



Mazzeh - Tasting Banquet

Two course meal - £16.95 per person

Everything listed on this menu is served, eliminating the hassle of choosing!
(Available for minimum of two persons ordering; no maximum)

“Mazzeh” - First course

Homous (V) (GF) (LF)

Creamed chick peas, tahini, garlic, fresh lime juice, salt & extra virgin olive oil
-and-

Mast-o-Bademjan (V) (GF)

Roasted aubergines, garlic, cumin, salt & cracked black pepper folded in yoghurt
-and-

Murgh Kabab (boneless chicken breast) (GF) (LF)

Succulent cubes of chicken breast marinated in grated onion, saffron, salt, black pepper, extra virgin olive oil and lemon; cooked in clay oven on a skewer
-and-

Mixed Marinated Olives (GF) (LF)

With onions, tomatoes, garlic, cracked black pepper, lemon juice, cumin, fennel and salt
-and-

Mahi Biryan (LF)

River Cobbler (Asian fresh water fish), onion & carom seeds in tempura batter - deep fried
-and-

The above selection is served with our famous light, crisp and airy

Flat Bread (LF) - one per person

(V) Suitable for vegetarians; **vegans please ask!**

(LF) Lactose free, without any dairy products

(GF) Suitable for gluten free diet

Our food is prepared in environment that contains nuts. If you have any special requirements, please ask. Please note that although most of my dishes still retain their original Persian names, these are all my own recipes and not Iranian anymore!

I had to preserve these names, as mum called them by these names!

Full a la carte menu is also available, please ask.





“Khoraak-e-Asli” - Second course

All served in individual pots, allowing you to create your own platter on your plate

All these dishes complement each other!

Khoresht-e-Gheimeh (V) (LF)

Persian inclined split-pea stew! Yellow split peas, cooked with fried onions, tomatoes, sundried lime, turmeric and salt giving it the lip-smacking taste!

-and-

Ghormeh Sabzi (V) (GF) (LF)

Deliciously savoury and loaded with the flavours of green herbs: Rose coco beans, cannellini beans, spinach, onions, fenugreek, parsley & sundried limes

-and-

Fesenjan (GF) (LF)

This traditional **khoresht** (Stew) originated in the province of Gilan, on the shores of the Caspian Sea, its swamps the nesting place of delicious wild ducks. Equally delicious with chicken!

Delightful, **sweet and sour taste**, using only natural ingredients, recreated by me with a slant!

Boneless chicken breast meat cooked with onion, tomatoes, pomegranate juice, cashew nuts, almonds, olive oil and salt

-and-

Gosht-e-Akbari (GF) (LF)

(Fusion of Persian and Indian!)

Rich with whole spices, a lamb curry cooked with swede, onions, tomatoes, bay leaves, cloves, cinnamon, brown cardamom pods, fresh garlic, ginger & salt

-Plus-

Dishes of the day x2 (GF)

Vegetarian – potato with different vegetables and spices everyday 🌶️

Chicken/ lamb – spicier versions 🌶️🌶️🌶️ (Please ask)

-and-

Biryani style vegetable rice (GF) (LF) – basmati rice, steamed with floral extracts

Kichri (GF) (LF) - Also spelt khichdee, khichari, kitcheree – South Asian dish made from basmati rice and lentils (dal), commonly considered to be a comfort food and was also the inspiration for the Anglo-Indian dish kedgeriee.

With turmeric, saffron, caramelised onions and a little cracked black pepper to it making it all the more delectable! Mild & subtle!

(GF) Suitable for gluten free diet; (LF) Lactose free, without any dairy products

(V) Suitable for vegetarians; vegans please ask!





“Shereni” – Afters

– Fancy a sweet? Why not add a third course for only £5

Halva (LF)

Semolina (purified wheat middling of durum wheat), cooked in butter, oil, sugar, aniseed, raisins, almonds, coconut shavings and rose water

or

Sheer Birenj (GF)

Basmati rice cooked with plain whole milk, sugar, honey, rose water pistachios and almonds; (served with our spicy strawberry & damson preserve)

or

Sheer Khurma

Another sweet dish imported by the Moughals - Persian word for Mongol is "Mughal," from which we get the English word, "mogul," meaning "tycoon".

Traditionally, this dish is served in the Indian Subcontinent on the special occasion of Eid, twice a year. It is here for you to enjoy when ever you would like to!

Made with vermicelli, date infused plain whole milk, honey/sugar and floral extracts. Divine!

or

Fruit salad

Coffee and mint £2.95

Includes Complimentary top up

“Chai” - Selection of Persian Teas, with different flavours £2.50

Please inquire for specifics.

Full a la carte menu is also available, please ask.

www.oldhallpersian.co.uk

Bookings: 01743 719 100

