

# *Dorrington Old Hall Persian Cuisine*

*- Ala carte Menu -*



## *“Mazeh” - Appetizers*

*Homous (V+VE) £6.50*

*Creamed chickpeas, tahini, garlic, fresh lime juice, salt & extra virgin olive oil*

*Mast-o-Bademjan (V) £6.90*

*Roasted aubergine puree, garlic, lime, salt & cracked black pepper folded in yoghurt*

*Specially Marinated Olives (V+VE) (GF) (LF) £5.90*

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

*Combination of above three (for two sharing) £12.99*

*All above dishes are served with our famous light & airy flatbread*

*Murgh Kabab (boneless chicken breast) (GF) £7.50*

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

*Mahi Biryani £8.50*

*River Cobbler chunks (Asian freshwater fish), onion & carom seeds, deep fried in tempura batter*

*Combination of above all above, on a platter (for two sharing) £16.99*

*Accompanied with our famous light & airy flatbread*

*Khumb Kali Mirch (V+VE) £7.95*

*Fresh mushrooms fried in olive spread with garlic and cracked black pepper, served atop our flatbread*

*Hot Aubergine and tomato thingy! (V+VE) £7.75*

*Roasted aubergine and fresh tomato sautéed in vegetable margarine with fresh green chilli, cracked black pepper and salt; served with our famous flatbread. Can be GF if ordered with rice instead of bread*

*(V) Suitable for vegetarians*

*(VE) Suitable for vegans*

*(GF) Suitable for gluten free diet*

*Our food is prepared in environment that contains nuts. If you have any special requirements or allergies, please let us know and we will happily cater to your needs.*

*Please note that although most names are still Persian, these are all my own recipes and not Iranian!*

## *“Khoraak-e-Asli” - Main courses*



### *Ghormeh Sabzi (V+VE) (GF) (LF) £11.95*

*Some consider it a Persian national dish; deliciously savoury & loaded with flavours of green herbs: Red kidney & rose coco beans, spinach, onion, fenugreek, parsley & sundried limes  
(Also available with lamb at an additional cost of £2!)*

### *Spicy Red and White Braised lentils (V)+VE) (GF) (LF) £10.95*

*Combination of red and white lentils, cooked with fried onions, tomatoes, smashed cumin, lime juice, turmeric, salt & cracked black, giving it the lip-smacking taste!  
(Also available with lamb at an additional cost of £2!)*

### *Murgh Kabab (boneless chicken) £13.90*

*Succulent cubes of chicken breast marinated in grated onion, garlic, yogurt, broken cumin seeds, salt, black pepper, extra virgin olive oil and lemon*

### *Maahi-e-Biryani (GF) £15.90*

*Fried fillet of River Cobbler marinated in garlic, fresh lime, carom seeds, fractured pepper corns & extra virgin olive oil - served with fresh leaf, cucumber & Radish salad*

### *Fesenjan (GF) £12.90*

*Delightful, sweet and sour taste, using natural ingredients. Recreated by me with a slant, omitting walnuts making it nut-free!  
Boneless chicken breast cooked with onion, tomato in pomegranate juice, olive oil and salt*

### *Gosht-e-Akbari (GF) £12.95*

*(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*

### *Lamb Shank (GF) £ 16.95*

*A delightful shank of lamb, marinated, and slow cooked for 4 hours in a delectable sauce containing butter beans, cinnamon, cumin, cardamom, cloves, bay leaves, Nigella seeds, fennel seeds, black pepper, onion, garlic and ginger.*

*(V) Suitable for vegetarians (V) Suitable for vegetarians*

*(GF) Suitable for individuals on gluten free diet*

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## *“Goonagoon” - Sides and accompaniments*



### *Naan £2.50*

*Unleavened flat bread baked in a Tandoor (clay-oven) at a very high temperature, often reaching 480C (900F) with basic ingredients: Flour, pinch of salt and water only!*

### *Naan-o-Zeera Sabz £2.80*

*As above unleavened bread with Cumin*

### *Naan-o-Lemoo £2.95*

*Unleavened bread with lime and lemon juice and zest*

*If you would like any other naan, eg garlic, then please ask & we'll make it for you!*

### *Biryani style fragrant vegetable rice £3.90*

*Basmati rice steamed in fried vegetables, with a blend of exotic spices and floral extracts*

### *Chickpea Pulao £3.90*

*Long grain specially aged Sella Basmati rice steamed with chickpeas that a first cooked with fried onions, garlic, ginger, cloves, cumin, cinnamon, cardamom, bay leaved, salt and pepper.*

### *Tukm pollo £3.95*

*Steamed basmati rice fried with eggs, cumin and cracked black pepper*

### *Plain Steamed Basmati rice £3.40*

### *Cauliflower and potato £5.95 (Main course £10.95)*

*Cooked with onions, tomatoes, fresh julienne ginger, garlic, shattered cloves, salt and freshly cracked black pepper, in a little olive oil.*

### *Butter beans and potatoes 5.95 (Main course £11.95)*

*Cooked in a toothsome sauce, consisting of onions, garlic, tomato, with addition of Nigella, mustard, fennel, cumin and carom seeds!*

### *Mushrooms, onions and cabbage £ 5.95 (Main course £11.95)*

*Sautéed with cumin, salt, cracked black pepper and lemon juice – “Nice!”*

*This entire selection is suitable for vegetarians. Vegans, please ask when ordering*

## *“Shereni” - Afters*



### *Halva 7.50*

*Semolina (purified wheat middling of durum wheat), cooked in butter, oil, sugar, aniseed, raisins, desiccated caramelised orange zest and rose water. Served warm*

### *Sheer Birenj 7.50*

*Basmati rice cooked for long period of time with plain whole milk, sugar, honey and rose water, then allowed to set and chill. Can be served warm upon request*

### *Sheer Khurma 7.90*

*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 fine vermicelli, plain whole milk, honey/sugar, dates, shattered pistachios and almonds, with floral extracts (Pandanus Odorifer flower distillate). Divine!*

### *Fruit salad 6.90*

### *Coffee and mints 2.95*

*Includes Complimentary top up*

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

*Please ask for further details*

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