

Celebrating over 12 years!

Bring your own is back!

AFTER MUCH FEEDBACK WE'VE DECIDED TO BRING BACK BRING YOUR OWN, WITH SOME FEW CHANGES.(WE ARE STILL FULLY LICENSED AND STILL HAVE OUR BEVERAGES TO SERVE AS NORMAL)

CUSTOMERS ARE MORE THAN WELCOME TO BRING THEIR OWN WINE AND BEER.

WE ASK FOR OUR DEAR CUSTOMERS TO INFORM STAFF OF HOW MANY BOTTLES THEY HAVE BROUGHT DOWN.

CORKAGE IS APPLIED!

SPIRITS, MINI COCKTAILS, MIXERS OR SOFT DRINKS ARE NOT PERMITTED TO BE BROUGHT DOWN AND OPENED



KISHMISH



Bringing you the best Persian experience since 2013



COLD STARTERS

WARM STARTERS

1. Mast-o-Khiyar (v)

6

Greek yoghurt mixed with finely cut cucumber, garlic and herbs
2. Mast-o-Mouseer (v)

6

Greek yoghurt mixed with wild Persian shallots
3. Borani-Bademjan (v)

7

A yoghurt dip with a mix of Eggplants and garlic
4. Hummus (ve)

6

Chickpeas, garlic, tahini and olive oil blended to make a smooth dip
5. Olives (ve)

6

A mix of marinated green and kalamata olives
6. Olivieh

6

Persian salad made with potatoes, eggs, Persian pickled cucumber chicken, peas and mayonnaise
7. Gherkins (ve)

6
8. Salad Shirazi (ve)

6

Finely chopped red onion, tomato, cucumber, lemon juice, dry mint, extra virgin olive oil



9. Naan Bread (ve)

2

Freshly baked in our clay tandoor
10. Falafel (ve)

6

Grounded chickpeas, garlic, onion, parsely and soices all mixed together and fried to perfection
11. Fries (ve)

5

A portion of crispy golden fries
12. Khask-e-Bademjan (v)

6

Grilled aubergine, fried onions, herbs, garlic and walnuts mixed with whey
13. Mirza Qasemi (v)

7

Grilled aubergine, garlic, free range egg and tomatoes
14. Halloumi Sticks

6

Grilled pieces of Halloumi sticks
15. Halloumi Platter

8

Grilled Halloumi, olives, hummus
16. Chicken Wings

9

One skewer of grilled marinated chicken wings (6-7 pieces)
17. Calamari

9

Deep-Fried battered Squid Rings
18. Seafood Platter

9

Four pieces of breaded butterfly king prawns and two squid rings
19. Tah Dig & Khoresh

from 15

Crispy rice (ask for availability) served with one choice of stew
20. Sini Mazeh (v)

27

Selection of five starters: Hummus, Mast-o-Khiyar, Olives, Kashk-e-Bademjan, Naan Bread



- Falafel Salad (v)

10

Falafel, hummus, mixed leaf, cherry tomatoes, cucumber, olives, olive oil, yoghurt sauce
- Halloumi Salad

10

Halloumi cheese, mixed leaf, cherry tomatoes, cucumber, olives, olive oil, yoghurt sauce
- Grilled Chicken Salad

11

Mixed Leaf, cherry tomatoes, grilled chicken fillet, olives, potatoes, Parmesan cheese, olive oil, yoghurt dressing
- Greek Salad (v)

10

Mixed leaf, red onion , cucumber, cherry tomato, olives, feta cheese, lemon juice, extra virgin olive oil

"v" Suitable for vegetarians
"ve" Suitable for vegans
For any queries regarding allergies please ask a staff member

MAIN COURSE

All mains come with a choice of either Rice, Fries or extra Salad

- SINGULAR MEALS

25. Koubideh

16.99

Two skewers of fresh Welsh Minced Lamb
26. Joojeh Fillet

16.99

One skewer of Grade A Chicken Fillet
27. Joojeh On the Bone

18.50

One skewer of a whole Poussin
28. Qafqazi

18.99

One mixed skewer of Chenjeh and Chicken Fillet, with pieces of onion & pepper
29. Chenjeh

20.99

One skewer of freshly diced Welsh Lamb Backstrap fillet
30. Barg

20.99

One skewer of freshly tenderised Welsh Lamb Backstrap
31. Shishlik

24.50

Four pieces of Fresh welsh Best ends, carefully cut to make lamb chops
- COMBINATION MEALS

