

RED WINES

Vidriada Tempranillo (2022) Spain A soft and easy drinking red made from Spain's signature grape variety, Tempranillo. Berry fruits in the mouth with a hint of black pepper	175ML	BOTTLE
	5.50	19
Valle Antigua Merlot (2022) Chile Fresh ripe fruits aromas of black plum, blackberry, blueberry and maraschino cherry, complemented by hints of vanilla and crème brûlée. The palate is fruity, with juicy and soft tannins that added to the balanced acidity.	6.85	23.50
Camino Acero Malbec (2022) Argentina This is an elegant juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.	7.85	27
Dehesa de Gazania Rioja Reserva (2018) Spain Deep cherry red with shades of ruby red. Very complex on the nose, where aromas of red berries and liquorice combine with layers of oaky aromas. It feels full-bodied, long and structured on the palate.		33
Wirra Wirra MCVG Cabernet Sauvignon (2021) Australia This is vibrant, youthful and medium-bodied in style. The deep plums and blackcurrants of the palate are complimented with the briary tones and tobacco leaf.		42
Craggy Range Pinot Noir (2019) New Zealand "Bright cherry with crimson hue. Aromatic dark cherry melds with dried herbs and subtle oak char. The wine is vibrant across the palate with svelte red fruits and velvety tannins finishing savoury and dry."		60

WHITE

Vidriada Airen (2022) Spain Exhibits a fresh, fruity and lively palate. Light on the palate, apple and grapefruit characters coupled with soft acidity make this an easy-going and refreshing white.	5.50	19
Hillville Road Chardonnay (2021) Australia A medium bodied chardonnay showing white peach, cream and hints pineapple. This wine has a generous creamy texture, sweet fruit and finishes with a lemon sherbet freshness.	6.85	23.50
Gufetto Pinot Grigio (2021) Italy Crisp and fruity, this Pinot Grigio has lots of citrus, pear and floral notes.	7.85	27
Finger Post Sauvignon Blanc (2022) New Zealand Punchy notes of tropical fruit and gooseberry bounce over a lime-soaked palate leading to a refreshing, crisp finish.		33
Ghost in the Machine Chenin Blanc (2022) South Africa Hints of aromatic bay leaf and cardamom with a smokey, nutty character picked up on the nose. The palate; creamy, juicy on entry with a subtle lime lingering finish.		40
Domaine Passy Le Clou Chablis (2021) France Golden color with expressive floral notes with a hint of white fruits (apple, pear) on the nose and on the palate mineral and citrus notes balanced by its roundness and fineness.		60

ROSE

Marqués del Puente Tempranillo Garnacha Rosé (2021) Spain A fresh, ripe strawberry fruit character make this an approachable style of rosé.	6.20	21
Henri Ehrhart Rosé (2022) France A spectacular Pinot Noir displaing an opulent palate, with a delicate fresh and greedy texture.	10	31
Roseblood d'Estoublon Rosé (2022) France Beautiful pale and luminous in colour, the nose is expressive with notes of apricot and pomegranate. The palate is lively, elegant and fresh with citrus fruit flavours length and minerality. The perfect aperitif.		45
Roseblood Double Magnum (2021) 3L		175

SPARKLING

Languore Spumante (Italy) Light straw in color, with a beautiful creamy mousse and a lovely perfumed fruity aroma with hints of citrus, peach and apple and floral notes of white flowers.	125ML	7	22
Vilarnau 'Rose Gold Edition' Organic Cava (Spain) You'll find it fresh and juicy with ripe red-berry flavours and delicate floral aromas. With its striking label inspired by Barcelona's vibrant mosaic art.		33	
Vilarnau Brut Gold Organic Cava (Spain) Bursting with complex aromas of green apple, pear and subtle notes of elderflower. Full bodied, beautifully balanced and with a long stream of fine, persistent bubbles,.		33	
Champagne Paul Drouet Brut (France) A fine, delicate mousse expresses bright notes of citrus and ripe peach that are stroked with enchanting hints of white blossom.		60	

LIQUEUR	25ML	50ML
Dissarono	5	7
Campari	5	7
Cointreau	5	7
Limocello	5	7

WHISKY	25ML	50ML
Jack Daniels	5	7
Jameson Black Label	6.50	8.50
RUM		
Bacardi	5	7
Captain Morgan	5	7
Malibu	5	7
Wray & Nephew	6	8
VODKA		
Smirnoff	5	7
Absolute Vanilla	5	7
Grey Goose	6.50	8.50

COGNAC	25ML	50ML
Hennessy	6	8
Remy Martin V.S.O.P	6.50	8.50
TEQUILIA		
Sierra Tequila	5	7
Patron Silver	6	8
Casamigos Reposado	7.50	9.50
GIN		
Bombay Sapphire	5	7
Gordons Green	5	7
Gordons Pink	5	7

DRINKS & DESSERTS

COLD DRINKS

Soft Drinks 330ml Glass (Coke, Diet Coke, Fanta, Sprite)	3.50
Schweppes 200ml Glass Lemonade	2.50
Mineral still or Sparkling Water 330ml	3
Mineral still or Sparkling Water 750ml	4.99

