

PERSIAN GRILLS

All persian grills and sharing platters are served with a choice of:-

- Rice and grilled tomato
- Rice and salad
- Bread and salad

Have your grill with our special rice of the day or roasted vegetables for an additional - 4

Chelow Kebab-E Koobideh - 16 
Two skewers of grilled minced lamb

Jujeh Kebab - 17 
Pieces of chicken fillets marinated in lemon and safron

Jujeh Ostekhan - 19 
Poussin on the bone marinated in lemon and safron

Jujeh Makhsoos - 22 
One skewer of minced lamb and one skewer of chicken fillet

Grilled Vegetable Kebab - 14 
Marinated in mild chilli and served with Barberry rice add grilled halloumi - 4

Charmoula Chicken - 19 
Chicken and capsicum peppers in a chilli and herb marinade




Chengeh Kebab - 23 
Grilled lamb loin medallions and peppers marinated in spices

Chelow Kebab-e Barg - 23 
skewer of grilled tenderloin lamb

Chelow Kebab Makhsoos - 27 
One skewer of tenderloin of lamb and one skewer of minced grilled lamb

Lamb Chops & Zereshk Rice - 27 
Five succulent lamb chops, served with barberry rice

Wild Seabass - 27 
Pan fried or grilled wild seabass served with special rice of the day

 Suitable for vegetarians  Suitable for vegans  Gluten Free

FOOD ALLERGIES AND INTOLERANCES:

If you have a food allergy or intolerance please speak to one of our team before you order your food and drinks. Our menu descriptions do not include all ingredients.

Whilst we take as much care as possible to avoid cross contamination with allergens, please be advised that our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our fish and poultry dishes may contain bones.

A discretionary service charge of 12.5% will be added to your bill. All tips are retained by our grateful team. All items are subject to availability. All prices include V.A.T. where applicable



GALLERIA

PERSIAN CUISINE & CATERING

HOT STARTERS


We recommend Lavash bread with starters - 2
Traditional, soft thin flatbread

Soup of the day - 6
Freshly made soup (see our specials board)

Vegetarian Samosa - 7 
Crispy fried pastry parcels filled with vegetables, spiced potatoes, onions and peas served with a sweet chilli dip

Falafel - 7 
Crispy fried croquettes made from a flavorful blend of beans and herbs, served with a houmous dip

Fried Halloumi & Asparagus - 9 
served on a bed of pesto

Houmous lamb fillet - 12 
Lamb fillet served on a bed of houmous

Mini Lamb Kotlet - 8
2 mini Persian lamb patties

COLD STARTERS

Baba Ganoush - 9 
Smoky roasted eggplant blended with tahini, garlic and a hint of lemon

Houmous and Pitta - 8 
Creamy chickpea dip with tahini, garlic and lemon, served with warm pita bread

Pomegranate Tabbouleh - 8 
Fresh parsley, mint, bulgur and vegetables tossed in a zesty lemon dressing, topped with sweet pomegranate seeds

Shirazi Salad - 7 
Finley chopped cucumber, onion & tomato

Mast Khair - 7 
Minted yoghurt with shredded cucumber

SPECIALS

Bamieh (okra) Stew - 18 
(vegan option available)
Tender okra, tomatoes and aromatic spices, slow-cooked to perfection, served with fluffy basmati rice choice of vegetables, lamb or chicken.

Ghalieh Mahi - 20 
(vegan option available)
A flavourful southern stew made with tender white fish, fresh herbs, tamarind and aromatic spices, served with steamed rice

'Ash' of the day - 7
A traditional thick Persian soup


Kashke Bademjan - 9 
A traditional roasted aubergine, yogurt whey (kashk) crispy onions, garlic and a touch of mint

Mirza Ghasemi - 9 
A charred aubergine, tomatoes, garlic and eggs, combined into a rich and flavourful dish

Kuku Sabzi - 8 
A fragrant Persian herb frittata packed with fresh greens and walnuts

Tah-dig & Khoresht - 8 
A traditional favourite, fluffy rice flipped upside down to reveal a crispy golden rice crust which is called Tahdig

Sabzi Panir - 8 
Traditional plate of fresh herbs
Fresh Mint, spring onion, radish, tarragon, feta cheese and walnuts

Mast Mousir - 7 
Rich and creamy yogurt infused with aromatic Persian shallots

Salad Olivieh - 8 
Persian-style potato salad with chicken, eggs and pickles in a creamy mayo dressing

Zeytoon Parvardeh - 7 
Marinated olives with a blend of pomegranate molasses, garlic and herbs

Fesenjan Khoresht - 22 
(vegan option available)
A rich and tangy stew made ground walnuts and pomegranate molasses, served with fragrant rice. Choice of Chicken, Meatballs or Vegetables

Zereshk Polo ba Morgh - 19 
Steamed rice with a layer of sweetened barberries served with a saffron roasted butter chicken.

