

naroon

Contemporary Persian cuisine weaves together the myriad of delicate spices and rich flavours that were gathered through nearly two and a half millennia of Persia's remarkable history.

At Naroon, we root our cooking in this esteemed past and put our own modern twist on it.

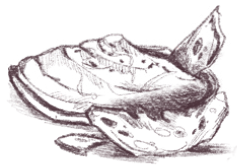
✧ APPETISERS ✧

Sangak Bread £3.50

Traditional Persian flat-bread with sesame (PB)

Taftoon Bread £3.50

Freshly baked in our tandoor oven (PB)



Zeytun Parvardeh £8.00

Olives marinated in pomegranate molasses and walnuts (PB)

Torshi £7.50

Persian pickled vegetables (PB)



✧ STARTERS ✧

Paneer Sabzi £9.00

Fresh seasonal herbs, feta cheese, radish and walnuts (V)

Mast-o-Khiar £8.00

Homemade yoghurt, with finely grated cucumber and dried mint (V)

House Hummus £8.00

Chickpeas, tahini, lemon juice, garlic and olive oil (PB)

Mast-o-Mousir £8.00

Homemade yoghurt with finely diced Persian shallots (V)

Shirazi Salad £7.50

Cucumber, tomato and red onion with a lemon and parsley dressing (PB)

Soup of the Day £9.00

Served with a side of sourdough bread

Bal £9.50

Succulent chicken wings in a herb marinade

Kashk-e Bademjoon £9.00

Pan-fried aubergine, walnuts, mixed herbs, garlic, and whey sauce (V)

Mirza Ghasemi £9.00

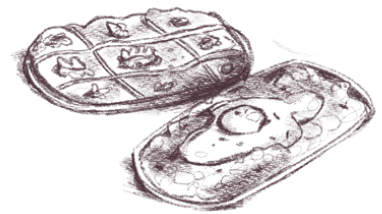
Smoked aubergine, tomatoes and garlic, topped with a fried egg (V)

Oliviyeh £9.50

Creamy potato salad with finely diced chicken, eggs, pickles, carrots, peas and mayo

Mazeh Sini £33.00

A selection of starters, including Mast-o-Khiar, Oliviyeh, Mirza Ghasemi and Kashk-e Bademjoon



✧ SHARING PLATES ✧

Roasted Aubergine £10.50

Served with a slow-cooked tomato sauce and yoghurt (V) | Optional without yoghurt (PB)

Kuku Sabzi £11.00

Persian herb frittata topped with barberries and a side of yoghurt (V)

Tahchin £11.50

Baked saffron rice cake with aubergine, yoghurt, egg, topped with barberries (V)

Please inform a member of our team regarding any allergies or dietary requirements

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✧ GRILL ✧

All Grills are served with saffron rice, grilled pepper and tomato

Koobideh £15.00 | 19.00

Minced lamb shoulder and onion kabab

Jujeh £20.00

Saffron marinated chicken breast

Jujeh Torsh £22.00

Boneless chicken thigh marinated with roasted walnuts, pomegranate molasses, and Northern Iranian herbs

Barg £25.00

Thinly sliced lamb tenderloin strips in our special marination

Shishlik £29.00

Tender grilled lamb chops

Vaziri £25.00

One skewer of Jujeh and one skewer of Koobideh

Soltani £30.00

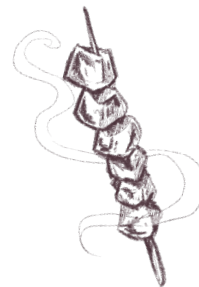
One skewer of Barg and one skewer of koobideh

Chenjeh £27.00

Delicate lamb tenderloin cubes, marinat-

Bakhtiari £24.00

A medley of marinated lamb fillet cubes, saffron chicken pieces, peppers, and onions



Mixed Grill for Two £52.00

Selection of Shishlik, Jujeh and Koobideh kababs, served with saffron rice, grilled peppers and tomatoes



Mixed Grill for Four £90.00

Selection of Chenjeh, Shishlik, Jujeh, Koobideh and Bal, served with saffron rice, grilled peppers and tomatoes

✧ DEEG ✧

Slow-cooked stews and speciality rice dishes, cooked in our traditional 'Deegs'

Lamb Shank £25.00

Slow-cooked tender lamb shank, served with a speciality dill and broad beans rice



