

Fish Dishes

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

37. **Grilled Salmon** 13.90
Salmon fillet marinated in ginger, garlic, olive oil, lime and saffron
38. **Pan-Fried Sea Bass** 14.90
Two fillets of pan-fried, sea bass delicately seasoned with saffron and Persian spices

Extra Dishes

- Steamed Saffron Rice** ✓ 3.00
- Zereshk** ✓ 4.90
A sweet and sour 'relish' of wild barberries, saffron, sliced pistachios and almonds
- Potato Fries** ✓ 3.90
- Tahdig** ✓ 8.90
Crisp, crunchy rice crust from the bottom of the rice pot served with khoresh

Persian Desserts

- Pomegranate Ice Cream (Homemade)** 3.90
With pomegranate juice and double cream
- Saffron Ice Cream (Homemade)** 4.50
With saffron, double cream and pistachios
- Rosewater Sorbet (Homemade)** 3.90
Traditional Persian iced dessert, with rosewater and rice vermicelli
- Mackie's of Scotland** 3.90
Traditional smooth, creamy white luxury dairy ice cream with no artificial colours or flavours
- Sholeh Zard (Homemade)** 3.90
Our version of the traditional Persian set rice dessert - with saffron, almonds, rosewater and cardamom.
- Selection of traditional Persian sweets and baklava** 3.90

Speciality Drinks

Sharbat - homemade non-alcoholic drinks made from infusions of fruit, flower essences and herbs.

- Mint Sherbet (Sharbat-e Sekanjebeen)** 2.50
Traditional homemade cordial-based drink made with fresh mint and cucumber
- Rose Petal Sherbet (Sharbat-gol-e Mohammadi)** 2.50
Traditional homemade cordial-based drink made with rosewater and rose petals
- Saffron & Lime Sherbet (Sharbat-e Saffron e Limu)** 3.50
Traditional homemade cordial-based drink made with saffron and fresh lime
- Jug of Sharbat-e Saffron e Limu** 12.00

- Doogh** 2.50
Traditional homemade refreshing yogurt drink made with mint
- Jug of Doogh or Sharbat** 5.90

Soft Drinks

- Coca Cola** (330ml glass bottle) 2.50
- Coke Zero** (330ml glass bottle) 2.50
- Fanta** (can) 2.50
- 7 Up** (can) 2.50

Secret Gardens Organic Cold Pressed Fruit Crush

100% pure cold pressed organic fruit juice. Exceptional flavour and abundance of nutrients in their purest form with no added sugar or preservatives.

- Mulberry Crush** 3.90
- Pomegranate Crush** 3.90

Kingsdown Sparkling Pressés

Deliciously refreshing and aromatic. Made with Kingsdown Sparkling Spring Water blended with meticulously sourced hand-picked fruit and flower pressés.

- Rhubarb Sparkle** - made from British rhubarb 3.00
- Elderflower Sparkle** - made from wild elderflowers 3.00
- Cloudy Lemonade** - made from Sicilian lemons 3.00
- Ginger Beer** - made from crushed organic ginger root 3.00

Kingsdown Natural Mineral Water

- | | | |
|------------------|-------|------|
| Sparkling | 330ml | 2.50 |
| | 750ml | 3.50 |
| Still | 330ml | 2.50 |
| | 750ml | 3.50 |