SPECIAL DRINKS

A Glass of Doogh (Yoghurt drink with dried mint & salt)	3.50
A Jug of Doogh (Yoghurt drink with dried mint & salt)	7.50
Ab e Havij Bastani (Persian speciality of fresh carrot juice and scoop of ice cream)	5.50

HOT DRINKS

Mangolassi	5
Homemade Peach Iced Tea	5
Homemade Mint Lemonade	5
Pot of Aromatic Tea Small (Serves Two)	5
Pot of Aromatic Tea Large (Serves Four)	7
Tea, Green Tea, Peppermint, Fresh Mint/ Lemon & Ginger/ Apple & Cinnamon	3.50
Cafe Latte, Cappuccino, Hot Chocolate	3.50
Espresso Single	2.50
Espresso Double	3
Americano	3
Mocha	3.50

DESSERTS

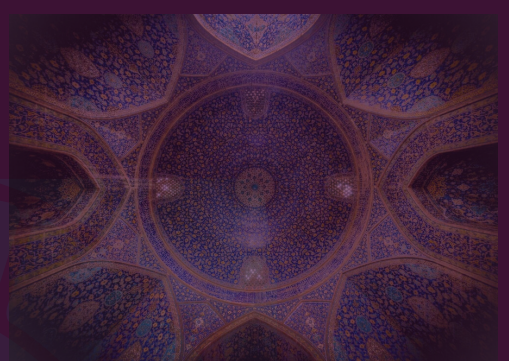
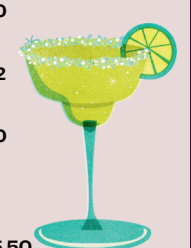
Birds Nest Baklava Two pieces	4
Birds Nest Baklava Four pieces	7.50
Salted Caramel Brownie with a scoop of Ice cream	6.50
Homemade Saffron Ice Cream (Contains Nuts)	6.95
Ice Cream (Vanilla, Strawberry, Chocolate) 3 Scoops	6
Faloode (Iranian frozen dessert consisting of noodles made from corn starch mixed in frozen rose water syrup)	6
Faloode with one scoop of Ice Cream	7.50

COCKTAILS

Passion Fruit Martini Vanilla Vodka, Passoa, Lime juice, Vanilla, Passion fruit juice, egg white shaken and finely strained. Served with a shot of Champagne on the side.	12
Lemon Drop Martini Vodka, Limoncello, Cointreau, Lemon juice and Sugar shaken and finely strained	12
Espresso Martini A modern drink based on an old classic, with a clean clear delivery of vodka, rich creamy flavours and a touch of delicious bitterness. Vodka, Kalua, Espresso Coffee	11
Margarita Tequila, Cointreau, agave syrup and lime juice shaken and finely strained	11
Strawberry Daiquiri A smooth blend of White Rum, Lime juice, Strawberries, Sugar Syrup and Grenadine. Perfect for a nice summer's day.	12
Strawberry Mojito White Rum, Strawberries, Lime Wedges & Mint muddled together with Sugar Syrup & Grenadine poured over Crushed Ice & finished with Soda Water.	12
Pink Gin Fizz Pink Gin, Prosecco, Lemon juice and Grenadine topped with Lemonade.	11
Negroni Simple composition of equal parts Gin, Vermouth and Campari, the dry and zingy Negroni is one of the punchiest cocktails around	11
Aperol Spritz Classic aperitivo with Aperol, Prosecco, Soda Water	10
Long Island The Long Island Iced Tea is a smooth cooler containing Vodka, White Rum, Dry Gin, Tequila, Cointreau, Fresh Lemon Juice, Cola	12
The Godfather Disarranno and Bourbon served on a large ice, stirred to perfection.	10

BEER & CIDER

Stella Artois 4.5% 660ml	5.50	Kopparberg Pear 4.5% 500ml	5.50
Peroni Nastro Azzurro 5% 620ml	5.50	Rekorderlig Strawberry & Lime 4% 500ml	5.50
Guinness Original 4.2% 500ml	5.50	Rekorderlig Passion Fruit 4% 500ml	5.50



KISHMISH



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COLD STARTERS

- 1. Mast-o-Khiyar v** **6**
Yogurt, cucumber, garlic and herbs
- 2. Mast-o-Mouseer v** **6**
Yoghurt with wild Persian shallots
- 3. Borani-Bademjan v** **7**
An Eggplant yoghurt dip
- 4. Hummous VE** **6**
- 5. Olives VE** **6**
- 6. Olivieh** **6**
Persian Salad madewith 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



WARM STARTERS

- 9. Naan Bread VE** **2**
Freshly Baked
- 10. Falafel VE** **6**
Grounded chickpeas
- 11. Fries VE** **5**
- 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**
- 15. Halloumi Platter** **8**
Grilled Halloumi, oilives, humous
- 16. Chicken Wings**  **9**
One skewer of grilled marinated chicken wings 6-7 pieces
- 17. Calamari** **9**
Deep-Fried 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 served with one choice of stew
- 20. Sini Mazeh V** **27**
Selection of five starters: Humous, Mast-o-Khiyar, Olives, Kashk-e-Bademjan, Naan Bread

