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Salad-e Olivieh

no. 2



A Persian take on a comforting potato salad — finely diced chicken, egg, and gherkins bound in a smooth olive oil mayonnaise. Creamy, savoury, and satisfying

Chicken, eggs, potato, gherkins, olive oil, mayonnaise

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Kashk-e Bademjan (served warm)

no. 3



A warm, smoky aubergine dip slow-cooked with yogurt whey, mint and herbs — a true Persian family favourite, best enjoyed with fresh bread

Ingredients: Aubergine, yogurt (kashk), mint, herbs

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Baba Ghanoush

no. 4



A classic Middle Eastern dip of grilled aubergine blended with tahini, cumin and fresh coriander — smooth, smoky and full of flavour

Ingredients: Aubergine, tahini, cumin, coriander

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Mirza Ghasemi (served warm)

no. 5



Grilled aubergine cooked gently with tomatoes and garlic — a homely dish from Northern Iran, smoky, rich and comforting

Ingredients: Aubergine, tomatoes, garlic, eggs

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Sabzi-Khordan

no. 6



A fresh platter of seasonal herbs, spring onions, radishes, walnuts and feta — a traditional accompaniment to every Persian table

Ingredients: Mixed herbs, spring onion, radish, walnut, feta cheese

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Torshi

no. 7

Persian mixed vegetables preserved in aromatic herb vinegar — tangy, crunchy and the perfect side to grilled dishes

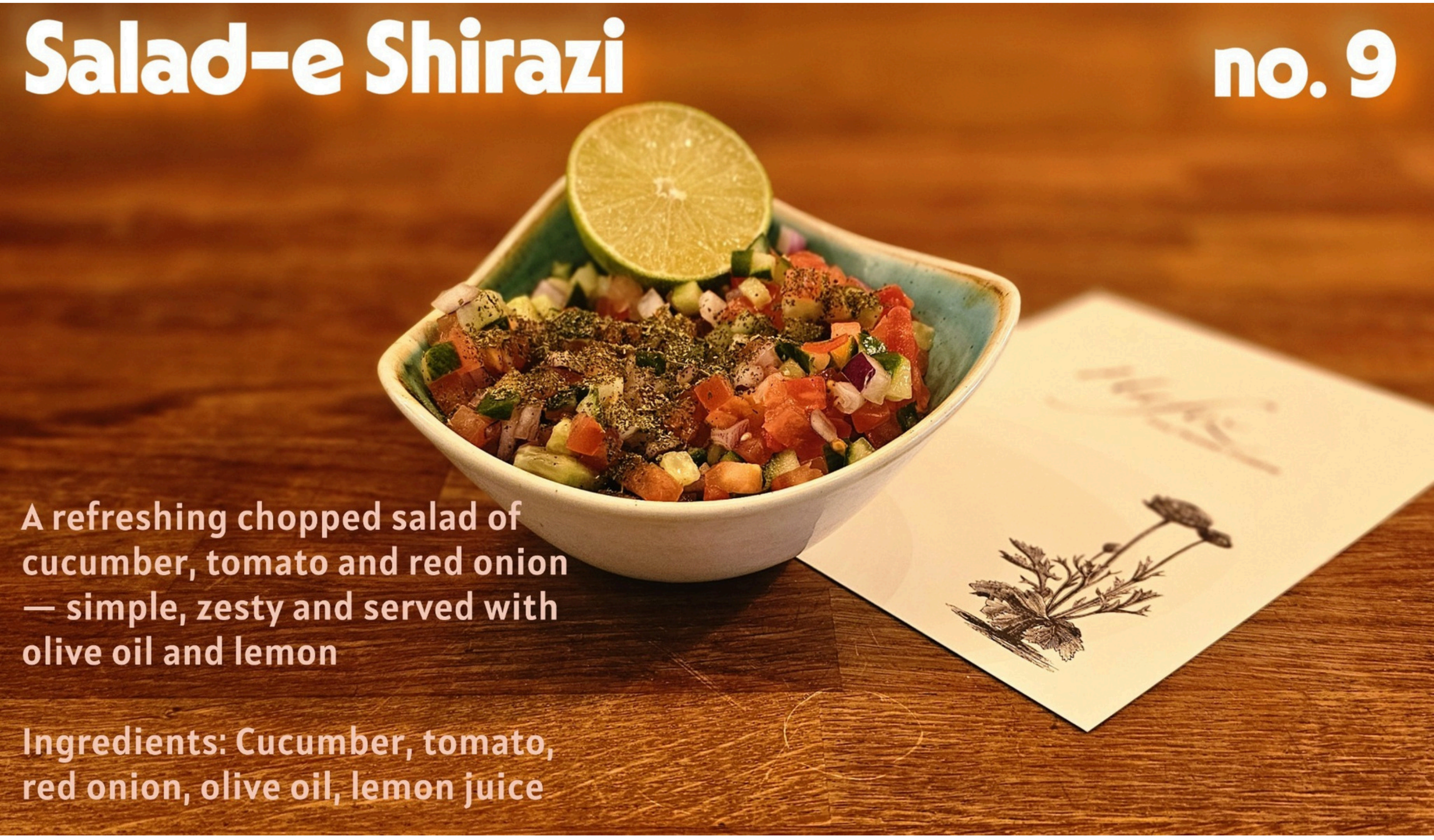


Ingredients: Mixed vegetables, herb vinegar

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Salad-e Shirazi

no. 9



A refreshing chopped salad of cucumber, tomato and red onion — simple, zesty and served with olive oil and lemon

