lime create a deeply aromatic flavour that people either fall in love with instantly or remember forever.

Gheyme Bademjan
19.90

Split peas and fried aubergine gently simmered in a saffron tomato sauce and finished with golden shredded fries. Comforting, beautifully balanced and one of Persia's most loved home-cooked dishes.

THREE LEGENDS OF PERSIA 19.90

Can't decide? Try our Persian Stew Tasting Trio and sample all three. Found a favourite? Top it up to a full portion.

PERSIAN RICE DISHES

Loobiya Polo [G-WHEAT]
19.90

Often described as Persia's answer to biryani. Fragrant saffron rice layered with slow-cooked lamb, green beans, tomatoes and warming spices.



Tahchin Morgh [E][M]
19.90 MOST LOVED

Persia's famous golden rice cake. Layers of saffron-infused basmati rice, yoghurt, eggs and chicken create a crisp golden crust with a delicate aroma of saffron and rosewater.



Zereshk Polo Ba Morgh
21.90 [G-WHEAT][N-ALMOND]

Saffron rice topped with tender chicken and vibrant barberries. The sweet and tangy berries create a unique contrast that has made this one of Persia's most celebrated dishes.



Baghali Polo Ba Gosht
22.90 [G-WHEAT]

Fragrant saffron rice mixed with broad beans and fresh dill, served with slow-cooked lamb shank that falls effortlessly from the bone.



Tahchin- Khoresht
23.90 [G-WHEAT]

Golden layers of saffron tahchin paired with your choice of traditional Persian stew. A perfect marriage of crisp rice, rich aromas and slow-cooked comfort.



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GRILLS

All served with seasoned salad, grilled tomato and pepper with a choice of saffron rice, chips or naan bread.

PERSIAN LAMB GRILLS

Koobideh
19.90 MOST LOVED

Two skewers of juicy Persian minced lamb, delicately seasoned and slowly grilled over charcoal. Soft, succulent and finished with a rich smoky aroma. **The Persian rival to Turkey's famous Adana kebab.**



Barg
24.90

Premium lamb loin, carefully tenderised and marinated before being grilled over charcoal. Exceptionally tender, juicy and delicate, allowing the quality of the lamb to shine through.



Shishlik
28.90

Four succulent lamb chops marinated in saffron, lemon juice and spices, then grilled over charcoal. Tender, flavourful and beautifully caramelised with a rich smoky finish.



Chenjeh
25.90

Prepared from premium lamb fillet, widely regarded as the most tender cut of lamb. Generously diced, saffron-marinated and grilled over charcoal for exceptional tenderness and flavour. **The Persian rival to Turkey's famous Lamb Shish.**



PERSIAN CHICKEN GRILLS

Joojeh
21.90

Prepared using premium chicken inner fillet, prized for its tenderness and exceptional juiciness. Marinated in saffron, lemon juice and spices, then grilled over charcoal. **The Persian rival to Turkey's famous Chicken Shish.**



Joojeh Ba Osttokhan (on the bone)
22.90

A whole baby poussin marinated in saffron, lemon juice and aromatic spices. Grilled over charcoal for richer flavour and wonderfully tender meat around the bone.



PERSIAN PLATTERS

Mixed Grill for Two
54.00

A generous sharing platter featuring juicy Koobideh, tender Chenjeh, saffron-marinated Joojeh and fragrant saffron rice. Perfect for exploring the diversity of Persian charcoal-grilled cuisine.



Mixed Grill for 4
99.00



PERSIAN MIXED GRILLS

Ghaghazi MOST LOVED
24.90

A colourful combination of saffron-marinated chicken inner fillet and tender lamb fillet, grilled alongside peppers, onions and vegetables over charcoal.



Momtaaz MOST LOVED
25.90

A luxurious pairing of juicy saffron-marinated chicken inner fillet and succulent Persian koobideh. A perfect balance of delicate chicken and richly flavoured lamb.



Soltani
30.90

The king of Persian kebabs. Premium lamb fillet served alongside a skewer of juicy Persian koobideh, combining Persia's two most celebrated grills.



Makhsoos
31.90

Our signature mixed grill featuring Barg and juicy koobideh. The ultimate Persian charcoal-grilled experience.



DRINKS

Doogh (Ayran)

A traditional Persian yoghurt drink with dried mint and a touch of salt. Refreshing, cooling and the perfect accompaniment to charcoal-grilled dishes.

Glass 3.95
Jug 9.50



DESSERT

Sholeh Zard [N-ALMOND][N-PISTACHIO]

A fragrant saffron rice pudding infused with rosewater, cardamom, almonds and pistachios. Delicately sweet and beautifully aromatic

Saffron Ice Cream (Bastani Sonnati) [N-PISTACHIO]

Persia's famous traditional ice cream infused with saffron, rosewater and pistachios. Creamy, floral and uniquely refreshing.

Faloodeh MOST LOVED

A refreshing Persian frozen dessert made with delicate vermicelli noodles, rosewater syrup and crushed ice. Light, fragrant and wonderfully refreshing.

8.90

8.90

12.90

