

Starters

1. **Zeytun Hafez (marinated olives)** ✓ 4.90
Olives with walnuts, pomegranate and herbs
2. **Salad-e Olivieh** 4.90
Finely diced chicken blended with eggs, potato, gherkins, olive oil and mayonnaise
3. **Kashk-e Bademjan (served warm)** ✓ 4.90
Aubergine with seasoned yogurt, sprinkled with crushed walnuts, chopped mint and kashk
4. **Baba Ghanoush** ✓ 4.90
Aubergine dip with tahini, cumin and coriander
5. **Mirza Ghasemi (served warm)** ✓ 4.90
Baked aubergine with tomatoes, garlic and eggs
6. **Sabzi-Khordan** ✓ 4.90
Fresh herbs, spring onion, radish, feta, walnuts
7. **Torshi (Persian mixed pickle)** ✓ 4.90
Mixed vegetable pickle in herb vinegar
8. **Hafez Salad** ✓ 4.90
Mixed leaves, beetroot, feta and walnuts
9. **Salad-e Shirazi** ✓ 4.90
Finely chopped cucumber, tomato and red onion
10. **Mast-o Khiair** ✓ 4.90
Homemade yogurt with cucumber and mint
11. **Mast-o Mousir** ✓ 4.90
Homemade yogurt and chopped wild shallots
12. **Hummus** ✓ 4.50
With tahini, olive oil, lemon juice and garlic
13. **Dolmeh (stuffed vine leaves)** ✓ 4.50
Stuffed vine leaves cooked in a sauce of pomegranate and aromatic herbs
14. **Ash-e-mash (traditional Persian soup)** ✓ 4.90
A delicious rich thick soup made with coriander, parsley, spinach, lentils and mung beans
15. **Hafez Mazeh** 20.90
Selection of five starters

Main Courses

Charcoal Grilled Speciality Kababs

Served with a complementary choice of steamed saffron rice, fries, bread or mixed salad.

16. **Boneless Chicken** 11.90
Tender pieces of boneless breast of chicken marinated in garlic, lemon juice and saffron
17. **Jujeh (poussin)** 12.90
Tender pieces of poussin, marinated in olive oil, lime juice, saffron and sliced onion
18. **Kubideh (ground lamb)** 11.90
Two skewers of finely seasoned hand ground shoulder of lamb
19. **Barg (loin fillet)** 13.90
One skewer of thinly sliced lamb loin fillet
20. **Soltani (loin fillet and ground lamb)** 15.90
One skewer of thinly sliced, tender lamb loin fillet and one skewer of finely seasoned hand ground shoulder of lamb
21. **Barreh ('best end' lamb chops)** 15.90
One skewer of tender, succulent 'best end' lamb chops marinated in olive oil and onion
22. **Fillet (tenderloin of lamb)** 15.90
One skewer of succulent pieces of tenderloin of lamb marinated in olive oil and sliced onion
23. **Chenjeh (middle neck fillet)** 14.90
Two skewers of sliced, tender, middle neck fillet of lamb marinated in olive oil and onion
24. **Additional Skewer of Kubideh** 5.00
One skewer of finely seasoned hand-ground shoulder of lamb
25. **Bakhteari (chicken and lamb)** 14.90
One skewer of tender chicken breast pieces and succulent pieces of tenderloin of lamb
26. **Hafez Selection of Kababs (for two people)** 34.90
Selection of tender lamb chops, boneless breast of chicken and hand-ground lamb

Main Courses

Khoresht - Persian Slow Cooked Dish

Served with a complementary choice of steamed saffron rice, fries, bread or mixed salad.

27. **Ghorm Sabzi** ✓ 9.50
Fresh parsley, coriander, chives and fenugreek with red kidney beans and sun-dried lime
28. **Bademjan** ✓ 9.50
Baby aubergines with tomatoes, saffron, green pepper and onion
29. **Bamieh** ✓ 9.50
Okra with tomatoes, saffron, green pepper and onion
30. **Fesenjan** ✓ 10.50
Rich sweet and sour puree sauce of pomegranate and ground walnuts with aubergine
31. **Gheimeh** 11.90
Finely diced lamb with yellow split peas, tomatoes, sun dried lime and saffron
32. **Gheimeh Bademjan** 12.90
Finely diced lamb with baby aubergine, yellow split peas, tomatoes, lime and saffron
33. **Ghormeh Sabzi** 11.90
Diced lamb with fresh parsley, coriander, chives and fenugreek with red kidney beans and sun-dried lime
34. **Bademjan** 12.90
Diced lamb with sautéed baby aubergine, tomatoes, saffron, green pepper and onion
35. **Bamieh** 11.90
Diced lamb with okra, tomatoes, saffron, green pepper and onion
36. **Fesenjan (Hafez signature dish)** 13.90
Succulent chicken pieces cooked in a rich, sweet and sour purée sauce of pomegranate and ground walnuts

Fish Dishes

Served with a complementary choice of steamed saffron rice, fries, bread or mixed salad.

37. **Grilled Salmon** 14.90
Salmon fillet marinated in ginger, garlic, olive oil, lime and saffron
38. **Pan-Fried Sea Bass** 16.90
Two fillets of pan-fried, sea bass delicately seasoned with saffron and Persian spices

Extra Dishes

- Steamed Saffron Rice** ✓ 3.00
- Zereshk** ✓ 5.50
A sweet and sour 'relish' of wild barberries, saffron, sliced pistachios and almonds
- Vegetable Kabab** ✓ 4.90
Charcoal grilled sweet pepper, red onion, courgette and tomato
- Potato Fries** ✓ 3.90
- Freshly Baked Persian Bread** 1.50
- Tahdig** ✓ 8.90
Crisp, crunchy rice crust from the bottom of the rice pot served with khoreshht



Speciality Dishes

Saturday

- Zereshk Polow** 12.90
Sweet and sour rice dish with succulent chicken, wild barberries, saffron, pistachios and almonds

Sunday

- Baghali Polow** 14.90
Saffron rice cooked with fresh dill and hand peeled broad beans, served with lamb shank or neck of lamb

Allergens: Request our allergen information card in restaurant or view online.

Customer Information

Name: _____

House/Flat Number: _____

Street: _____

Postcode: _____

Telephone: _____

Total

Takeaway Menu

Tel: 020 7221 3167
020 7229 9398

5 Hereford Road, London W2 4AB

Opening Times

Monday to Sunday 12pm - 12am
Last Orders: 11pm

Outside Catering Available

www.hafezrestaurant.co.uk