Ingredients: Cucumber, tomato, red onion, olive oil, lemon juice

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Mast o Khiar

no. 10



Cooling yogurt mixed with finely chopped cucumber and mint — light, creamy and refreshing

Ingredients: Yogurt, cucumber, mint

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Mast-o Mousir

no. 11



Creamy yogurt blended with finely chopped wild shallots — a delicate and aromatic side that pairs perfectly with kababs

Ingredients: Yogurt, wild shallots

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Hummus

no. 12



Smooth crushed chickpeas with tahini, olive oil, lemon and garlic — a wholesome, nutty dip loved across the Middle East

Ingredients: Chickpeas, tahini, olive oil, lemon juice, garlic

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Dolmeh

no. 13



Tender vine leaves filled with rice, herbs and a hint of pomegranate — a traditional Persian appetiser with a sweet-savory balance

Ingredients: Vine leaves, rice, pomegranate, aromatic herbs

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Fresh Baked Bread



Soft, tanoor-baked Persian bread made fresh in our kitchen — perfect for dipping, wrapping and sharing

Ingredients: Wheat flour, sesame seeds

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Boneless Chicken

no. 16

Juicy pieces of chicken breast marinated in garlic, lemon and saffron, grilled until golden — tender, fragrant and full of flavour



Ingredients: Chicken breast, garlic, lemon juice, saffron, olive oil, onion

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Kubideh (Ground Lamb)

no. 18

A traditional Persian kabab made from hand-ground shoulder of lamb, seasoned with salt and spices, grilled over open flame for a juicy, melt-in-the-mouth finish



Ingredients: Ground shoulder of lamb, salt, spices, onion

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Soltani

no. 20

A generous combination of two skewers — one tender lamb fillet and one finely seasoned ground lamb — perfect for those who want the best of both



Ingredients: Lamb loin fillet, ground shoulder of lamb, olive oil, onion, spices

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Barreh ('Best End' Lamb Chops)

no. 21



Succulent lamb chops marinated in olive oil and onion, grilled over charcoal — juicy, aromatic and full of smoky depth.
Ingredients: Lamb chops, olive oil, onion

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Zereshk Polow

no. 22

A traditional Persian dish of saffron rice and tender chicken, topped with tangy barberries and toasted nuts



Ingredients: Chicken, rice, saffron, wild barberries, pistachios, almonds

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Chenjeh (Middle Neck Fillet) no. 23

Tender cubes of middle neck lamb marinated in olive oil and onion, grilled for a juicy and richly flavoured kabab



Ingredients: Middle neck lamb fillet, olive oil, onion

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Bakhteari (Chicken Breast and Lamb Tenderloin)

no. 25



A delicious mix of marinated chicken breast and tender lamb — a balance of flavours that's both juicy and aromatic

Ingredients: Chicken breast, lamb tenderloin, olive oil, onion, saffron, lime juice

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Hafez Selection of Kababs (For Two People to Enjoy)

no. 26

A generous platter for two — featuring a selection of tender lamb chops, boneless chicken breast and hand-ground lamb. Perfect for sharing, Persian-style



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Gheimeh

no. 31

A comforting Persian stew of tender lamb, yellow split peas, tomato and sun-dried lime — delicately spiced and slow-cooked until rich and aromatic



Ingredients: Diced lamb, yellow split peas, tomatoes, sun-dried lime, saffron

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Gheimeh Bademjan

no. 32



Tender lamb slow-cooked with yellow split peas, tomatoes and aubergine — finished with sun-dried lime and saffron for a perfect balance of savoury and tangy flavours

Ingredients: Diced lamb, baby aubergine, yellow split peas, tomatoes, sun-dried lime, saffron

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Ghormeh Sabzi

no. 33

Ingredients: Diced lamb, parsley, coriander, chives, fenugreek, kidney beans, sun-dried lime



A Persian classic — diced lamb cooked slowly with parsley, coriander, chives, fenugreek, kidney beans and sun-dried lime. Deeply aromatic, herby and comforting

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Bademjan

no. 34

Ingredients: Diced lamb, baby aubergine, tomato, saffron, onion, green pepper



A homely stew of diced lamb with sautéed baby aubergine, tomato, saffron, onion and green pepper — soft, hearty and full of rich Persian flavour

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Baghali Polow ba Mahicheh

Fragrant rice cooked with fresh dill and hand-peeled broad beans, topped with safron rice, served with tender lamb shank or neck of lamb — a comforting Persian classic



Ingredients: Rice, fresh dill, broad beans, saffron, lamb shank or lamb neck, butter

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Bamieh

no. 35

Tender pieces of lamb cooked slowly with okra, tomatoes, saffron, green pepper and onion — a wholesome and lightly spiced stew with a touch of sweetness



Ingredients: Diced lamb, okra, tomato, saffron, onion, green pepper

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Fesenjan (Hafez Signature Dish) no. 36



Succulent chicken simmered in a rich, sweet and sour sauce made with ground walnuts and pomegranate — a centuries-old Persian favourite and one of our most loved dishes

Ingredients:
Chicken, ground walnuts, pomegranate purée

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Grilled Salmon

no. 37

Salmon fillet marinated in ginger, garlic, olive oil, lime and saffron — grilled gently for a soft texture and delicate, fragrant flavour



Ingredients: Salmon fillet, ginger, garlic, olive oil, lime, saffron

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Grilled Sea Bass

no. 38



Ingredients: Sea bass fillets, saffron, Persian spices

Two fillets of sea bass seasoned with saffron and Persian spices — light, fresh and beautifully grilled over charcoal