## **SEAFOOD**

51 **SEA BASS (GF)**Pan grilled fillet of sea bass, marinated with sea salt, peppers, olive oil, lime and hint of garlic served with salad.

# SIDE ORDERS

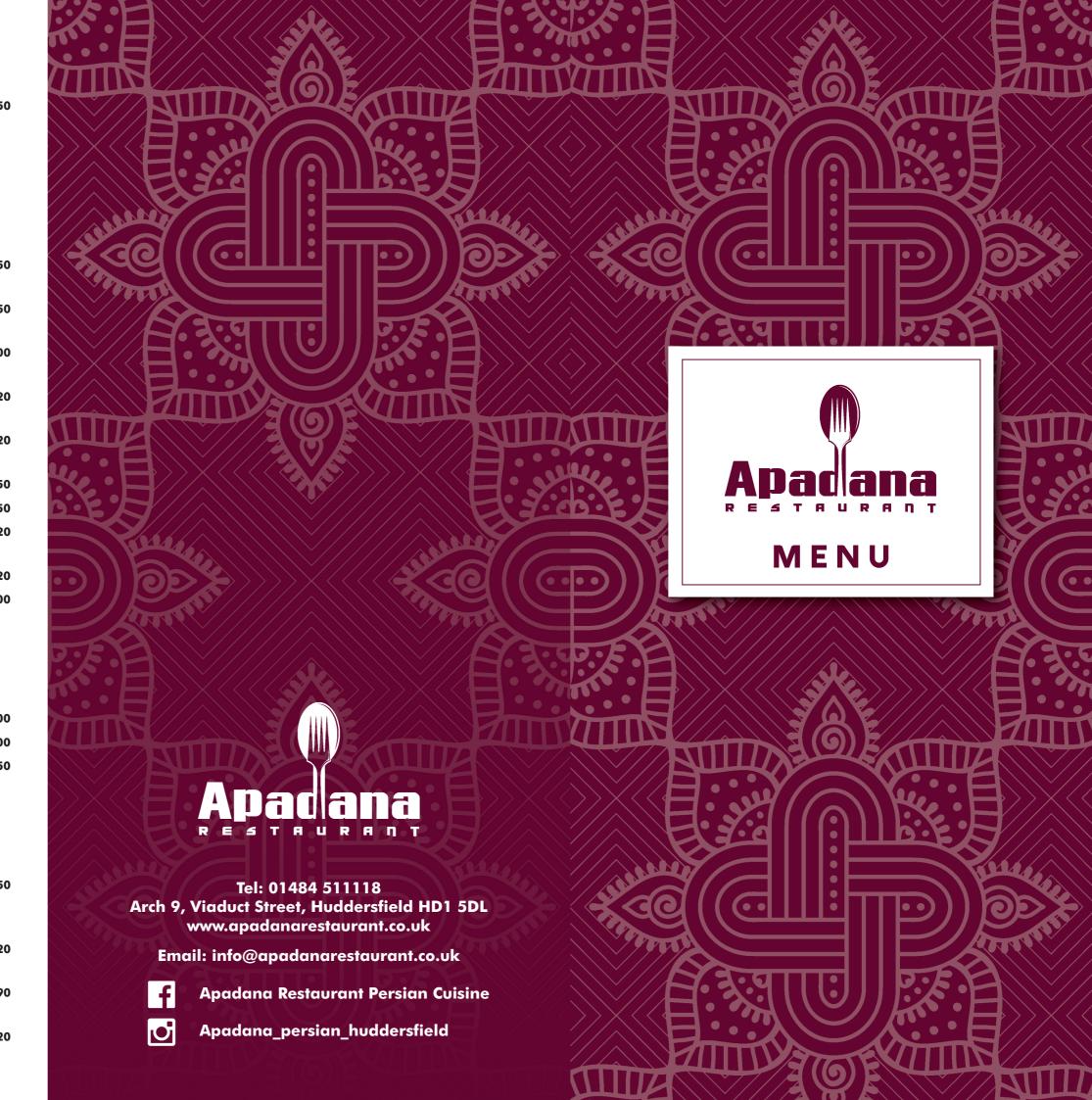
52	MAST-O KHIYAR (V) (GF)	£5.50
	Chopped cucumber and mint mixed with home made yoghurt.	
53	TAFTOON BREAD	£3.50
	Freshly baked bread with sesame seeds.	
54	SALAD SHIRAZI (V) (VE) (GF)	£5.00
	Diced cucumber, tomatoes and onions with the lime dressing and olive oil.	
55	SALAD-E FASL (Mixed leaf salad) (V) (VE) (GF)	£5.20
	Mixed leaf salad, cucumber and tomatoes.	
56	SALAD-E YOUNANI (V) (GF)	£7.20
	Tomatoes,cucumber,parsley, lettuce, olives and feta cheese.	
57	FETA CHEESE (GF)	£4.50
58	FRENCH FRIES (V) (VE) (GF)	£3.50
59	TORSHI (V) (VE) (GF)	£4.20
	Persian pickle made of mixed vegetables and aromatic mixed herbs.	
60	MARINATED OLIVES	£6.20
61	GARLIC BREAD	£4.00