Fesenjoon £24.00

Sweet and sour stew of walnuts and pomegranate molasses with succulent chicken pieces, served with saffron rice

Ghorm Sabzi £22.00

Mixed herb stew with diced lamb, kidney beans and dried lime, served with saffron rice

Naroon Meatballs £18.00

A modern twist on meatballs, slow-cooked in aromatic herb sauce, served with barberry rice

Gheyme Bademjoon £20.00

Aubergine and tomato stew, split yellow peas, lamb cubes, served with saffron rice.
(PB) Vegan option available



Bamieh £21.00

Okra stew with lamb cubes in a tomato sauce, served with saffron rice (PB) Vegan option available

✧ DARYA ✧

Fresh fish marinated and served with herb rice

Mahi Special £25.00

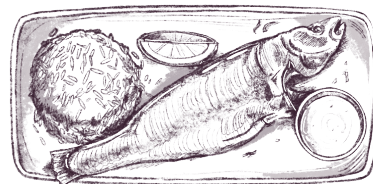
Catch of the day, a choice of whole sea bass or sea bream, marinated with saffron and lemon

Sabzi Polo Mahi £24.00

Salmon marinated with saffron and lemon, served with herbed rice

Maygoo £24.00

King prawns cooked in an orange and garlic sauce, served with herbed rice



برنج اضافی رایگان است

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✕ RED WINES ✕

glass 125ml | carafe 375ml

Cabernet Sauvignon - Les Mougeottes £7.00 | £18.00 | £34.00
Pays d'Oc, France

Blackcurrant, coffee, vanilla; smooth, spicy, and richly ripe.

Pinot Noir - Pasa-risa £7.50 | £20.00 | £38.00
Patagonia, Argentina

Cherry, strawberry, spice; fresh, floral, with a chocolate finish.

Shiraz - Rocksand £8.50 | £24.00 | £42.00
Setúbal, Portugal

Rich black fruits, spice, vanilla; bold, sunny, and full-bodied.

Grenache - Les Traverses Minervois £9.75 | £27.50 | £50.00
Languedoc, France

A Grenache blend with dark cherry and spice; juicy, fresh, and elegantly rustic.

Chianti - Castello Romitorio £10.50 | £30.00 | £54.00
Tuscany, Italy

A Sangiovese with red fruit and earth; fresh, pure, and full of charm.

Malbec - Le Combal Cahors £11.50 | £32.00 | £56.00
Cahors, France

Plum, fig, blackcurrant; smooth, earthy, with fine tannins.

Rioja - Bodegas Urbina £12.00 | £34.00 | £58.00
Rioja, Spain

Damson, fig, vanilla; rich, mellow, with elegant structure.

Cyrhus 559 - Masrour Makaremi £60.00
Bordeaux/Iran

Shiraz with saffron, olives; ancient amphorae, Persian soul, modern finesse.

Saperavi - Zurab Topuridze £65.00
Guria, Georgia

Blackberry, mint, barberry; wild berries, qvevri-aged, soulful and earthy.

Oenofilos - Parparoussis £68.00
Peloponnese, Greece

Dark fruit, fig, mint; rich, spiced, with a herbal finish.

Meysari - Makhmari £72.00
Shamakhi, Azerbaijan

Blackberry, currant, pepper; bold, balanced, with bay leaf lift.

Rasheh, Diako - Drood £80.00
Shiraz, Iran

Blackberries, currant, thyme; high-altitude depth, wild and spicy.

Sept - Cuvée du Soleil £90.00
Batroun, Lebanon

Tempranillo-Cabernet blend; sun-kissed, silky, with gentle spice.

Barbaresco - Rio Sordo £105.00
Barbaresco, Italy

Nebbiolo with cherry, dried flowers, spice; elegant, warm, with a velvet finish.

Pomerol, Château Clinet £275.00
Bordeaux, France

Blueberry, redcurrant, graphite; silky, rich, and perfectly poised.

✕ ROSÉ ✕

Bal Da Madre - Miss Vitis £8.50 | £45.00
Beira Interior, Portugal

Strawberry, melon, jasmine; fresh, floral, with a lively finish.

Rosé Grand Cuvée - Château des Sarrins £60.00
Provence, France

Peach, blossom, almond; elegant, complex, with a silky, savoury finish.