LIGHT MEALS

Grilled Asparagus Caesar - 12 
Asparagus spears topped with crisp lettuce, Parmesan, Egg shavings, crunchy croutons and a creamy Caesar dressing
Add fish or chicken to your salad
Pan fried white fish - 6 **Grilled chicken - 6**

Falafel and Pitta Platter - 11 
Homemade falafel and houmous served with diced salad and bread

Lamb Chops - 16 
Three succulent lamb chops served on a bed of tabbouleh and roasted vegetables with minted yoghurt

Persian Platter - 15
Persians most popular open platter of olivieh, Kuku sabzi and pan fried cotlet. served with bread & diced salad

SHARING PLATTERS

Mezze Sharing Platter (Serves 2) - 19
A selection of mezze size Baba Ganoush, Fried Halloumi, Houmous, Olives, Mast Mousir, Tabbouleh and bread

Persian Mixed Starters (Serves 4) - 38
A selection of Kashke Bademjan, Mirza Ghasemi, Sabzi Panir, Mast Khair and Mast Mousir, served with x2 lavash bread

Persian Platter (Serves 2) - 23
Persians most popular open platter of olivieh, Kuku sabzi and pan fried cotlet served with bread & diced salad.

Persian Mixed Grill Skewer Platter (Serves 2) - 45
x2 Koobideh, x1 Jujeh Kebab, x1 Barg served with rice & diced salad

Persian Mixed Grill Platter (Serves 4) - 85
x3 Koobideh, x1 Ostekhan, x1 Charmoula x4 Lamb Chops, x1 Chengeh served with rice & diced salad

SIDES & SAUCES

Red onion	1	Feta Salad 	10
Egg yolk (to add to rice)	1	Tomato, feta and herb salad	
Grilled tomato	2	Tahdig (Plain) 	4
Grilled onion	2		
Grilled chillies	6	Fesenjon sauce 	7
Bowl of fries	5	A rich and tangy sauce made with, ground walnuts and pomegranate molasses	
Olives 	5		
Saffron rice 	4	Ghalieh sauce 	7
Mixed salad 	8	Flavourful sauce made with fresh herbs, tamarind and aromatic spices	
		Torshi	6
		Pickled vegetables	

DESSERTS

Ice cream scoop - 3

Pick from our selection of ice creams:
Vanilla, Pistachio, Chocolate, Strawberry

Nutella & Lotus Brownie - 9

Cheesecake brownie served with vanilla ice cream,
warm Nutella & Lotus Biscoff

Warm Chocolate Fondant - 8

Warm chocolate fondant served with
vanilla ice cream & warm salted caramel sauce

Baked Cheesecake - 8

Homemade baked cheesecake

Fruit Salad - 7

Selection of fresh seasonal fruit

Kunafa - 7

Warm crispy sweet noodles,
creamy cheese, pistachios & saffron

PERSIAN SPECIALITIES

Paloodeh - 6

Persian frozen dessert made with vermicelli noodles, lime & rose
water syrup, topped with Morello cherry and pistachio

Bastani - 6

Persian creamy saffron and pistachio ice cream
with hint of rose water

- try the best of both worlds, mix half Paloodeh and half Bastani

Bastani Nooni - 6

Persian creamy saffron and pistachio ice cream with hint of rose
water and pistachios sandwiched between crispy vanilla wafers
and topped with a pistachio rose water crumble.

Rollet - 5

Light moist sponge 'Swiss roll' filled with vanilla cream

Zoolbia Bamieh - Small 4 - Large 6

Deep fried saffron dough soaked in floral syrup
Ceylon cardamom tea served with fresh mint

Pistachio Rose Cake - 8

Light pistachio sponge, layered with
rose cream & pistachio ganache

DRINKS

Still or Sparkling Water

330ml bottle 3
1 Litre Bottle 5

Coca Cola / Diet Coca Cola / Sprite

3

Freshly squeezed or pressed fruit juice

6

Orange, apple, carrot, seasonal selection also available

Freshly pressed Pomegranate juice

7

Persian drinks

4

Doogh - salted yoghurt and mint drink

Sharbat-E Ablimu refreshing mint and lime drink

Sharbat-E Sekanjebin cool mint with a hint of vinegar drink

Sharbat-E Albalo morello cherry drink

Make it a jug for 9

Tea - 3

Breakfast / Peppermint / Camomile
Green Tea / Earl Gray / Fresh Mint

Persian Tea Pot - Small - 4 Large - 6

Coffee - 4

Espresso / Cappuccino / Café Latte
Café Mocha / Flat White / Americano

Affogato - 6

Espresso with a Scoop of Vanilla Icecream

Hot Chocolate - 5

Choice of milk: Semi Skimmed Dairy / Almond / Oat

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*DELIVERY ORDERS SUBJECT TO DELIVERY CHARGE

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