# **EXTRAS**

62	BAGHALI POLOW RICE (V) (VE) (GF)	£4.00
63	KOOBIDEH (A skewer of prime minced lamb) (GF)	£6.00
64	SAFFRON RICE (V) (VE) (GF)	£3.50

# KIDS MENU

65	HOMEMADE CHICKEN NUGGETS	£6.50
	Freshly diced chicken fillets ,seasoned and coated with egg and	
	golden bread crumbs and deep fried served with chips and tomato sauce.	
66	OMELETTE (GF)	£5.20
	Ask member of staff for the toppings.	
67	CHICKEN BREAST GRILL (GF)	£7.90
	Fresh chicken breast fillet tenderised and grilled. Served with chips.	
68	MEAT BALLS (GF)	£7.20
	Prime minced lamb cooked in our chef's special tomato sauce.	



## COLD STARTERS

1	GAGIK (V) (GF)	£5.50
	A cool refreshing dip, consist of homemade creamy yoghurt, cucumber, fresh mint and garlic.	
2	SALAD-E- PANIR VA GOUJEH (V) (GF)	£5.50
	Slices of fresh vine tomato slightly seasoned with sea salt and crushed pepper,	
	feta cheese, mixed with olive oil and balsamic vinegar.	
3	MASTO MOOSIR (V)	£5.50
	A beautiful cold dip made from homemade yoghurt and wild garlic.	
4	HUMMUS (V) (VE) (GF)	£5.00
	Pureed chickpeas, tahini, garlic and fresh lemon juice.	
5	OLIVIYEH (GF)	£6.80
	Pulled chicken, gherkins, carrots, eggs, potatoes, and peas in light coating	
	of mayonnaise.	
6	SABZI-O PANIR (GF)	£6.20
	One of the most popular persian starters made with feta cheese, radish,	
	spring onion and walnuts, fresh herbs.	

## **HOT STARTER**

7	LENTIL SOUP (V) (VE) (GF)	£5.50
8	BOREK- PANIR (V)	£5.60
	Golden crisp deep fried pastry parcels filled with cheese, parsley and aromatic herbs.	
9	SEER SAUSAGES (GF)	£6.50
	Spicy beef sausages cooked with garlic ,sea salt, peppers and oregano served with tomato sauce.	
10	FALAFEL (V) (VE) (GF)	£6.80
	Chickpeas, parsley and garlic all blended with added herbs and peppers.	
11	KASHK- E BADENJAN (V) (VE) (GF)	£7.20
	Sautéed aubergine, garlic, whey, caramelised onion and mint.	
12	MIRZA GHASEMI (V) (VE) (GF)	£6.50
	Smoked aubergines tomatoes, eggs and garlic.	
13	ASH RESHTEH (V) (VE)	£6.80
	One of the oldest and most popular soups, made with Persian noodles, pulses and fresh herbs.	
14	SIR GHARCH (V) (GF)	£6.20
	Mushrooms, cream, fresh garlic, butter.	
15	DOLMEH (V) (VE) (GF)	£5.50
	Stuffed vine leaves.	
16	HALLOUMI (V) (GF)	£5.50
	Golden fried goat milk cheese, served with salad and sauce.	