✕ WHITE WINES ✕

glass 125ml | carafe 375ml

Fiano - Ciaca Bianca £7.00 | £18.00 | £34.00
Sicily, Italy

Fresh, herbal, citrusy; notes of jasmine, basil, and grapefruit.

Chardonnay - Salentein £7.50 | £20.00 | £38.00
Mendoza, Argentina

Tropical, creamy, oaked; pineapple, mango, vanilla, and bright acidity.

Gavi di Gavi - San Silvestro £8.50 | £24.00 | £42.00
Piedmont, Italy

Tropical, creamy, oaked; pineapple, mango, vanilla, and bright acidity.

Sauvignon Blanc - Caythorpe £9.00 | £25.00 | £46.00
Marlborough, New Zealand

Zesty, herbal, floral; gooseberry, citrus, and a creamy finish.

Riesling - Red Stone £9.25 | £26.00 | £48.00
Rheinhessen, Germany

Citrus, honey, smoky notes; sweet, herbal, and delicately fresh.

Albariño - Coral do Mar £10.00 | £28.00 | £52.00
Galicia, Spain

Bright, fruity, refreshing; stone fruits, citrus, and lively acidity.

Pinot Gris - Te Whare Ra £11.50 | £32.00 | £54.00
Marlborough, New Zealand

Pear, apple, honeysuckle; dry, textured, with floral minerality.

Kisi - Askaneli Brothers £56.00
Kakheti, Georgia

Apple, pear, apricot; floral, crisp, and softly velvety finish.

Mantinia - Tselepos £58.00
Peloponnese, Greece

Lemon, citrus, rose; fresh, floral, and vibrantly crisp finish.

Trebbiano - Trebium £60.00
Umbria, Italy

Rich, floral, citrusy; almond, spice, and lasting freshness.

Meysari - Bulluri £62.00
Shamakhi, Azerbaijan

Pear and lemon aromas; fresh, balanced, and lightly floral.

Lorkosh, Ariobarzanes - Drood £74.00
Shiraz, Iran

Lemon, quince, mango; zippy acidity, mineral, and lightly oaked

Sancerre - Château de Sancerre £78.00
Loire, France

Citrus and white blossom; elegant, mineral, and beautifully long.

Viognier - Andrew Murray £80.00
Vineyards California, USA

Floral, citrus, honeyed; rich texture with a fresh, bright finish.

Chablis Grand Cru - Domaine £250.00
Malandes Chablis, France

Pear, almond, honeycomb; elegant, layered, with bright acidity.

✕ SPARKLING ✕

Monopolio Prosecco - Cantina di Gambellara £8.00 | £40.00
Veneto, Italy

Apple, lemon, blossom; bright, aromatic, with fine, lasting bubbles.

Première Cuvée Extra-Brut - Bruno Paillard £125.00
Champagne, France

Lime, cherry, toast; fine bubbles, pure elegance, timeless finesse.

✧ COCKTAILS ✧

Pomegranate Gimlet £9.50

Gin, pomegranate, lime

Saffron G&T £10.50

Saffron gin, orange, tonic

Rose Martini £9.25

Vodka, rose water, lemon

Naroon Mojito £10.25

White rum, mint, lime, homemade mint cordial, soda

Bloody Maryam £9.50

Raisin vodka, tomato, sumac, mixed spices

Silk Road Negroni £11.00

Gin, Vermouth saffron roux, Campari



✧ BEER & CIDER ✧

Shiraz Lager £5.00

Cobra £4.75 | £6.00

Brewdog Punk IPA £5.00

Peroni 0% £4.00

Sassy Cider £5.50

✧ SOFT DRINKS ✧

Coke £3.25

Diet Coke £3.00

Coke Zero £3.00

Fanta £3.00

Sprite £3.00

Still Water £2.50 | £4.00

Sparkling Water £2.50 | £4.00

Rose Lemonade £3.75

Fresh Juice £3.50

Doogh £3.50 | £10.00

✧ SHARBATS ✧

Iranian cordials; prepared from seeds, fruits or flower petals, and sweetened with natural syrup

Khlar Sekanjabin £4.75

Grated cucumber, mint cordial, and fresh mint

Tokhme Sharbati £4.50

Basil seeds, lemon juice and rose water

Sharbat-e Albaloo £4.00

Sour cherry cordial

Khakshir £4.25

Flixweed seeds and rose water



DRINKS MENU

