

Fish Dishes

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

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| 37. Grilled Salmon | 16.90 |
| Salmon fillet marinated in ginger, garlic, olive oil, lime and saffron | |
| 38. Pan-Fried Sea Bass | 17.90 |
| Two fillets of pan-fried, sea bass delicately seasoned with saffron and Persian spices | |

Extra Dishes

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| Steamed Saffron Rice ✓ | 3.50 |
| Zereshk ✓ | 5.50 |
| 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

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| Pomegranate Ice Cream (Homemade) | 4.50 |
| With pomegranate juice and double cream | |
| Saffron Ice Cream (Homemade) | 4.50 |
| With saffron, double cream and pistachios | |
| Rosewater Sorbet (Homemade) | 4.50 |
| 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) **3.90**
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) **2.90**

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 **3.50**

Elderflower Sparkle - made from wild elderflowers **3.50**

Cloudy Lemonade - made from Sicilian lemons **3.50**

Kingsdown Natural Mineral Water

Sparkling 330ml **2.50**

750ml **3.90**

Still 330ml **2.50**

750ml **3.90**



Takeaway Menu

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)** ✓ **4.90**
Olives with walnuts, pomegranate and herbs
 2. **Kashk-e Bademjan (served warm)** ✓ **5.50**
Aubergine with seasoned yogurt, sprinkled with crushed walnuts, chopped mint and kashk
 3. **Baba Ghanoush** ✓ **4.90**
Aubergine dip with tahini, cumin and coriander
 4. **Mirza Ghasemi (served warm)** ✓ **5.50**
Baked aubergine with tomatoes and garlic
 5. **Torshi (Persian mixed pickle)** ✓ **4.90**
Mixed vegetable pickle in herb vinegar
 6. **Hafez Salad** ✓ **5.90**
Tomatoes, beetroot, feta cheese and walnuts
 7. **Salad-e Shirazi** ✓ **4.90**
Finely chopped cucumber, tomato and red onion
 8. **Mast-o Khیار** ✓ **4.90**
Homemade yogurt with cucumber and mint
 9. **Mast-o Mousir** ✓ **4.90**
Homemade yogurt and chopped wild shallots
 10. **Hummus** ✓ **4.90**
With tahini, olive oil, lemon juice and garlic
 11. **Dolmeh (stuffed vine leaves)** ✓ **4.90**
Stuffed vine leaves cooked in a sauce of pomegranate and aromatic herbs
 12. **Ash-e-mash (traditional Persian soup)** ✓ **5.90**
A delicious rich thick soup made with coriander, parsley, spinach, lentils and mung beans
 13. **Hafez Mazeh** **22.90**
Selection of five starters
- Freshly Baked Persian Bread** **1.50**

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** **12.90**
Tender pieces of boneless breast of chicken marinated in garlic, lemon juice and saffron
17. **Jujeh (poussin)** **13.90**
Tender pieces of poussin, marinated in olive oil, lime juice, saffron and sliced onion
18. **Kubideh (ground lamb)** **12.90**
Two skewers of finely seasoned hand ground shoulder of lamb
19. **Barg (loin fillet)** **14.90**
One skewer of thinly sliced lamb loin fillet
20. **Soltani (loin fillet and ground lamb)** **16.90**
One skewer of sliced lamb loin fillet and one of finely seasoned hand ground shoulder of lamb
21. **Barreh ('best end' lamb chops)** **16.90**
One skewer of tender, succulent 'best end' lamb chops marinated in olive oil and onion
22. **Fillet (tenderloin of lamb)** **16.90**
One skewer of succulent pieces of tenderloin of lamb marinated in olive oil and sliced onion
23. **Chenjeh (middle neck fillet)** **17.90**
Two skewers of sliced, tender, middle neck fillet of lamb marinated in olive oil and onion
24. **Additional Skewer of Kubideh** **5.90**
One skewer of finely seasoned hand-ground shoulder of lamb
25. **Bakhteari (chicken and lamb)** **15.90**
One skewer of tender chicken breast pieces and succulent pieces of tenderloin of lamb
26. **Hafez Selection of Kababs (for two people)** **38.90**
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** ✓ **10.90**
Fresh parsley, coriander, chives and fenugreek with red kidney beans and sun-dried lime
28. **Bademjan** ✓ **10.90**
Baby aubergines with tomatoes, saffron, green pepper and onion
29. **Bamieh** ✓ **10.90**
Okra with tomatoes, saffron, green pepper and onion
30. **Fesenjan** ✓ **12.90**
Rich sweet and sour puree sauce of pomegranate and ground walnuts with aubergine
31. **Gheimeh** **13.90**
Finely diced lamb with yellow split peas, tomatoes, sun dried lime and saffron
32. **Gheimeh Bademjan** **14.90**
Finely diced lamb with baby aubergine, yellow split peas, tomatoes, lime and saffron
33. **Ghormeh Sabzi** **14.90**
Diced lamb with fresh parsley, coriander, chives and fenugreek with red kidney beans and sun-dried lime
34. **Bademjan** **13.90**
Diced lamb with sautéed baby aubergine, tomatoes, saffron, green pepper and onion
35. **Bamieh** **13.90**
Diced lamb with okra, tomatoes, saffron, green pepper and onion
36. **Fesenjan (Hafez signature dish)** **14.90**
Succulent chicken pieces cooked in a rich, sweet and sour purée sauce of pomegranate and ground walnuts