SALADS

- Falafel Salad V** **10**
Falafel, humous, Mixed Leaf, Cherry Tomatoes, Cucumber, olive, olive oil, yogurt sauce
- Halloumi Salad** **10**
Halloumi Cheese, Mixed Leaf, Cherry Tomatoes, Cucumber, olive, olive oil, yogurt sauce
- Grilled Chicken Salad** **11**
Mixed Leaf, Cherry Tomatoes, grilled Chicken fillet, olives, potatoes, Parmesan Cheese, olive oil, yogurt dressing
- Greek Salad V** **10**
Mixed leaf, red onion , cucumber, cherry tomato, olives, feta cheese, lemon juice, extra virgin olive oil



MAIN COURSE

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

SINGULAR MEALS

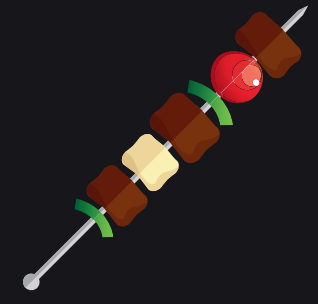
- 25. Koubideh** **15**
Two skewers of Minced Lamb
- 26. Joojeh Fillet** **17**
One skewer of Chicken Fillet
- 27. Joojeh On the Bone** **18**
One skewer of a whole Poussin
- 28. Qafqazi** **18**
One mixed skewer of Chenjeh and Chicken Fillet, with pieces of onion & pepper
- 29. Chenjeh** **19**
One skewer of freshly diced Lamb Backstrap
- 30. Barg** **19**
One skewer of freshly tenderised Lamb Backstrap
- 31. Shishlik** **21**
One skewer of finely cut lamb chops, Four pieces

MIXED PLATTER MEALS

- 38. Sini Kebab (For Two)** **39**
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)** **66**
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.

COMBINATION MEALS

- 32. The Signature** **23**
Combination of Qafqazi & Koubideh
- 33. Momtaz** **23**
Combination of Chenjeh & Koubideh
- 34. Special Chicken** **19**
Combination of Joojeh Fillet & Koubideh
- 35. Special Chicken On The Bone** **20**
Combination of Joojeh On The Bone & Koubideh
- 36. Makhsous** **23**
Combination of Barg & Koubideh
- 37. KishMish Special** **28**
Combination of Joojeh Fillet & Chenjeh





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**
Deep-fried Squid rings served with salad garnish, rice or fries
- 56. Qalieh Mahih Stew**  **19**
Fried Salmon in a rich spicy stew infused in a tamarind base with garlic and indigenous herbs
- 57. Qlieh Maygou Stew**  **19**
Fried Prawns in a rich spicy stew infused in a tamarind base with garlic and indigenous herbs
- 58. Grilled Salmon** **19**
Lightly seasoned Salmon Fillet (8-10oz) grilled over charcoal, served with either rice or fries
- 59. Grilled Seabass** **20**
Lightly seasoned whole fresh seabags (12-14oz) grilled over charcoal, served with either rice or fries



CHEF SPECIAL

- 50. Dizi (Sundays Only)** **18**
Lamb chunks, grains, potato and tomato, slow oven cooked and served with fresh naan bread, pickle and onion
- 51. Loubia Polow** **16**
Scented rice with green beans and chunks of lamb cooked in special tomato sauce served with salad garnish
- 52. Zereskh Polow Ba Morg** **19**
Rice with sweet & sour barberries, with a whole chicken leg, cooked in a special sauce
- 53. Baqali Polow Ba Morg** **19**
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**
Rice cooked with broad beans and fresh herbs served with a lamb shank

VEGAN DISHES

- 46. Qormeh Sabzi VE** **15**
Red kidney beans, mushrooms cooked in finely chopped and fried fresh herbs
- 47. Qeimeh-Bademjan VE** **15**
Split yellow peas, fried aubergine cooked in a special tomato sauce
- 48. Kish Veggie VE**  **15**
Cauliflower, chickpeas, potato, garlic, ginger and freshly chopped corander cooked in special spicy tomato sauce
- 49. Falafel Joon VE** **15**
Pieces of falafel, a spoonful of humous served with grilled tomato, salad garnish and steam cooked barberry rice.

STEWES

Served with Rice

- 40. Qormeh Sabzi** **17**
Lamb pieces, red kidney beans, cooked in finely chopped and fried fresh herbs
- 41. Qeimeh-Bademjan** **17**
Split yellow peas, diced pieces of lamb and fried aubergine cooked in a special tomato sauce
- 43. Fesenjan** **19**
One whole boneless Chicken Leg, fried with mashed walnuts, cooked in a pomegranate sauce



"V" Suitable for vegetarians
 "VE" Suitable for vegans
 For any queries regarding allergies please ask a staff member

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