Takeaway Menu

FREE LOCAL HOME DELIVERY

Order via our website

www.hafezrestaurant.co.uk

or telephone

020 7221 3167

020 7229 9398

5 Hereford Road, London W2 4AB

Starters

1. **Zeytun Hafez (marinated olives)** ✓ **3.50**
Olives with walnuts, pomegranate and herbs
2. **Kashk-e Bademjan (served warm)** ✓ **3.90**
Aubergine with seasoned yogurt, sprinkled with crushed walnuts, chopped mint and kashk
3. **Baba Ghanoush** ✓ **3.50**
Aubergine dip with tahini, cumin and coriander
4. **Mirza Ghasemi (served warm)** ✓ **3.90**
Baked aubergine with tomatoes, garlic and eggs
5. **Torshi (Persian mixed pickle)** ✓ **3.50**
Mixed vegetable pickle in herb vinegar
6. **Hafez Salad** ✓ **3.50**
Tomatoes, beetroot, feta cheese and walnuts
7. **Salad-e Shirazi** ✓ **3.50**
Finely chopped cucumber, tomato and red onion
8. **Mast-o Khiair** ✓ **3.50**
Homemade yogurt with cucumber and mint
9. **Mast-o Mousir** ✓ **3.50**
Homemade yogurt and chopped wild shallots
10. **Hummus** ✓ **3.50**
With tahini, olive oil, lemon juice and garlic
11. **Dolmeh (stuffed vine leaves)** ✓ **3.50**
Stuffed vine leaves cooked in a sauce of pomegranate and aromatic herbs
12. **Ash-e-mash (traditional Persian soup)** ✓ **3.90**
A delicious rich thick soup made with coriander, parsley, spinach, lentils and mung beans
13. **Hafez Mazeh** **16.90**
Selection of five starters

Freshly Baked Persian Bread **1.00**

ALLERGENS

These can be viewed in the restaurant or online.

Main Courses

Charcoal Grilled Speciality Kababs

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

16. **Boneless Chicken** **10.90**
Tender pieces of boneless breast of chicken marinated in garlic, lemon juice and saffron
- 16b. **Jujeh (poussin)** **11.90**
Tender pieces of poussin, marinated in olive oil, lime juice, saffron and sliced onion
17. **Chicken Kubideh** **10.90**
Mixed herbs, garlic, onion, ground chicken thigh
18. **Kubideh (ground lamb)** **10.90**
Two skewers of finely seasoned hand ground shoulder of lamb
19. **Barg (loin fillet)** **12.90**
One skewer of thinly sliced lamb loin fillet
20. **Soltani (loin fillet and ground lamb)** **14.90**
One skewer of sliced lamb loin fillet and one of finely seasoned hand ground shoulder of lamb
21. **Barreh ('best end' lamb chops)** **14.90**
One skewer of tender, succulent 'best end' lamb chops marinated in olive oil and onion
22. **Fillet (tenderloin of lamb)** **14.90**
One skewer of succulent pieces of tenderloin of lamb marinated in olive oil and sliced onion
23. **Chenjeh (middle neck fillet)** **12.90**
Two skewers of sliced, tender, middle neck fillet of lamb marinated in olive oil and onion
24. **Additional Skewer of Kubideh** **4.00**
One skewer of finely seasoned hand-ground shoulder of lamb
25. **Bakhteari (chicken and lamb)** **13.90**
One skewer of tender chicken breast pieces and succulent pieces of tenderloin of lamb
26. **Hafez Selection of Kababs (for two people)** **29.90**
Selection of tender lamb chops, boneless breast of chicken and hand-ground lamb

Main Courses

Khoreshht - Persian Slow Cooked Dish

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

27. **Ghorm Sabzi** ✓ **8.50**
Fresh parsley, coriander, chives and fenugreek with red kidney beans and sun-dried lime
28. **Bademjan** ✓ **8.50**
Baby aubergines with tomatoes, saffron, green pepper and onion
29. **Bamieh** ✓ **8.50**
Okra with tomatoes, saffron, green pepper and onion
30. **Fesenjan** ✓ **9.90**
Rich sweet and sour puree sauce of pomegranate and ground walnuts with aubergine
31. **Gheimeh** **10.90**
Finely diced lamb with yellow split peas, tomatoes, sun dried lime and saffron
32. **Gheimeh Bademjan** **11.90**
Finely diced lamb with baby aubergine, yellow split peas, tomatoes, lime and saffron
33. **Ghormeh Sabzi** **10.90**
Diced lamb with fresh parsley, coriander, chives and fenugreek with red kidney beans and sun-dried lime
34. **Bademjan** **10.90**
Diced lamb with sautéed baby aubergine, tomatoes, saffron, green pepper and onion
35. **Bamieh** **10.90**
Diced lamb with okra, tomatoes, saffron, green pepper and onion
36. **Fesenjan (Hafez signature dish)** **11.90**
Succulent chicken pieces cooked in a rich, sweet and sour purée sauce of pomegranate and ground walnuts