

# Traditional Stews



\*Slow cooked dishes, served with rice, vegetarian available

Bamia ba Ghoosht £13.99

(veg: mushrooms instead of lamb)

Fresh okra cooked in a special tomato sauce with hint of garlic and cubed lamb served with rice or veg mushrooms instead of lamb.

Ghormeh Sabzi £14.99

(veg: mushrooms instead of lamb)

A Persian aromatic dish of parsley, spinach, dill, coriander finely chopped and slowly cooked with kidney beans and lamb pieces served with saffron rice.

Gheima badimjan £14.99

(veg: mushrooms instead of lamb)

Aubergine, split yellow peas, diced pieces of lamb and whole dried lime, cooked in a special sauce served with rice.

Zereshk Polo Ba Murgh £15.99

Tender juicy chicken breast and leg, served with saffron rice topped with barberry, pistachios and almonds.

Baghali Polo Ba Gosht £17.99

Steam cooked rice mixed with broad beans, fresh dill, served with a shank of lamb in a special sauce.

Tapsi v £14.99

Favourite vegetarian dish, mixed vegetables of aubergine, mixed pepper, onion, slice potatoes, sautéed in a special tomato sauce served with saffron rice.