



Modern Persian Café Gallery

Boroshté	£13.50
Feta cheese, dill, eggs, roasted walnut, mixed spice, northern breeze, served with bread and fruit.	
Nargesi (Vegan option available)	£14.40
Sautéed spinach, onions, garlic, eggs, served with bread and fruit.	
Anjir	£14.40
Butter-fried dried figs and pistachios, cinnamon, eggs, and a drizzle of honey, served with bread and fruit.	
Feta & Cucumber Plate	£8.50
Feta cheese, cucumber, walnut, tomato, and bread.	
Shapouri (Vegan option available)	£14.40
Baked pinto beans in spiced tomato sauce, eggs, served with bread and fruit.	
Fresh Fruit Plate	£13.50
A selection of seasonal fruits, creamy yogurt and homemade jam.	
Bread & Homemade Jam	£9.00
Homemade jam, butter, walnuts, served with unlimited fresh bread.	
Khorma	£13.50
Fried Persian Mazafati dates, walnuts and eggs, served with bread and fruit.	
Persian Omelette	£12.60
Classic tomato and eggs omelette, simple yet delicious, served with bread and fruit.	
Qajar Breakfast for Two	£36.00
Three fried eggs, homemade jam, butter, feta, nuts, cucumber, tomato, served with fresh orange juice and your choice of tea or coffee, served with bread and fruit.	
Mirza (Vegan option available)	£14.40
Smoky aubergine, tomato, garlic, over easy egg, served with bread and salad.	
Big Bowl of Salad	£14.40
Mixed greens, boiled egg, feta, seasonal fruits, nuts, with a tangy orange-barberry dressing.	
(Served after 1:00 pm) Shishandaz (Vegan option available)	£16.80
Roasted butternut squash with pomegranate molasses and walnut sauce, served with bread and flavoured yogurt.	
(Served after 1:00 pm) Tabrizi Kofta	£19.80
Lamb meatballs blended with rice, split yellow peas, and aromatic herbs, enriched with barberries, pistachios, and dried plums, all simmered in a savoury sauce. Served with bread and a vibrant salad.	
(Served after 1:00 pm) Tahchin	£18.00
Crispy saffron rice cake layered with tender shredded chicken, topped with barberries and nuts. Served with a side salad.	
(Served after 1:00 pm) Ghalieh	£18.50
Herb and tamarind stew with garlic, served with bread and fried seabass.	

The kitchen handles nuts, and cross-contamination may occur. If you have any allergies, please inform our staff before ordering.
A discretionary service charge of 14% will be added to the bill for dine-in customers. Max. stay of one hour after being served On busy days.



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Cold Drinks

Homemade Saffron Drink	£5.00
Homemade Persian Lemonade	£5.00
Fresh Orange Juice	£5.10
Rose Lemonade	£3.80
Lemon Aid	£3.40
Still and Sparkling Water	£2.50
Beer & Ale	£5.60
Iced Added	£0.50
Cold pressed Apple juice	£4.20

Hot Drinks

Espresso	£3.00
Macchiato	£3.00
Piccolo	£3.00
Long Black	£4.00
Flat White	£4.00
Latte	£4.00
Cappuccino	£4.00
Mocha	£4.00
Filter Coffee	£4.20
Extra Shot/Decaf/Almond/Oat	£0.80
Babycino	£1.50
Real Hot Chocolate	£4.20
Matcha Latte	£4.50

Wines by Bottle

Rocca Trebbiano 2015, Italy	£25.00
Azumbre Verdejo 2015, Spain	£30.00
Clarence River 2016, NZ	£35.00
War Horse Shiraz 2013, S.A	£40.00
Cotes du Rhone 2014, France	£38.00
Tarabilla 2015, Spain	£25.00

Tea / Infusions (Pot)

Persian Black Tea	£5.00
Fresh Mint & Persian Dry Lime	£5.00
Orange Blossom & Black Tea	£5.50
Baboneh (Chamomile) Brew	£5.00
Cinnamon Stick & Black Tea	£5.50
Rosebud and Rose Water Brew	£5.50
Cardamom & Black Tea	£5.50
Borage Herb Brew & Lemon	£5.50
Ruby Red Flower Brew	£5.50

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