(V) - VEGETARIAN (VE) - VEGAN (GF) - GLUTEN FREE

#### MIX STARTERS

17	MAZE SINI FOR 4	£26.50
	Our most popular (pre-selected) selection of hot and cold starters. (5 starters)	
18	MAZE SINI FOR 2	£16.50
	Our most popular (pre-selected) selection of hot and cold starters. (4 starters)	
19	MINI MAZE	£9.50
	Our most popular (pre-selected) selection of hot and cold starters. For 1 person.	

# PERSIAN GRILLS

20	PERSIAN LAMB CHOPS (GF)	£16.50
	Cone skewer of tender marinated lamb chops.	
21	BARG (GF)	£17.0
	Tender lamb fillet marinated in saffron.	
22	BAKHTIARI GRILL (GF)	
	One skewer of lamb chops accompanied by a skewer of juicy grilled minced lamb.	
23	KOOBIDEH (GF)	£14.50
	Two skewers of finely juicy minced lamb.	
24	SAFRRON SOLTANI (GF)	<b>£21.5</b> (
	Beautifully marinated tender fillet of lamb and one skewer of minced lamb.	
25	GHAFGHAZI (GF)	£17.9
	Grilled of cubed lamb fillet and chicken, onion and peppers.	
26	JOOJE (GF)	£14.50
	A skewer of char grilled marinated chicken fillet in saffron and lime and olive oil.	
27	VAZIRI (GF) (SPICY/HOT)	£16.0
	Consisting of very finely chopped prime minced lamb mixed with flat leaf parsley,	
	peppers and flaked chilli.	
28	CHOOBI CHICKEN (GF)	£13.5
	Grilled and nicely marinated chicken fillet cubes on a skewer.	
29	LOGHMEH LAMB / CHICKEN	£13.9
	Mild spiced prime minced lamb or fillet of chicken with garlic and parsley,	
	wrapped in tortilla bread served with creamy yoghurt and beautiful	
	tangy spicy tomato sauce.	
30	MOMTAZ (GF)	£18.90
	One skewer of our famous marinated chicken fillet accompanied with a skewer	
	of prime minced lamb.	004.0
31	ABADIS (GF)	£24.20
	Tender matured beef fillet basted in saffron butter, cooked to your liking.	000.0
32	APADANA SPECIAL (2 PEOPLE) (GF)	
	A sharing platter consist of a skewer of chicken fillet marinated in saffron and lime, two skewer of minced lamb and lamb chops or lamb fillet (for extra £3.50)	
2		050.0
33	APADANA SPECIAL (4 PEOPLE) (GF)  A sharing platter consist of a skewer of chicken fillet marinated in saffron and lime,	
	two skewer of prime minced lamb, one ghafghazi and lamb chops or	
	lamb fillet (for extra £3.50). Served on top of bread.	
	Table liner (for exital 20.50). Served on top of bread.	
	*extra skewer can be requested and added to your bill. accordingly all main course	S
	are accompanied with your choice of steamed saffron rice, chips or mixed leaf sala	d.