32. The Signature

23.99

Combination of Qafgazi & Koubideh
33. Momtaz

24.99

Combination of Chenjeh & Koubideh
34. Special Chicken

20.99

Combination of Joojeh Fillet & Koubideh
35. Special Chicken On The Bone

21.99

Combination of Joojeh On The Bone & Koubideh
36. Makhsous

24.99

Combination of Barg & Koubideh
37. KishMish Special

31.99

Combination of Joojeh Fillet & Chenjeh

- MIXED PLATTER MEALS

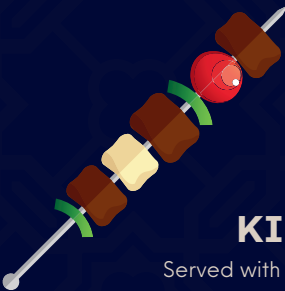
38. Sini Kebab (For Two)

41.99

Two skewers of Koubideh, one skewer of ghafghazi, one skewer of chicken wings, served with grilled tomato, salad garnish.
39. Special Mixed Kebab (For Four)

69.99

One skewer of Chenjeh, one skewer of Joojeh Fillet, one skewer of Joojeh on the bone, two skewer of Koubideh served with grilled tomato, salad garnish.



- KIDS

Served with Rice or Fries

60. Koubideh

11

One skewer of Minced Lamb
61. Joojeh Fillet

11

Pieces of Chicken Fillet
62. Chicken Strips

10

Three large tender fried Chicken Strips



SEAFOOD DISHES

55. Calamari

14.99

Deep-fried Squid rings served with salad garnish, rice or fries
56. Qalieh Mahih Stew

19.99

Fried Salmon in a rich spicy stew infused in a tamarind base with garlic and indigenous herbs
57. Qlieh Maygou Stew

19.99

Fried Prawns in a rich spicy stew infused in a tamarind base with garlic and indigenous herbs
58. Grilled Salmon

20.99

Lightly seasoned Salmon Fillet (8-10oz) grilled over charcoal, served with either rice or fries
59. Grilled Sea bass

20.99

Lightly seasoned whole fresh sea bass (12-14oz) grilled over charcoal, served with either rice or fries

CHEF SPECIAL

50. Dizi (Sundays Only)

18.99

Lamb chunks, grains, potato and tomato, slow oven cooked and served with fresh naan bread, pickle and onion
51. Loubia Polow

15.99

Scented rice with green beans and chunks of lamb cooked in special tomato sauce served with salad garnish
52. Zereshk Polow Ba Morg

18.99

Rice with sweet & sour barberries, with a whole chicken leg, cooked in a special sauce
53. Baqali Polow Ba Morg

18.99

Rice cooked with broad beans and fresh herbs served with a marinated whole chicken leg, cooked in a special sauce
54. Baqali Polow Ba Mahiche

21.99

Rice cooked with broad beans and fresh herbs served with a lamb shank
45. Chicken Biryani (Iranian Style)

New! 15.99

Scented rice, layered with boneless chicken thigh, in a mix of cardamon, cumin, star anise and various other spices

VEGAN DISHES

46. Qormeh Sabzi (ve)

15.99

Red kidney beans, mushrooms cooked in finely chopped and fried fresh herbs
47. Qeimeh-Bademjan (ve)

15.99

Split yellow peas, fried aubergine cooked in a special tomato sauce
48. Kish Veggie (ve)

15.99

Cauliflower, chickpeas, potato, garlic, ginger and freshly chopped corander cooked in special spicy tomato sauce
49. Falafel Joon (ve)

15.99

Pieces of falafel, a spoonful of humous served with grilled tomato, salad garnish and steam cooked barberry rice.

STEWs

Served with Rice

40. Qormeh Sabzi

17.99

Lamb pieces, red kidney beans, cooked in finely chopped and fried fresh herbs
41. Qeimeh-Bademjan

17.99

Split yellow peas, diced pieces of lamb and fried aubergine cooked in a special tomato sauce
43. Fesenjan

19.99

One whole boned Chicken leg, fried with mashed walnuts, cooked in a pomegranate sauce
44. Sweet Chicken Apricot Stew

New! 18.99

One whole boned Chicken leg, carrots, fried potatoes, slow cooked in a sweet Apricot base



Waiting time for food may be up to 45 minutes during busy periods!