

# CHEF'S RECOMMENDATIONS

## STARTERS

### **Humus 5.9**

*Mashed Chickpeas, Garlic, Sesame purée, & Olive Oil*

### **Salad Olyie 6.9**

*(Chicken), Potato, Egg, Gherkin, Green Peas, grated Carrot, Lemon juice & Mayo*

### **Kashke Bademjan 8.9**

*Pan-fried Aubergine, Onions, Herbs, Garlic & Whey Sauce*

### **Mirza Ghasemi 8.9**

*Delicately grilled Aubergine, Garlic, Eggs & Tomato purée*

## MAINS

### **Chelo Kubide 12.9**

*Twin skewers of grilled minced Lamb, served with steam-cooked Rice or Salad*

### **Chelo Jujeh 12.9**

*Grilled skewer of succulent, marinated, diced Chicken fillet, served with steam-cooked Rice or Salad*

### **Chelo Shishlig 17.9**

*Grilled skewer of Organic, tender, marinated Lamb Chops, Served with steam-cooked Rice or Salad*

### **Chelo Barg (Lamb) 17.9**

*Grilled skewer of Organic, thinly sliced, tender, marinated Lamb fillet,  
Served with steam-cooked Rice or Salad*

### **Mix Grill (Serves 2 People) 39.9**

*Grilled skewer of Organic Lamb Chops, a skewer of thin Organic Chicken Fillet,  
A skewer of minced Lamb, a skewer of minced Veal with Pistachio,  
Served with Two portions of Rice (topped with fine Saffron & rare Barberries)*

## Dish of The Day

Monday	Tah-chin (Morgh & Bademjan)	17.9
	Khoresh Cheyme Bademjan	14.9
Tuesday	Loobia Polo (with Lamb Shank or Neck)	17.9
	Khoresh Bamie	14.9
Wednesday	Baqala Polo (with Lamb Shank or Neck)	17.9
	Khoresh Fesenjan	15.9
Thursday	Khoresh Ghorme Sabzi	14.9
	Zereshk Polo & (Khoresh) Morq	15.9
Friday	Tah-chin (Morgh & Bademjan)	17.9
	Khoresh Cheyme Bademjan	14.9
Saturday	Baqala Polo (with Lamb Shank or Neck)	17.9
	Khoresh Fesenjan	15.9
Sunday	Khoresh Ghorme Sabzi	14.9
	Zereshk Polo & (Khoresh) Morq	15.9

*\* See overleaf for descriptions \**

## Dish of The Day

### **Tah-chin (Morgh & Bademjan)**

*Crispy baked Rice, mixed with Saffron, Egg, & Yoghurt filled with Organic shredded Chicken & Aubergine, served with Salad & small portion of (Gheyme Bademjan Stew)*

### **Khoresh Gheyme Bademjan**

*Pan-fried Aubergine in Persian Tomato sauce, with Yellow Lentils, diced Lamb & sun-dried Lime, served with a portion of steam-cooked Rice*

### **Loobia Polo (with Lamb Shank [or] Neck Fillet)**

*Steam-cooked Rice, intermixed with fried Green Beans, Tomato sauce, & Sun-dried Tomato, served with succulent Organic Lamb Shank (or) Neck Fillet*

### **Baqala Polo (with Lamb Shank [or] Neck Fillet)**

*Steam-cooked Rice, intermixed with Broad Beans & Dill served with succulent Organic Lamb Shank (or) Neck Fillet*

### **Khoresh Bamie**

*Pan-fried Okra in Persian Tomato sauce, with sliced Mushroom & Organic Lamb Shank served with a portion of steam-cooked Rice*

### **Khoresh Fesenjan**

*Fried ground Walnut infused with wild Pomegranate sauce & roasted Duck [or] Organic Lamb Shank, served with a portion of steam-cooked Rice*

### **Khoresh Ghorme Sabzi**

*Finely-chopped fresh Herbs, Kidney Beans, Organic diced tender Lamb & sun-dried Lime served with a portion of steam-cooked Rice*

### **Zereshk Polo & (Khoresh) Morq**

*Pan-fried Organic Chicken Leg, cooked in Persian tomato sauce, served with a portion of steam-cooked Rice with fine Saffron & wild Barberries*

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## **BELUGA**

*Persian Grill*

All our grills are marinated in a dazzling mixture of:  
Saffron, Onion, Garlic, Lemon Juice, Yogurt, Pepper & Salt

*All our Rice is cooked at precisely 73 degrees Celsius  
All our Meat & Stews are slow-cooked to optimise flavour  
All our Bread is freshly made & baked upon order  
We are proud to serve HALAL meat.*

**12.5% Charge is Applied to All Inside Table-Service**

Food Allergen Fact Sheet is available upon request

Please Ask our Management about Catering Orders