FOOD ALLERGY NOTICE: PLEASE ASK A MEMBER OF STAFF ABOUT THE INGREDIENTS IN YOUR MEAL WHEN PLACING YOUR ORDER

S	TEWS AND RICES	
34	GHORMEH SABZI (GF)  A stew made of aromatic mixed herbs cooked with lamb, red kidney beans and dried limes.	£14.20
35	GHEIMEH (GF)  Lamb stew with split yellow peas and dried limes cooked in cinnamon and tomato sauce, topped with chips.	£14.60
36	GHEIMEH BADENJAN (GF)  Lamb stew with split yellow peas and dried limes cooked in a tomato sauce and topped with sautéed aubergine.	£14.95
37	FESENJAN (GF)  Sweet and sour chicken stew made with pomegranate paste and ground walnu	
38	BADENJAN (GF)  Lamb piece and pan fried aubergine, tenderly slow cooked in our chef's special tomato sauce.	
V	EGETARIAN DISH	ES
39	AUBERGINE STEW (V) (VE) (GF)	
		£12.20
40	Sauteed aubergine ,cooked in tomato sauce flavoured with dried lime.  DOLMEH (V) (VE) (GF)	
40 41	Sauteed aubergine ,cooked in tomato sauce flavoured with dried lime.  DOLMEH (V) (VE) (GF)  Stuffed vine leaves, served with homemade yoghurt.  VEGETARIAN GRILL (V) (VE) (GF)  Pan grilled vegetables including peppers, onion, mushrooms, tomato, aubergin and courgette. Served with chef's tomato sauce.	£12.50
	Sauteed aubergine ,cooked in tomato sauce flavoured with dried lime.  DOLMEH (V) (VE) (GF)  Stuffed vine leaves, served with homemade yoghurt.  VEGETARIAN GRILL (V) (VE) (GF)  Pan grilled vegetables including peppers, onion, mushrooms, tomato, aubergin and courgette. Served with chef's tomato sauce.  Can be served with Halloumi for £1.50 Extra  SHEKAM POR (V) (VE)  Roasted aubergine filled with mixed vegetables.	£12.50 £13.95
41	Sauteed aubergine ,cooked in tomato sauce flavoured with dried lime.  DOLMEH (V) (VE) (GF)  Stuffed vine leaves, served with homemade yoghurt.  VEGETARIAN GRILL (V) (VE) (GF)  Pan grilled vegetables including peppers, onion, mushrooms, tomato, aubergin and courgette. Served with chef's tomato sauce.  Can be served with Halloumi for £1.50 Extra  SHEKAM POR (V) (VE)	£12.50 £13.95 e £14.20
41 42 43	Sauteed aubergine ,cooked in tomato sauce flavoured with dried lime.  DOLMEH (V) (VE) (GF)  Stuffed vine leaves, served with homemade yoghurt.  VEGETARIAN GRILL (V) (VE) (GF)  Pan grilled vegetables including peppers, onion, mushrooms, tomato, aubergin and courgette. Served with chef's tomato sauce.  Can be served with Halloumi for £1.50 Extra  SHEKAM POR (V) (VE)  Roasted aubergine filled with mixed vegetables.  (you can ask for cheese topping for extra £1)  MOUSAKKA (V)  Layers of roasted aubergine, potato, peppers, carrot and mushroom cooked in	£12.50 £13.95 e £14.20

barberries and saffron rice.

C	HEF'S SPECIALS	
44	CHICKEN SAUTE (GF)	.£14.95
45	LAMB SAUTE (GF)  Diced lamb fillet, sauteed with onion mixed peppers, tomato and garlic cooked in chef's special tomato sauce.	.£15 <b>.</b> 95
46	FILEH-E MORGH (GF)  Chargrilled minced chicken fillet with mixed peppers, marinated with onion, garlisea salt and pepper, served with our delicious cream and white wine sauce.	. <b>£15.20</b> ic,
47	AMAZE BALLS (GF)  Seasoned prime minced lamb cooked with potato, mixed peppers in tomato and garlic sauce, with hint of persia.	.£14 <b>.</b> 10
48	MAKHLOOT (GF)  Diced lamb and chicken fillet sautéed with onion, mixed peppers, tomato and garlic, gently cooked in chef's tasty tomato sauce (mild spicy).	.£15.95
49	<b>LAMB SHANK (BAGHALI POLOW) (GF)</b> Braised lamb shank cooked in chef's special tomato sauce, served with saffron ric or baghali polow rice. (rice dish made with fresh dill and shelled broad beans.)	
50	ZERESHK POLOW (GF)  Marinated grilled baby chicken (on the bone) served with bright ruby-coloured	£16.50