

# Persian Basement Traditional Menu



## STARTERS

A mixed plate of

Kado - Char grilled zucchini tossed in crushed tomato, garlic, turmeric

Kashk- Roasted eggplant mixed with olive oil fine chopped onion, fresh garlic

Moosir- Thick creamy yoghurt mixed with pound dried Persian shallots

Keyar- Whole milk yoghurt mixed with sour cream, chopped fresh mint, cucumber

Humus- Mashed chick peas tossed in lemon juice and extra virgin olive oil

Garden Salad- seasonal fresh salad dressed with extra virgin & balsamic

Served with wood bread

## MAIN COURSES

A Banquet of

Tikeh- Square pieces of sliced Lamb tender loin marinated in lemon juice, olive oil & Saffron

Morgh-e-koobideh - Ground chicken marinated in onion, fresh chili, lemon juice & saffron

Bareh Koobideh - Ground meat of lamb marinated in grated onion cooked perfectly served

Joojeh- Chicken wing & leg pieces marinated in onion, lemon juice, saffron, olive oil char grilled

All our mains are served With basmati saffron rice, grilled chili & tomato's

All entree's are vegetarian, please request a vegetarian main meal when you make your booking.

## DESSERTS

A choice of

Caramel Delight gelato

A sumptuous caramel centre, trapped inside a creme caramel gelato and deliciously rolled on a moist sponge cake

Bacio

Ebony and ivory. A sweet marriage of white chocolate and bacio gelato to tempt the most cultured pallet.

## HOT BEVERAGES

Flat white, Long black, Cafe Late, Cappuccino, Short black, Macchiato,  
Hot chocolate, Mocha

Earl grey, English breakfast, Orange pekoe, Peppermint, Chamomile